

10th floor Garden Grill Pub Menu

Appetizers

Buffalo Tenders: Lightly dusted and fried boneless tenders with your choice of sauce

Mild, Spicy, Chipotle Barbeque \$10.00

Batter dipped mozzarella sticks with our house made marinara \$8.00

Thai chili shrimp over Asian slaw \$10.00

Loaded potato skins with crisp Applewood smoked bacon, sharp cheddar scallion and sour cream \$8.00

Spinach and artichoke dip with crisp tortilla chips \$8.00

Pepper jack Quesadillas with caramelized onions, house made Pico de Gallo \$8.00

Roasted Red Pepper Hummus platter with seasonal raw vegetables and toasted Pita Bread \$9.00

Salads

Classic Caesar with shaved parmesan, herbed croutons and creamy Caesar dressing \$8.00

Add Grilled Chicken: \$5.00

Caprese Salad, Fresh mozzarella and sliced tomato over baby greens, Herbed Balsamic Glaze \$10.00

Classic Spinach Cobb Salad: with grilled chicken, chopped egg, blue cheese, diced tomato, crisp chopped bacon and avocado, creamy ranch dressing \$16.00

Entrees

Angus beef burger with lettuce, tomato and shaved red onion on a sesame seed bun \$13.00

Add crisp Applewood smoked Bacon: \$2.00

Add Choice of Cheddar, Swiss or American cheese: \$2.00

Monterey grilled chicken sandwich with avocado and smoked Gouda cheese on a sesame seed bun

Lettuce, tomato and shave red onion, spicy ranch sauce \$13.00

Philly cheesesteak (beef or chicken) on Italian roll with sautéed onions and provolone cheese \$13.00

Classic French dip on a French baguette with melted provolone cheese, au jus \$14.00

NY style Reuben: corned beef sauerkraut Swiss cheese and 1000 island dressing on grilled rye bread
\$12.00

Fish and chips, batter dipped fried cod with French fries and malt vinegar \$12.00

Garden Burger: Veggie burger with avocado, lettuce, tomato and shaved red onion on a sesame seed
bun \$13.00

All Sandwiches served with seasoned French Fries and Kosher Pickle

Pan Seared salmon with a Chardonnay wine and Chive Buerre Blanc, served with Roasted Asparagus and
herb roasted new potatoes \$19.00

Char Broiled NY Strip Steak with caramelized Chipolini onions and red wine demi, served with Roasted
Asparagus and herb roasted new potatoes \$28.00