



## DINNER MENU

### Appetizers

#### Overstuffed Baked Clams

Chopped fresh little neck clams, stuffed and seasoned and 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

#### Tuna Tartar (GF)

Spicy mayo, seaweed salad, avocado vinaigrette 18

#### Sauteed Mussels

With red or white wine sauce 15

#### Fried Calamari

Crispy golden fried calamari, with marinara sauce 18

#### Grilled Octopus (GF)

Avocado vinaigrette, chorizo, potato hash 20

#### Burrata (GF)

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

#### Hummus Platter (GF)(VG)

Cherry tomatoes, kalamata olives, roasted red peppers, grilled asparagus, feta cheese, and cucumbers 16

#### Prime Rib Bites (GF)

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

#### Mole Dry Rubbed Chicken Wings

Served with blue cheese dressing or plain 15

### Soups

**French Onion** 12

**Seafood Bisque** 12

**Soup Of The Day** 12

### Salads

#### Caesar Salad (GF)

Fresh romaine lettuce tossed in our  
Homemade classic caesar dressing 14

#### Mandarin Orange Salad (GF)

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

#### Iceberg Salad (GF)

Topped with blue cheese dressing,  
tomatoes, red onions, and crispy bacon 14

#### Garden Salad (GF)

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

#### Coconut Shrimp Salad

Mixed greens, pecans, walnuts, mandarin oranges, sesame orange ginger dressing 23



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### Entrées

#### 16 oz Marinated Rib Eye Steak\*

Teriyaki Zinfandel marinated, garlic mashed potatoes, and crispy onion rings 50

#### Sauerbraten

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

#### Grilled Filet Mignon (GF)

8oz filet mignon served with garlic mashed potatoes, steamed vegetables, and topped with a Cabernet reduction 50

#### Barbeque Ribs (GF)

Slow cooked baby back ribs, brown sugar, pineapple rubbed, dipped in BBQ sauce. Served with garlic mashed potatoes and coleslaw 28

#### Braised Short Rib

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

#### Meatloaf

Garden Grill classic served with garlic mashed potatoes and seasonal vegetables 25

#### Penne Ala Vodka

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

ADD CHICKEN +7

ADD SHRIMP +10

#### Sausage Orecchiette

Crumbled Italian pork sausage with broccoli rabe tossed in a light tomato sauce with orecchiette pasta 27

#### Pork Shank

Braised, served with porcini demi glaze and mashed potatoes 38

#### Vegetarian Orecchiette

Garlic and oil sauteed broccoli rabe, with cannellini beans and sun-dried tomatoes tossed with orecchiette pasta 25

#### Roasted Half Duck

With a blueberry port demi glaze, apples, corn bread stuffing, and sweet potato fries 42

#### Chicken Pot Pie

Shredded chicken breast, assorted vegetables in savory rich creamy sauce, topped with puff pastry crust 28

#### Chicken Francaise

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

#### Mediterranean Salmon (GF)

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

#### Potato Encrusted Chilean Sea Bass

Crab and corn sauce on a bed of steamed spinach with a side of rice 42

#### Shrimp Risotto (GF)

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

#### Broiled 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

#### Seafood Capellini

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

#### Jambalaya (GF)

Chicken, andouille sausage, and jumbo shrimp, sauteed with onions and bell peppers, tossed with Cajun tomato infused rice 35