

THE GARLANDS GRILL

~ SAMPLE MEMBERS & GUESTS ONLY DINNER MENU ~

SOUP AND SALAD

SOUP

Soup du Jour

Ask your server for today's special
\$2.50

"Low Sodium" Chicken Soup

Chicken broth with chicken, vegetables and
\$2.50

Soup and Salad Combination

Soup du jour and Garlands house salad
\$6.00

Garlands Burger

Your choice of Kobe or traditional hamburger
Served with your choice of cheese
\$9.95/\$10.95

SANDWICHES

Vegetable Crudite

Carrots, celery, cucumber and onions
Served with ranch dressing
\$3.00

Reuben Sandwich

Sliced corned beef, baby Swiss cheese
sauerkraut and 1000 island dressing
Served on rye bread with French fries
\$8.95

Monte Cristo

Sliced ham, smoked turkey breast and Swiss cheese on buttered white bread prepared on Panini grill
fresh fruit garnish
\$9.50

Grilled Prime Rib Sandwich

A slice of angus prime rib, dredged in poupon
mustard, grilled & served over rye bread with au jus
\$12.25

Barbequed Pork Sandwich

Lean pork, shredded in smoky barbeque sauce
on a toasted bun, cole slaw and sweet potato fries
\$9.25

DESSERTS

Elegant Farmers Apple Pie

Drizzled with caramel
\$5.95

Mini turtle cheesecake

Caramel sauce and whipped cream
\$4.95

Mini Brownie

Whipped cream
\$1.25

Silk Chocolate Truffle Bar

with chocolate sauce
\$4.95

"No Sugar Added" Apple Pie

No sugar added
\$4.95

"Sugarfree" Brownie A La Mode

Sugarfree brownie with low sugar ice cream and
Sugarfree chocolate sauce
\$4.95

Mini Trio Sorbet

Orange, Peach and Raspberry
\$1.25



ENTREES

Double Rib Lamb Chops

Grilled as you like them with roasted garlic sauce
\$21.25

Chicken Pesto

Sauteed chicken breast, pesto and angel hair pasta with marinara sauce
\$16.25

6 oz. Filet Mignon

Prepared as you like it
\$27.50

Pan Roasted Pork Chop

A 12oz. Pork chop, pan roasted and glazed with Apricot-Cranberry glaze
\$19.95

LIGHTER FARE

Duck Salad

Seared duck breast, mixed greens, Romaine, tomato, carrots, red onions, hearts of palm, raspberries, toasted almonds and raspberry vinaigrette
\$16.75

PASTA

Vegetarian Pasta

Sun dried tomato fettuccini in virgin olive oil with basil, garlic, shitake, baby arugula and roasted red peppers. Topped with toasted pine nuts
\$14.25

FISH SELECTION

Grilled Salmon

Atlantic salmon fillet, grilled, flavored with balsamic syrup, topped with roasted corn relish
\$21.50

Coquille St. Jacques

Bay scallops in sherry-lobster sauce baked with herb duchess potatoes
\$22.95

STARCH DU JOUR

Parsley potatoes

Baked potato

Angel hair pasta in olive oil

VEGETABLE DU JOUR

Asparagus

Ratatouille

Consumer Advisory

Please be advised that eating foods from animals such as meat, poultry, fish, shellfish, and eggs when eaten raw or undercooked sometimes contain harmful viruses and bacteria that can pose a risk of food borne illness. Young children, pregnant women, older adults, and those with compromised immune systems are particularly vulnerable.