

# GARDEN GRILL

SATURDAY DECEMBER 24TH, 2022

## CHRISTMAS EVE MENU

COME GATHER AT OUR TABLE

### appetizers

#### FAMILY CHRISTMAS PLATTER

Baked clams, fried calamari, stuffed mushrooms, fresh mozzarella, & tomatoes 29

#### PRIME RIB BITES

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

#### GRILLED ARTICHOKE

Olive oil & lemon drizzled, topped with garlic parmesan breadcrumbs, with a side of tzatziki sauce 16

#### OVER STUFFED BAKED CLAMS

Chopped fresh little neck clams, stuffed & seasoned, topped with a light garlic butter 18

#### FRIED CALAMARI

Served with marinara sauce 18

#### IMPORTED BURRATA

Fresh mozzarella with a soft creamy interior, served with cherry tomatoes, baby arugula, topped with a muffuletta mix 17

#### SHRIMP COCKTAIL

Jumbo chilled shrimp served with cocktail sauce 17

#### MARYLAND CRAB CAKES

Lump crabmeat, fresh herbs, & seasoning. Topped with a fresh mango salsa 22

#### GRILLED OCTOPUS

Chorizo, potato hash & avocado vinaigrette 19

#### MEAT & CHEESE PLATTER

Chef's choice of imported meats & cheese 30

#### COCONUT SHRIMP

Served in a mandarin orange ginger sauce 20

### soup \$12

SEAFOOD BISQUE

SPLIT PEA HAM



### salad \$10

CAESAR SALAD

GARDEN SALAD

### entrées

#### ROASTED SEMI-BONELESS DUCK

Crispy ½ duck with an apple pecan stuffing, topped with a raspberry fig reduction, side of sweet potato fries 44

#### SHORT RIB RISOTTO

Slow cooked & tender boneless, on a bed of mushroom risotto, finished with porcini sauce 44

#### HERB ENCRUSTED BONELESS PRIME RIB\*

Slow roasted & served with au jus, garlic mashed potatoes, & a creamy horseradish sauce 49

#### GRILLED FILET MIGNON\*

Topped with a cabernet reduction, served with garlic mashed potatoes & mixed vegetables 49

#### CAMPANELLA ALA VODKA

With grilled chicken, peas & carrots 35

#### COUNTRY FRENCH CHICKEN

Boneless chicken breast, assorted mushrooms, sundried tomatoes, spinach, white wine tarragon sauce, served with garlic mashed potatoes 37

#### POTATO ENCRUSTED CHILEAN SEA BASS

Served with a crab corn sauce, steamed spinach & a side of rice 45

#### BROILED SEAFOOD PLATTER

Jumbo shrimp, sea scallops, stuffed flounder, lobster tail, and overstuffed baked clams, served with a light white wine butter sauce & a side of rice 50

#### LOBSTER SHRIMP CAPELLINI

Sherry cream sauce, with crab meat and asparagus tips. Served on a bed of capellini pasta 46

#### PORK SHANK

Slow cooked, mushroom, red wine demi-glaze, served with garlic mashed potatoes 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 condition