



Valentine's Day 2024

Garden Grill Restaurant

Appetizers

Burrata (GF)

Baby arugula, roasted red pepper puree, prosciutto, roasted tomatoes with a balsamic glaze \$17

Maryland Crab Cakes

Crispy lump crab cakes, topped with a fresh mango salsa and tartar sauce \$22

Baked Clams

Chopped fresh little neck clams, stuffed and seasoned, topped with a light garlic butter \$19

Oysters on the 1/2

Served with a mignonette and cocktail sauce \$18

Chicken Cordon Bleu Croquettes

With a creamy dijon sauce \$17

Fried Calamari

Crispy fried calamari with marinara sauce \$17

Coconut Shrimp

Crispy fried shrimp battered with coconut flakes \$18

Grilled Octopus (GF)

Chorizo and potato hash with an avocado vinaigrette \$20

Tuna Tartar (GF)

Ginger sesame mayo, seaweed salad, cucumber and avocado \$20

Soups and Salads

Seafood Bisque \$12

Italian Wedding \$12

Caesar Salad (GF) \$12

Mandarin Salad (GF) \$12

Entrees

Chicken Risotto

Semi boneless chicken breast, mushroom risotto with peas and carrots \$40

Lamb Chops

Grilled, herbs marinated, lentil yogurt sauce with pistachio crumbs \$48

Roasted Duck

A blueberry port demi glaze, apples, corn bread stuffing, sweet potato fries \$47

Prime Rib (GF)

Boneless, herb encrusted with au jus, a side of garlic mashed potatoes and a creamy horseradish sauce \$57

Chilean Sea Bass

A crab and corn sauce served on a bed of steamed spinach with a side of rice \$45

Filet Mignon (GF)

8oz grilled filet topped with a cabernet reduction served with garlic mashed potatoes, steamed vegetables \$55

Lobster Shrimp Capellini

Grilled, herbs marinated, lentil yogurt sauce with pistachio crumbs \$46

Seared Scallops (GF)

On a bed of italian sausage with a tomato ragu sauce \$48

Campanella Ala Vodka

Our homemade ala vodka sauce with pancetta \$35
Add Chicken \$7
Add Shrimp \$10

Country French Veal

Assorted mushrooms, sun dried tomatoes, spinach, madeira wine sauce, garlic mashed potatoes \$44