

THE *garden* 
GRILLE & BAR

APPETIZER

CHEESE BOARD \$24

5 VARIETY HOUSE MADE PICKLE, JAMS

CHARCUTERIE BOARD \$18

HOUSE MADE PICKLE, MUSTARDS

FRIED CALAMARI \$ 20

CHERRY PEPPERS, COCKTAIL SAUCE, GARLIC AIOLI

CHEESESTEAK EGGROLL \$16

SPICY KETCHUP

MARINATED OLIVES \$12

CITRUS ZEST

BLISTERED SHISHITO PEPPERS \$14

DEHYDRATED YOLKS, TOASTED HAZELNUTS GARLIC AIOLI

SOUP AND SALADS

FRENCH ONION CROCK \$12

PROVOLONE, SWISS, PARMESAN CHEESE

SPINACH SALAD \$16

CRISPY PANCETTA, GRANNY SMITH APPLE, GOAT CHEESE, WALNUTS, LITE RASPBERRY VINAIGRETTE

CAESAR SALAD \$14

ROMAINE HEARTS, HERBED CROUTONS, SHAVED PARMESAN, TUSCAN CAESAR SALAD

GARDEN GRILLE SALAD \$14

GREEN SALAD BLEND, GRAPE TOM, CUCUMBER, SHREDDED CARROTS, HOUSE DRESSING

SANDWICHES

CHEESE STEAK \$14

CARAMELIZED ONIONS, AMERICAN CHEESE

GARDEN BURGER \$15

VEGGIE PATTY, AVOCADO, LETTUCE, TOMATO, ONIONS, PICKLE

CLASSIC BURGER \$15

8 OZ. PATTY, LETTUCE, TOMATO, ONION, PICKLE, AMERICAN CHEESE

SOUTHWEST CHICKEN WRAP \$18

CHICKEN, CORN, BEANS, SPINACH, BELL PEPPERS, AVOCADO, BLEND CHEESE, SOUR CREAM

GRILLED CHICKEN SANDWICH \$16

GRILLED CHICKEN BREAST, PEPPER JACK CHEESE, AVOCADO, LETTUCE, TOMATO, PICKLE

ENTREES

WILD MUSHROOM RAVIOLI \$26

CREAMY GARLIC CHIVE SAUCE

STUFFED CHICKEN BREAST \$32

HOUSE MADE STUFFING, PROVOLONE, SPINACH, FIRE ROASTED PEPPERS
ROASTED POTATOES, ASPARAGUS, CHICKEN JUS

PAN SEARED SALMON \$38

MISO POTATO PUREE, TOGARASHI BROCCOLINI, GINGER SOY GLAZE, TOASTED SESAME SEEDS

WILD CAUGHT NORWEGIAN HALIBUT \$42

RICE PILAF, HEIRLOOM CARROTS, CREAMY LEMON DILL SAUCE

FLAT IRON STEAK \$38

ROASTED POTATOES, HEIRLOOM CARROTS, CHIMICHURRI

TERES MAJOR STEAK \$36

POMMES PUREE, GRILLED ASPARAGUS, CIPOLLINI ONIONS, BEEF JUS

BRAISED SHORT RIBS \$44

POMMES PUREE, WILTED GREENS, BEEF JUS

FUSILLI \$28

GRILLED SQUASH, CREAMED SPINACH, LEEKS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.