

# GARDEN GRILL

## LUNCH MENU

### appetizers

#### Overstuffed Baked Clams

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

#### Beer Steamed Mussels

Steamed in a light creamy beer fennel sauce **15**

#### Jumbo Bavarian Pretzel

Served with mustard and beer cheese **12**

#### Hummus Platter **GF** **VG**

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

#### Maryland Crab Cakes

Crispy lump crab cakes, topped with a fresh mango salsa and tartar sauce **21**

#### Burrata

Baby arugula, honey roasted red pepper puree, sliced prosciutto, and roasted tomatoes with a balsamic reduction **16**

#### Mole Dry Rubbed Chicken Wings

With blue cheese dressing or plain **15**

#### Garden Grill Sample Platter

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

#### Fried Calamari

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

#### Flatbread

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

### soups

French Onion **12**

Seafood Bisque **12**

Soup Of The Day **12**

### salad

#### Caesar Salad **GF**

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

#### Coconut Shrimp Salad

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

#### Mandarin Orange Salad **GF**

Mixed greens, pecans, walnuts, raisins, gorgonzola cheese, and mandarin oranges with a raspberry vinaigrette **14**

#### Acapulco Chicken and Shrimp Salad

Blackened chicken and shrimp, baby greens, pico de gallo, cucumber, roasted corn and avocado, jack and cheddar cheese, with a lime cilantro vinaigrette **22**

#### Tuna Poke Bowl

With cucumber, avocado, seaweed salad, and romaine lettuce **26**

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.

# GARDEN GRILL

## sandwiches

### Hamburger\*

Chuck, brisket & short rib blend, cooked to your liking, served with lettuce, tomato, red onions and 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

Sliced, slow roasted prime rib, sautéed onions and mushrooms, swiss cheese, creamy horseradish sauce, pressed in a ciabatta bread. Served with a side salad **25**

### Portobello Mushroom

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

### Crab Cake Wrap

Crispy Maryland crab cakes, tomatoes, red onions, tartar sauce, and baby greens in a tomato tortilla wrap. Served with a side salad **21**

### Turkey Club Wrap

Roasted turkey, American cheese, lettuce, tomatoes, baby arugula, bacon, and mayonnaise. Served with a side salad **18**

## entrées

### 12oz NY Shell Steak\*

Teriyaki Zinfandel marinated, garlic mashed potatoes, and crispy onion rings **28**

### Barbecue Ribs

Slow cooked baby back ribs, brown sugar, pineapple rubbed, dipped in BBQ sauce. Served with garlic mashed potatoes and coleslaw **26**

### Sauerbraten

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

### Short Rib Rigatoni

Shredded short rib in a madeira wine sauce, served with mushrooms **28**

### 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 **32**

### Penne Ala Vodka

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

### Seafood Quiche

Egg custard with shrimp, crab, and lobster meat, spinach, mushrooms, and roasted red peppers, topped with cheddar cheese. Baked in a pie shell **27**

### Meatloaf

Garden Grill classic meatloaf served with garlic mashed potatoes & seasonal vegetables. **24**

### Chicken Pot Pie

Shredded chicken breast, assorted vegetables, in a savory rich creamy sauce, topped with puff pastry crust **26**

### Philly Cheese Steak Quesadilla

Sliced beef, with peppers and mushrooms, provolone cheese **21**

### Chicken and Waffles

Southern style fried chicken, served on a maple waffle, drizzled with hot honey **25**

### Grilled Marinated Pork Medallion

With a pineapple Serrano marinade, topped with fresh pineapple salsa, and side of rice **18**

### Steak and Potato Nachos

Potato chips, jack and cheddar cheese, tomato picadillo, black beans, sour cream and grilled diced steak **22**

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