

—• GRILL DINNER MENU •—

—• STARTERS •—

**Soup Du Jour**

*Chef's Seasonal Homemade Soup*

**Hearts of Romaine Caesar Salad**

*Croutons/Parmesan/Creamy Caesar Dressing*

**Garlands House Salad**

*Artisan Greens/Cucumber/Tomato/Carrots/Radish/Choice of Dressing*

**Crab Cake "BLT"**

*Tomato Jam/Applewood Smoked Bacon/Frisse Salad/Toasted Brioche/ Caper Aioli*

**Colossal Shrimp Cocktail**

*Horseradish Cocktail Sauce*

—• SALADS & SANDWICHES •—

**Wedge Steak Salad**

*Baby Iceberg/Applewood Smoked Bacon/Blue Cheese/Roasted  
Tomato/Shaved Red Onion/Ranch Dressing*

**Pear & Arugula Salad**

*Candied Walnuts, Dried Cranberries, Gorgonzola Cheese, Raspberry Vinaigrette*

**Lobster Cobb Salad**

*Maine Lobster/Bibb Lettuce/Bacon/Blue  
Cheese/Avocado/Tomato/Buttermilk Ranch Dressing*

**Garlands Burger**

*Butter Bun/Lettuce/Tomato/Onion/Pickle/Choice of Cheese/French Fries*

**American Wagyu Bacon Cheeseburger**

*Butter Bun/Lettuce/Tomato/Onion/Pickle/French Fries/Smoked  
Bacon & American Cheese*

**Reuben Sandwich**

*Shaved Corned Beef/Thousand Island Dressing/Sauerkraut/Marble Rye*

**Crispy Fried Chicken Sandwich**

*Honey Mustard Sauce/Lettuce/Tomato/Onion/Brioche Bun/Crispy Fries*

—■ CHEF'S SEASONAL INSPIRATIONS ■—

**Grilled Chile Rubbed Atlantic Swordfish**

*Spanish Rice/Grilled Avocado Guacamole/Crispy Tortillas/Veracruz Sauce*

**Pan Roasted Mediterranean Bronzini**

*Mediterranean Cous Cous/Fennel/Roasted Tomatoes/Rapini/Pesto Broth/Grilled Lemon*

**Grilled Lamb Chops**

*Roasted Delicata Squash/Maple Roasted Brussels Sprouts/Roasted Pears/Rosemary Sauce*

**Lobster Risotto**

*Peas/Leeks/Parmesan/Fresh Herbs*

**Bourbon Glazed Boneless Pork Chops**

*Whipped Sweet Potatoes/Broccolini*

**Honey Roasted French Breast of Chicken**

*Roasted Root Vegetables of Parsnips, Turnips, Rutabagas/Roasted Fingerling Potatoes*

—■ LIGHTER FARE ■—

**Horseradish Dill Crusted Salmon**

*Green Beans with Applewood Smoked Bacon & Red Onion/Lemony Orzo*

**Chicken & Rosemary Tortelloni**

*Baby Spinach/Artichoke Hearts/Roasted Red Bell Peppers/Lemon Broth/Parmesan*

**Crispy Duck Breast Salad**

*Sautéed Kale/Fennel/Pecan Streusel/Sun Dried Cranberries/Goat Cheese*

—■ STEAKHOUSE SELECTIONS ■—

**Grilled Filet Mignon**

**Ribeye Steak Au Poivre**

*Green Peppercorn Brandy Sauce*

**Grilled Pork Chop**

All Steaks come with a choice of two sides Baked Potato-Mashed Potato-Roast Potato-Green Beans-Asparagus - Brussels Sprouts - Rapini - Risotto

—■ CALL \*52 TO PLACE YOUR ORDER ■—

—■ 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 risk of food borne illness. Young children, pregnant woman, older adults and those with compromised immune systems are particularly vulnerable

Executive Chef Glenn Zamet