

STARTERS
Wings Mild, Medium, Hot, Honey Ginger, BBQ served with Blue Cheese, Carrots and Celery
611.25
12
2029.00
25
Texas Tumbleweeds10.00
Thinly sliced onions fried and lightly dusted with Old Bay served with chipotle mayo sauce
Fried Green Tomatoes
Buffalo Style Shrimp
Coconut Shrimp
Blue Cheese Chips
Buffalo Tenders
Beer Battered Onion Rings
Fried Zucchini 11.99 Lightly breaded and fried and served with creamy horseradish sauce
Sashimi Tuna
Nachos Supreme
Garlic Bread 5.00
Cheesy Garlic Bread6.00
Mozzarella Sticks (6)
SOUPS
Homemade French Onion Soup
Bahamian Conch
Granger's Signature Recipe Cup 8.00   Bowl 13.00
CHILI Cup 7.00 Served with cheese and onions Bowl 12.50 Served with tortilla chips, jalapenos, sour cream, cheese and onions
Chili Mac
and garlic bread

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	SALADS
	Salad Dressing Choices:
	Ranch, Blue Cheese, Honey Mustard, Thousand Island,
	Caesar, Greek, Citrus Vinalgrette, Balsamic Vinalgrette, Oil
B	and Vinegar
	Chopped Salad 16.49
	Chicken, bacon, blue cheese crumbles, tomato, cucumber,
	green peppers, onion and egg
	Tuna Salad Plate
	Homemade tuna salad with macaroni salad and coleslaw,
	sliced tomato, sliced onions, sliced pickles and flatbread
被	crackers (1)
1	House Salad with Grilled Chicken Breast 16.00
34	Romaine, carrots, cabbage tomatoes and croutons topped
3	with a grilled chicken breast
3	Garden Salad 11.00
13	Romaine, mixed greens, cabbage, carrots, cucumbers,
A	tomatoes, red onions, green peppers, shredded cheese,
15	croutons and flatbread crackers
\$10	Chef Salad 16.49
P.	Ham, turkey, cheddar, swiss and provolone cheese atop our
10	garden salad served with a hard boiled egg
Y.	Grilled Fish Garden Salad
37	Choice of salmon, mahi, sashimi or grilled shrimp, served
	with garlic bread
	Greek Salad 16.49
	Romaine and mixed greens with tomatoes, cabbage, carrots, cucumbers, red onion, feta cheese and kalamata olives.
1	Add grilled chicken 6.00 extra, salmon, mahi, shrimp or
1	sashimi 9.00 extra
	Caesar Salad
	Served with bacon bits, parmesan cheese and croutons
	Add grilled chicken or chicken tenders 6.00
	Add shrimp, mahi, salmon, sashimi or shrimp 9.00
	Fajita Salad
	Grilled Chicken atop romaine and mixed greens topped with
	shredded cheese, red and green peppers, grilled and raw
	onions, tomatoes, fresh corn, black beans and a jalapeno popper with tortilla chips
	Sub Chicken for salmon, mahi, shrimp or sashimi 9.00 extra
	The Wedge14.49
	Wedge of iceberg lettuce topped with blue cheese dressing, blue cheese crumbles, diced onions, diced tomatoes and
1	bacon bits, drizzled with balsamic glaze
	I DON'T KNOW WHAT I WANT
	Choice of french fries, homemade chips or coleslaw
	- sub sweet potato fries for 2.75, mac salad for 1.75 or
	onion rings for 2.00
	Club Sandwich
	Turkey breast, smoked ham, provolone, swiss and cheddar
	cheese, smoked bacon, lettuce, tomato and mayo
	Tuna Sandwich
	Homemade tuna with lettuce and tomato
	Six Cheese Grilled Cheese
	Add bason 2 50 add tomato 1 00
	Turkey Breast Sandwich
	Oven roasted turkey breast, piled high with lettuce, tomato,
	onion and mayo
	B.L.T. 13,49
	Applewood smoked bacon, lettuce, tomato and mayo
	Add fried green tomatoes 3.00
	Smoked Ham and Cheese
	Ham and choice of cheese, lettuce, tomato and mayo
	Chicken Tenders
	Crispy buttermilk breaded chicken tenders served with
	french fries and coleslaw, choice of bbq or honey mustard
	Mac and Cheese
11	Add Chicken or chicken tenders 6.00, add shrimp 9.00, add
	broccoll or tomato 2,00, add bacon 2,75

## SPECIALTY SANDWICHES

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sub swe	et pot		for 2.7	pecified und 5 or Mac Sal	
OL OTHO	n rings	101 2.00	J		11

Tuna Melt	14.75
Homemade tuna salad on grilled rye bre muenster cheese served with sweet potato	
Grilled Chicken Caesar Sandwich	
Grilled chicken breast topped with provole	one and

Grilled chicken breast topped with provolone and parmesan cheese, romaine lettuce and caesar dressing served on a brioche bun served with fries and coleslaw

Smothered Grilled Chicken Sandwich ......15.49 Grilled chicken smothered in sauteed mushrooms, honey mustard, bacon and melted sharp cheddar on a brioche bun served with fries

## SHRIMP & FISH

Fried Shrimp Lunch..... 14.95 Dinner ......... 21.95 Shrimp lightly dusted and deep fried golden brown served with french fries and coleslaw

Fish and Chips Lunch..... 13.95 Dinner....... 20.95 Served with tartar sauce, french fries and coleslaw

Grilled Fish Platter 22.98
Choice of salmon, mahi, shrimp, or sashimi tuna, served with steamed broccoli and sweet potato fries

Any changes or special requests to any menu items may be subject to an additional charge.

There will be a 4% service charge when splitting checks more than two ways.

# 9 oz ANGUS BEEF BURGERS

served with french fries, homemade chips or coleslaw – unless otherwise specified under item sub sweet potato fries for 2.75 or mae salad for 1.75 or onion rings 2.00

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B.C.B.B. Burger
Bun-Less Burger
Patty Melt
Mac Attack Burger
The Woody Burger
After Five Burger
Murphy Burger
Veggle Burger 15.96 Two veggle patties with grilled onions, mushrooms, peppers, tomato, spring mix and mozzarella cheese on a brioche bun
Greek Burger
Build Your Own Burger

### SIDES

2.00

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Blue Cheese Carrots and Celery	3.75
Macaroni Salad	
Cole Slaw	3.75
French Fries	
Sweet Potato Fries	4.50
Homemade Potato Chips	
Steamed Broccoli	
Creamy Horseradish Mayo	1.25
Chipotle Mayo	
Hurricane Sauce	
Chop Charge	
Blackening Charge	
Side Salad	4 99
Cup of Cheese Sauce	
Additional Sauce	

18% gratuity will be added to parties of 8 or more. A sharing fee will be applied when splitting menu items or specials 3.00 per person

## PRICES SUBJECT TO CHANGE WITHOUT NOTICE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Granger's will not be responsible for customer choices

Please inform your server of any allergies you may have BEFORE placing your order. Granger's will not be responsible for remaking food without proper knowledge of any allergies.