

GARDEN GRILL

Easter Sunday Menu

appetizers

EASTER FAMILY PLATTER

Baked clams, fried calamari, stuffed mushrooms, fresh mozzarella, and tomato **29**

PORK BELLY

pineapple and guajillo rub, cilantro sauce **18**

TRAY OF FINE CHEESES & CURED MEATS

An assortment of fine imported cheeses and cured meats **29**

GRILLED OCTOPUS

Avocado vinaigrette, chorizo potato hash **20**

BURATTA

Baby arugula, honey roasted red pepper puree, sliced prosciutto, and roasted tomatoes **17**

OVERSTUFFED BAKED CLAMS

Chopped fresh little neck clams, stuffed & seasoned, garlic butter **18**

OYSTERS ON THE 1/2

fresh oysters with mignonette and cocktail sauce **20**

COCONUT SHRIMP

Drizzled with a sesame orange dressing **18**

PRIME RIB BITES

Sliced prime rib with asparagus, prosciutto, and mozzarella, cabernet reduction **22**

MARYLAND CRAB CAKES

Topped with fresh mango salsa **21**

BAKED ARTICHOKEs

Parmesan cheese, Italian breadcrumbs, olive oil **18**

MIGNON SKEWER

Mole dry rubbed, creamy horseradish, mushrooms **20.**

soups

SEAFOOD BISQUE 12

CHICKEN CORN CHOWDER 12

salads

MANDARIN SALAD

Baby greens, mandarin oranges, nuts, raisins and gorgonzola. **13**

CAESAR SALAD

Fresh romaine lettuce tossed in a homemade classic Caesar dressing **13.**

entrées

GRILLED LAMB CHOPS

Lentil yogurt sauce, pistachio crumbs, garlic mashed potatoes **46**

SALMON EN CROUTE

Fresh filet of salmon, creamy seafood stuffing, wrapped in a phyllo pastry, side of rice **46**

CAMPANELLA ALA VODKA

Tossed in our homemade signature vodka sauce with chicken **36**

GRILLED ANGUS FILET MIGNON*

Cabernet reduction, garlic mashed potatoes and steamed vegetables **55**

ROASTED PORK CHOPS

Topped with sauerkraut, pan gravy and side of potato pancakes. **45**

ROASTED SEMI-BONELESS DUCK

Crispy half of roasted duck, with an apple pecan stuffing, raspberry fig reduction and sweet potato fries **46**

SHORT RIB

Boneless, slow cooked short rib, saffron risotto, in a tomato red wine sauce **45**

ROASTED BONELESS PRIME RIB*

Slow roasted prime rib of beef, cooked to your liking, au jus, garlic mashed potatoes, creamy horseradish sauce **55**

BROILED SEAFOOD PLATTER

Jumbo shrimp, sea scallops, stuffed flounder, lobster tail, & overstuffed baked clams, white wine butter sauce, side of rice **55**

COUNTRY FRENCH CHICKEN

Boneless chicken breast with mushrooms, sundried tomatoes, spinach, white wine tarragon sauce. Served with garlic mashed potatoes **38**

POTATO ENCRUSTED CHILEAN SEA BASS

Served with steamed spinach, rice, and a corn crab sauce **45**

*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.