

GARDEN GRILL

appetizers

Overstuffed Baked Clams

Chopped fresh little neck clams, stuffed & seasoned. Topped with a light garlic butter **18**

Maryland Crab Cakes

Lump crab meat, fresh herbs & seasoning, topped with a fresh mango salsa **21**

Garden Grill Sample Platter

2 stuffed baked clams, 2 stuffed mushrooms with seafood stuffing, calamari, mozzarella and tomato **28**

P. E. I. Mussels **GF**

Sautéed in a light garlic white wine sauce, with diced tomatoes **18**

*Gluten free without bread crumbs

Shrimp Cocktail* **GF**

Chilled jumbo shrimp cocktail with cocktail sauce **17**

Mole Dry Rubbed Chicken Wings

With blue cheese dressing **15**

Prime Rib Bites **GF**

Sliced prime rib wrapped with asparagus, prosciutto, mozzarella & a cabernet reduction **21**

Chef's Choice of Imported Meat & Cheese Platter

Chef's choice of fresh cheese & cured meats **26**

Fried Calamari

Crispy golden fried calamari, with marinara sauce **18**

Flatbread

Italian sausage and broccoli, light tomato sauce and mozzarella cheese **16**

Jumbo Bavarian Pretzel

Served with mustard & beer cheese **12**

Hummus Platter **GF VG**

Mediterranean hummus served with cherry tomatoes, kalamata olives, roasted red peppers, red onion, feta cheese & cucumbers **16**

salad

Caesar Salad **GF**

Fresh romaine lettuce tossed in our homemade classic caesar dressing **14**

Mandarin Orange Salad **GF**

Fresh baby greens, pecans, walnuts, craisins, gorgonzola cheese, mandarin oranges & a raspberry vinaigrette dressing **14**

Fresh Garden Salad **10 GF**

Burrata **GF**

Fresh mozzarella with soft creamy interior, served with cherry tomatoes, baby arugula topped with a muffuletta mix **16**

Coconut Shrimp Salad

Mixed greens, pecans, walnuts, mandarin oranges, mandarin orange ginger dressing **21**

soups

French Onion **12**

Seafood Bisque **12**

Soup Of The Day **12**

sandwiches

Hamburger*

Chuck, brisket & short rib blend, cooked to your liking, served with lettuce, tomato, red onions & french fries **19**
+1 EXTRA PER TOPPING: BACON, AMERICAN CHEESE

Chicken Luciano

Grilled chicken with pesto, roasted peppers & fresh mozzarella served on a ciabatta roll. Served with a side of french fries **18**

Prime Rib Panini

Thin sliced slow roasted prime rib, sautéed onions & mushrooms, Swiss cheese, creamy horseradish sauce, pressed in a ciabatta bread, with a side salad **25**

Portobello Mushroom

Balsamic marinated mushroom, roasted red peppers, asparagus, gruyere cheese & truffle oil on a brioche bun. Served with a side of sweet potato fries **18**

We will be adding a 3.5% fee to all credit & debit 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 conditions.

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entrées

Grilled Marinated Rib Eye*

14oz. marinated in teriyaki zinfandel served with garlic mashed potatoes **49**

Grilled Filet Mignon* ^{GF}

8oz. filet mignon served with garlic mashed potatoes, steamed vegetables & topped with a cabernet reduction **49**

Barbecue Ribs

Slow cooked baby back ribs, seasoned with cracked peppercorn & our signature apple barbecue sauce. Served with garlic mashed potatoes & coleslaw **26**

Sauerbraten

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

Chicken Pot Pie

Shredded roasted chicken, carrots, potatoes, green peas, corn, celery, onions in a savory rich cream sauce & served in a casserole with a puff pastry **26**

Chicken Francaise

Egg-dipped chicken breast sautéed 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 white wine garlic sauce **35**

Broiled Seafood Platter

Jumbo shrimp, sea scallops, lobster tail, stuffed flounder & overstuffed baked clams in a light white wine sauce. Served with a side of rice **47**

Jambalaya

Chicken, andouille sausage & jumbo shrimp, sautéed with onions & bell peppers, tossed with cajun tomato infused rice **35**

Potato Encrusted Chilean Sea Bass

Crab & corn sauce on a bed of steamed spinach with a side of rice **41**

Penne Ala Vodka

Penne pasta tossed in our homemade signature vodka sauce with pancetta **25**
ADD CHICKEN +5

Sausage Orecchiette

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

Vegetarian Orecchiette ^{VG}

Garlic & oil sautéed broccoli rabe, with cannellini beans & fresh tomatoes tossed with orecchiette pasta **25**
ALSO AVAILABLE WITH GLUTEN FREE PASTA

Braised Short Rib ^{GF}

In a red wine, rosemary & tomato sauce with assorted vegetables on a bed of garlic mashed potatoes **39**

Shrimp Risotto ^{GF}

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

Meatloaf

Garden Grill classic meatloaf served with garlic mashed potatoes & seasonal vegetables. Topped with brown mushroom gravy **24**

Jewels Of The Sea

Sea scallops, jumbo shrimp, mussels, with spinach & roasted red peppers, sautéed in white wine sauce over linguine pasta **41**

Kids Menu \$12

Chicken Fingers

Pasta Marinara

Macaroni & Cheese

Mozzarella Sticks

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