

GARDEN GRILL

WEEKLY SPECIALS

appetizers

GRILLED ARTICHOKE 15

Topped with seasoned breadcrumbs, pecorino romano, lemon, and olive oil side of creamy garlic

QUINOA SALAD 14

On a bed of spinach, tomatoes, red onions, bell peppers, kalamata olives, cucumbers, and crumbled feta cheese, side of balsamic dressing

entrées

GRILLED COWBOY STEAK 65

Porcini rubbed, melted gorgonzola, beer battered mushrooms, side of steak fries

COUNTRY FRENCH CHICKEN 28

Sautéed boneless chicken breast, mushrooms, sundried tomatoes and spinach, in a tarragon white wine sauce, side of garlic mashed potatoes

BEEF GOULASH 32

Hearty and comforting beef stew made with tender chunks of beef, carrots, bell peppers, sweet Hungarian paprika, and a hearty tomato sauce.
Served with egg noodles

JUMBO STUFFED SHRIMP 33

Crab meat and shrimp stuffing, lemon garlic butter, served with a side of rice and seasonal vegetables

SMOKE PORK CHOPS 32

Smoked house maple rubbed, topped with sautéed onions with beer, and served with a side of mashed potatoes

We will be adding a 3.5% fee to all credit & debit card transactions.
This will help us to keep our menu prices as fair as possible in these challenging times.

*Consuming raw or undercooked meats, fish, shellfish, or fish eggs may increase your risk of food borne illness, especially if you have certain medical condition