



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 22

Garden Grill Sample Platter

Baked clams, stuffed mushrooms, fresh mozzarella and tomatoes, and crispy calamari 28

Sauteed Mussels

With red or white wine sauce 17

Fried Calamari

Crispy golden fried calamari, with marinara sauce 18

Cauliflower Bites

Tossed with chili Thai sauce 16

Burrata (GF)

Baby arugula, honey roasted red pepper puree, sliced prosciutto, and roasted tomatoes with a balsamic reduction 17

Hummus Platter (GF)(VG)

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

Flatbread

Italian sausage, broccoli rabe, tomato sauce and mozzarella cheese 16

Chicken Wings

Mole dry rubbed or buffalo served with blue cheese 16

Grilled Octopus (GF)

Avocado vinaigrette, chorizo, potato hash 20

Tuna Crudo

Lime cilantro, teriyaki avocado 18

Bavarian Pretzel

Served with German mustard and beer cheese 13

Soups

French Onion 12

Seafood Bisque 14

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, raisins, gorgonzola cheese, and mandarin oranges with a raspberry vinaigrette 14

Watermelon Cucumber Salad

Baby arugula, red onions, feta cheese, with a basil vinaigrette 15

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 25



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Entrées

16 oz Marinated Rib Eye Steak*

Teriyaki Zinfandel marinated, garlic mashed potatoes, and beer battered mushrooms 53

Sauerbraten

German roast, served with savory sauce, a side of braised red cabbage, and garlic mashed potatoes 30

Grilled Filet Mignon* (GF)

8oz filet mignon served with garlic mashed potatoes, steamed vegetables, and topped with a Cabernet reduction 53

Barbeque Ribs (GF)

Slow cooked baby back ribs, brown sugar, pineapple rubbed, dipped in BBQ sauce. Served with garlic mashed potatoes and coleslaw 29

Braised Short Rib

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

Meatloaf

Garden Grill classic with a mushroom brown gravy served with garlic mashed potatoes and seasonal vegetables 26

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

Vegetarian Orecchiette

Garlic and oil sauteed broccoli rabe, with cannellini beans and sun-dried tomatoes tossed with orecchiette pasta 26

Roasted Half Duck

With a blueberry port demi glaze, apples, corn bread stuffing, and sweet potato fries 45

Chicken Pot Pie

Shredded chicken breast, assorted vegetables in savory rich creamy sauce, topped with puff pastry crust 30

Chicken Francaise

Egg-dipped chicken breast sauteed in a lemon white wine sauce over linguine pasta 26

Mediterranean Salmon (GF)

Pan seared, sautéed cherry tomatoes, cannellini beans, roasted red peppers & kalamata olives in a light wine garlic sauce 36

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 38

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 52

Seafood Capellini

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

Jambalaya (GF)

Chicken, andouille sausage, and jumbo shrimp, sauteed with onions and bell peppers, tossed with Cajun tomato infused rice 37

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