

GARDEN GRILL

DINNER MENU

appetizers

Overstuffed Baked Clams

Chopped fresh little neck clams, stuffed and seasoned. Topped with a light garlic butter **18**

Maryland Crab Cakes

Crispy lump crab cakes, topped with a fresh mango salsa and tartar sauce **21**

Garden Grill Sample Platter

Baked clams, stuffed mushrooms, fresh mozzarella and tomatoes, and crispy calamari **28**

Beer Steamed Mussels

Steamed in a light creamy beer fennel sauce **15**

Burrata

Baby arugula, honey roasted red pepper puree, sliced prosciutto, and roasted tomatoes with a balsamic reduction **16**

Fried Calamari

Crispy golden fried calamari, with marinara sauce **18**

Hummus Platter GF VC

Cherry tomatoes, kalamata olives, roasted red peppers, feta cheese, and cucumbers **15**

Tuna Tartare

Spicy mayo, seaweed salad, avocado vinaigrette **18**

Mole Dry Rubbed Chicken Wings

With blue cheese dressing or plain **15**

Prime Rib Bites

Sliced prime rib wrapped with asparagus, prosciutto, mozzarella, and a cabernet reduction **21**

Grilled Octopus

Avocado vinaigrette, chorizo, potato hash **17**

Pork Belly

Diced pineapple, red chile sauce, onions, and cilantro **16**

soups

French Onion **12**

Seafood Bisque **12**

Soup Of The Day **12**

salad

Caesar Salad GF

Fresh romaine lettuce tossed in our homemade classic caesar dressing **14**

Mandarin Orange Salad GF

Mixed greens, pecans, walnuts, raisins, gorgonzola cheese, and mandarin oranges with a raspberry vinaigrette **14**

Iceberg Salad

With blue cheese dressing, tomatoes, red onions, and crispy bacon **13**

Garden Salad

Baby greens, tomatoes, red onions, carrots, cucumbers, house vinaigrette **12**

Coconut Shrimp Salad

Mixed greens, pecans, walnuts, mandarin oranges, sesame orange ginger dressing **21**

We will be adding a 3.5% fee to all credit & debit 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 conditions.

GARDEN GRILL

entrées

16oz Marinated Rib Eye Steak*

Teriyaki Zinfandel, crispy onion rings,
garlic mashed potatoes **50**

Barbecue Ribs

Slow cooked baby back ribs, brown sugar,
pineapple rubbed, dipped in BBQ sauce. Served with
garlic mashed potatoes and coleslaw **26**

Sauerbraten

German roast, served with a savory sauce, a side of
braised red cabbage and garlic mashed potatoes **29**

Chicken Francaise

Egg-dipped chicken breast sautéed in a
lemon white wine sauce over linguine pasta **25**

Mediterranean Salmon

Sundried tomato rubbed, sautéed cherry tomatoes,
cannellini beans, roasted red peppers and
kalamata olives in a light white wine garlic sauce **35**

Jambalaya

Chicken, andouille sausage and jumbo shrimp,
sautéed with onions and bell peppers,
tossed with cajun tomato infused rice **35**

Penne Ala Vodka

Penne pasta tossed in our homemade
signature vodka sauce with pancetta **25**

Seafood Capellini

Lobster tail, shrimp, crab meat and asparagus tips,
in a creamy pink sauce over capellini pasta **42**

Meatloaf

Garden Grill classic meatloaf served with
garlic mashed potatoes & seasonal vegetables **24**

Pork Shank

Braised, served with porcini demi glaze,
garlic mashed potatoes **38**

Vegetarian Orecchiette

Garlic and oil sautéed broccoli rabe, with cannellini beans
and sun dried tomatoes tossed with orechiette pasta **25**

Shrimp Risotto

Butternut squash, parmesan risotto, topped with
blackened jumbo shrimp and baby arugula **37**

Potato Encrusted Chilean Sea Bass

Crab and corn sauce on a bed of steamed
spinach with a side of rice **41**

Grilled Filet Mignon

8oz. filet mignon served with garlic mashed potatoes,
steamed vegetables, topped with a cabernet reduction **29**

Boiled Seafood Platter

Jumbo shrimp, sea scallops, lobster tail, stuffed flounder,
and overstuffed baked clams in a light wine
sauce served with a side of rice **47**

Chicken Pot Pie

Shredded chicken breast, assorted vegetables, in a savory rich
creamy sauce, topped with puff pastry crust **26**

Braised Short Rib

In a red wine rosemary tomato sauce,
vegetables, and garlic mashed potatoes **39**

Roasted 1/2 Duck

1/2 of roasted duck, blueberry port demi glaze,
apples, corned bread stuffing, sweet potato fries **39**

Sausage Orecchiette

Crumbled Italian pork sausage, with broccoli rabe tossed in a
light tomato sauce with orechiette pasta **27**

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