

## APPETIZERS

**Mary's Chicken Wings..... \$9.95**

**GF** Celery sticks, blue cheese dip, choice of classic Buffalo, BBQ or sweet chili sauce

**California Flatbread ..... \$9.50**

**V** Pesto, artichoke hearts, feta cheese

**Quesadilla ..... \$9.00**

**V** Whole wheat tortilla, shredded cheese, peppers & onions, salsa, sour cream and avocado

## SALADS

Add Chicken to your Salad .....\$4.00

**Pear & Gorgonzola Salad..... \$11.95**

**GF V** Organic winter greens, candied walnuts, fig balsamic dressing

**House Field Greens Salad**

**Small..... \$4.50**

**Large ..... \$10.50**

**GF V** Cucumber, tomato, organic carrots, sunflower seeds

**Caesar Salad..... \$9.95**

**V** Romaine, asiago, seasoned croutons, classic dressing

## SOUP/CHILI

**Vegetarian Soup ..... \$6.25**

**GF** Chef's daily preparation

**Grass-Fed Beef Chili..... \$6.75**

**GF** Locally raised beef, pork, black beans, kidney beans

### MENU KEY

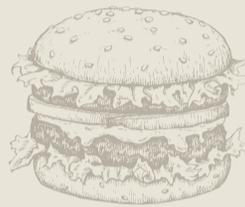
**GF** - Gluten-free

**VG** - Vegan

**V** - Vegetarian

## BURGERS / SANDWICHES

Choose a side: kettle chips, fresh fruit, pesto pasta salad, cup of chili or vegetarian soup



### GRANT BURGER

..... **\$10.50**  
6 oz. locally raised grass-fed all-beef burger, lettuce, tomato, onion, house made pickle slices

Add cheese, grilled onions or avocado ...\$1.00 ea.

Add bacon or sauteed mushrooms.....\$1.50 ea.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**Chicken Salad Wrap ..... \$12.95**

Mary's Chicken, toasted almonds, dried cranberries, celery, mayonnaise, romaine lettuce in spinach tortilla

**House Recipe Veggie Burger..... \$9.95**

**VG** Hand formed burger features garbanzos, heirloom brown rice, quinoa, roasted vegetables with lettuce, tomato, onion, house-made pickle slices

Add cheese, grilled onions or avocado .....\$1.00 ea.

**Sierra Club ..... \$13.95**

The classic triple decker, BLT plus turkey, ham, Swiss cheese on toasted country bread, cranberry-horseradish mayo



We believe in protecting the special places we operate in, celebrating the beauty of our national treasures and ensuring that the generations that follow us have an opportunity to experience the world the way we do today. It is this sense of stewardship that gave rise to GreenPath®, a formal, documented and comprehensive plan covering just about everything we could think of to preserve and protect our natural resources.



# DINNER ENTRÉES

Include choice of cup soup or cup chili, or small house salad. Fresh market vegetables, sourdough bread.

**Almond Crusted Ruby Trout ..... \$21.95**

**GF** Saffron rice, herb butter

**Baked Portabella Mushroom..... \$17.50**

**GF** **V** Filled with quinoa, brown rice, roasted vegetables & winter greens, polenta cake, balsamic glaze

**Grass-Fed Meatloaf ..... \$21.00**

Locally raised beef and pork, cabernet sauce, white cheddar mashed potatoes

**Harris Ranch Ribeye Steak\* ..... \$29.95**

**GF** 12 oz. house cut, white cheddar mashed potatoes, herb butter

**Pork Marsala..... \$19.95**

**GF** Pork scaloppini sautéed with mushrooms and marsala wine, creamy asiago/ herb polenta

**Mary's Chicken Breast..... \$22.95**

**GF** Herb marinated, honey mustard glaze, saffron rice

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## DID YOU KNOW?

King's Canyon is the deepest canyon in North America. It reaches a maximum depth of 8,200 feet—that's even deeper than Arizona's Grand Canyon!



# PIZZA



**FOUR CHEESE  
PERSONAL-PAN  
PIZZA - 7" ..... \$9.50**

Add Pepperoni, Sausage, Ham, Chicken, Tomato, Olives, Bell Pepper, Mushroom, Onion, Pineapple, Artichoke Hearts or Jalapeño ..... \$1.00 ea.

# DESSERT

**General Grant's Giant  
Cookie Sundae ..... \$6.95**

**Fruit Cobbler ..... \$4.50**  
A la mode ..... \$6.50

**Crème Brulee & Fresh Berries ..... \$6.00**

**Ice Cream..... \$4.00**

# BEVERAGES

**Fair Trade Coffee or Hot Tea ..... \$2.50**

**Milk, Almond Milk or Soy Milk ..... \$2.50**

**Soda/Iced Tea ..... \$2.50**

**Fresh Orange Juice ..... \$3.75**

**Apple, Orange or Cranberry Juice... \$2.50**

**Hot Chocolate ..... \$3.00**

Help us reduce waste by supporting our commitment to "The Last Straw" challenge. Drinking straws provided upon request.

**THE LAST STRAW** Help us reduce waste by supporting our commitment to "The Last Straw" challenge. To reduce plastic waste, straws are available upon request. Plastic straws are one of many items that contribute to the 8 million metric tons of plastic waste impacting our oceans each year.



**DINE GREEN WITH US!** Long before green was fashionable, Delaware North set about the task of establishing a program to help protect the parks in its care. That was the beginning of GreenPath®, our stewardship platform. To this day, we continue to use GreenPath® as a tool for environmentally responsible management by integrating sustainable practices into Grant Grove Restaurant operations. Water and energy conservation, composting, and recycling are just a few examples. Our chefs developed a new and delicious menu using up to 60% local, organic, and sustainable ingredients. Culmination of these efforts resulted in a 3-Star Certified Green Restaurant® Certification with the Green Restaurant Association.