

GARDEN GRILL

WEEKLY SPECIALS

appetizers

PORK BELLY 16

Dry chili sauce, pineapple chunks, onion and cilantro

MUSHROOM FLATBREAD 15

Assorted mushrooms, mozzarella, Pecorino Romano, creamy garlic, baby arugula and truffle salt

entrées

PORK SHANK OSSO BUCCO 36

Mushroom red wine reduction, steamed broccolini and served with mashed potatoes

TOMAHAWK VEAL CHOP CHAMPIGNON 52

Grilled veal chop, topped with sautéed mushrooms, spinach, roasted red peppers and melted mozzarella cheese. Made in a Madeira wine sauce, served with linguine pasta

ROASTED DUCK 38

Semi boneless 1/2 roasted duck, with apple cruising stuffing, orange peppercorn sauce and served with side of sweet potato fries

BRANZINO FILLET 33

Pan seared with basil pesto, artichoke hearts, black rice, shaved fennel and arugula salad with a lemon vinaigrette

GORGONZOLA RIGATONI 22

Sautéed spinach, portobello mushrooms and roasted red peppers in a creamy Gorgonzola sauce

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