

GARDEN GRILL

LUNCH SPECIALS

entrées

GRILLED NEW YORK SHELL STEAK 25
Bourbon glaze, garlic mashed potatoes, grilled onions

SEAFOOD QUICHE 27
Shrimp, crab meat, lobster meat, spinach, mushrooms and roasted red peppers topped with jack and cheddar cheese

SHORT RIB RIGATONI 26
Shredded short rib, mushrooms, madeira wine sauce, tossed with rigatoni pasta

ACAPULCO SALAD 22
Blackened chicken and shrimp, baby greens, pico de gallo, cucumber, roasted corn and avocado, jack and cheddar cheese, lime cilantro vinaigrette

SALMON QUINOA SALAD 18
Pecan encrusted salmon on a bed of baby arugula, quinoa, raisins, and bell peppers, balsamic vinaigrette

CRAB CAKE WRAP 21
Crispy Maryland crab cakes, tomatoes, red onions, tartar sauce and baby greens in a tomato tortilla wrap, served with a side salad

VEGETABLE PAELLA 18
Sautéed assorted seasonal vegetables with a saffron infused rice and quinoa

CHICKEN HUMMUS 18
Breaded boneless chicken breast, with hummus, baby arugula, tomatoes, roasted red peppers and fresh mozzarella, drizzled with a balsamic reduction

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