

# 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

##### Grilled Prime Rib Sandwich

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

\$12.25

##### 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

#### SALAD

##### Garlands House Salad

Served with your choice of dressing

\$3.50

##### Caesar Salad

Traditional with Parmigiano Regina cheese

\$4.50

Also available as an entrée with grilled chicken for \$10.95 or salmon for \$12.95

##### Vegetable Crudite

Carrots, celery, cucumber and onions

Served with ranch dressing

\$3.00

### SANDWICHES

##### 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

##### Barbequed Pork Sandwich

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

\$9.25

### DESSERTS

##### 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.