

MERRY CHRISTMAS

GARDEN GRILL

Sunday December 24th, 2023

COME GATHER AT OUR TABLE

Appetizers

Meat & Cheese Platter

Chef's choice of imported cheese & meats with toasted ciabatta \$30

Shrimp Cocktail

Jumbo shrimp served with homemade cocktail sauce \$16

Prime Rib Bites (GF)

Sliced prime rib, asparagus, prosciutto, mozzarella, cabernet reduction \$22

Maryland Crab Cakes

Crispy, Topped with mango salsa, side of tartar sauce \$22

Christmas Platter

Baked clams, fried calamari, stuffed mushrooms, fresh mozzarella and tomatoes \$28

Imported Burrata (GF)

Baby arugula, roasted red pepper puree, prosciutto, and roasted tomatoes, balsamic glaze \$16

Stuffed Baked Clams

Topped with garlic butter and toasted breadcrumbs \$18

Grilled Octopus (GF)

Avocado vinaigrette, chorizo, potato hash \$22

Sauteed mussels

In an nduja tomato sauce \$16

Risotto Croquettes

With a shared romano red sauce \$17

Stuffed Mushrooms

Seafood stuffing with garlic butter \$20

Oysters on the Half Shell

With cocktail and mignonette sauce \$20

Soup and Salad

Seafood Bisque

\$12

Lentil with Ham

\$12

Mandarin Orange Salad

\$13

Caesar Salad

\$13

Entrees

Boneless Prime Rib (GF)

Herb encrusted, Au jus & a side of creamy horseradish sauce \$55

Surf & Turf

12oz NY shell steak topped with a creamy lobster sauce, garlic mashed potatoes. \$52

Roasted Stuffed Duck

Crispy semi-boneless ½ duck, apple pecan stuffing & a blueberry port reduction \$45

Campanella Ala Vodka

Our signature pancetta creamy pink ala vodka sauce with peas, carrots, & grilled chicken \$38

Grilled Filet Mignon (GF)

Served with mixed vegetables and garlic mashed potatoes with a cabernet reduction \$55

Braised Short Rib (GF)

Braised boneless short rib in a red wine rosemary sauce, mixed vegetables and garlic mashed potatoes \$45

Chilean Sea Bass

Potato encrusted, crab & corn sauce, served with steamed spinach and rice \$45

Broiled Seafood Platter

Alaskan king crab legs, shrimp, sea scallops, stuffed flounder, lobster tail, baked clams, white wine sauce side of rice \$55

Country French Chicken

Sauteed chicken breast, assorted mushrooms, sundried tomatoes and spinach with a Tarragon wine sauce. \$40

Roasted Pork Chops

With sauerkraut and pan gravy \$42

Seafood Capellini

Lobster tail, shrimp, crab meat, and asparagus tips in a creamy pink sauce over capellini pasta \$45