

THE GARLANDS WINSLOW

DINING ROOM

~ SAMPLE DINNER MENU ~

APPETIZERS

Barbequed Chicken Wings

In Honey BBQ sauce
\$6.95 - \$4.95

Crab Cakes

With tartar sauce and lemon
\$9.95 - \$7.95

Breaded Shrimp

Deep fried and served with lemon
and cocktail sauce
\$8.75 - \$7.75

Fried Mozzarella Sticks

Served with ranch dressing
\$6.75 - \$4.75

Lobster Bisque

Flavored with Dry Sack sherry
\$4.95 - \$3.95

STARTERS

Chicken Noodle Soup

Low sodium chicken broth with vegetables,
noodles and chicken
\$3.50 - \$2.50

Hearts of Romaine Salad

Mandarin orange segments, sliced strawberries
toasted almonds over romaine lettuce
Served with Poppy seed dressing
\$4.95 - \$4.00

Chopped Salad

Greens tossed with chopped avocado, bacon,
blue cheese, tomatoes, cucumbers and
red onion in balsamic vinaigrette
\$5.75 - \$4.25

Soup and Salad Combination

Soup du jour and house salad
\$8.00 - \$6.00

House Salad

Assorted greens with choice of dressing
\$4.50 - \$3.50

CLASSIC SELECTIONS

Chicken Schnitzel

Chicken breast scallopine cooked in a fresh herb breading
sauteed in lemon butter
\$16.25 - \$14.25

Penne Pasta

Penne, meatballs and Italian sausage in tomato
basil sauce topped with shredded Asiago
\$14.50 - \$12.50

ENTRÉE - SALADS

California Cobb Salad

Mixed greens with diced tomatoes, avocados,
bacon, hard boiled egg, mozzarella
cheese and grilled chicken breast
\$14.50 - \$12.50

Berry Spinach Salad

Baby spinach with fresh blueberries,
raspberries, strawberries and mandarin
oranges. Raspberry vinaigrette and fruit bread
\$15.50 - \$13.50

ENTRÉE - SANDWICHES

Texas Grilled Cheese

American and pepper jack cheeses with crisp
bacon and tomato on Texas toast
with fresh fruit cup
\$10.95 - \$8.95

Garlands Burger

Your choice of Kobe or traditional hamburger
Served with your choice of cheese
\$11.25/\$12.95 - \$9.95/\$10.95

DINNER ENTREES

Baked Whitefish

Fresh whitefish baked in lemon butter
with white wine capers and herbs
\$18.95 - \$16.95

Braised Pork Shank

Bone-in pork shank slowly braised
braised in Marsala sauce
\$18.95 - \$16.95

New York Sirloin Steak

8oz. New York Sirloin steak, prepared as you
like it, topped with burgundy butter
\$19.50 - \$17.50

6 oz. Filet Mignon

Prepared as you like it
\$31.50 - \$27.50

STARCH DU JOUR

O'Brien Potatoes
Baked Potato
Herb Orzo

VEGETABLE DU JOUR

Cauliflower in Dill Butter
Carrot Julienne

DESSERTS

Mini Banana Split

Banana, vanilla ice cream and chocolate sauce
\$2.50 - \$2.25

Carrot Cake

Whipped cream
\$5.95 - \$4.95

Seasonal Fruit Jell-O

Fresh berries and whipped cream
\$3.95 - \$2.95

Mini Trio of Sorbet

Orange, peach and raspberry sorbet
\$1.50 - \$1.25

New York Cheesecake

Garnished with fresh raspberries
\$5.95 - \$4.95

The Garlands' Member pricing is printed in italics

There is a 15% service charge and 7% sales tax added to each check