

## GARDEN GRILL

# WEEKLY SPECIALS

### entrées

#### SHRIMP ÉTOUFFÉE 33

Cajun shrimp stew with onion, celery and green peppers.  
Served with a side of rice

#### VEGETABLE PAELLA 26

Assortment of vegetables with saffron infused rice  
and served with quinoa

#### GRILLED PORK CHOPS 32

Pineapple brown sugar marinated, garlic mashed potatoes  
and served with grilled onions

#### PAN SEARED SWORDFISH 37

Lightly blackened with fennel, arugula salad and a  
lemon vinaigrette. Served with a side of sweet potato fries

## GARDEN GRILL WEEKLY COCKTAILS

### COCKTAILS

#### THE HUGO SPRITZ 14

Fresh mint, St. Germain and Prosecco

#### THE PEACHY PALMER 14

Deep Eddy Vodka Ice Tea, infused with peach and lemonade

#### PEANUT BUTTER & JELLY OLD-FASHIONED 15

Peanut butter fat washed Michter's Rye and Chambord

### WINE SPECIALS

By The Glass | \$15

SELLA ANTICA,  
SUPER TUSCAN, ITALY 15

JOSH CELLARS RESERVE 15  
Bourbon barrel aged  
cabernet sauvignon

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

(631) 265 - 8771 | 64 NORTH COUNTRY ROAD, SMITHTOWN  
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