THE GARDEN CAFE

APPETIZERS

MANHATTAN CORN CHOWDER
roasted corn, potato, carrot, and applewood-smoked bacon in a tomato broth
8

FRIED CALAMARI
served with our sweet Thai chili dipping sauce
12

SHRIMP COCKTAIL
with pico de gallo, lime wedge and Plantain chip
10

SPRING GREENS SALAD v
Baby greens, strawberries, spiced candied pecans, goat cheese and Champagne vinaigrette
8

SOUP OF THE DAY
prepared daily with fresh local ingredients
8

HUMMUS & KALAMATA OLIVE TAPENADE v
grilled flatbread
9

CAESAR SALAD
romaine hearts, parmesan cheese, croutons
9

add to your salad:
grilled chicken **6** seared salmon **8** grilled shrimp **8**

ENTRÉES

FISH & CHIPS
beer battered cod with hand-cut fries
16

PULLED CHICKEN CASHEW SALAD
Nappa cabbage, spring greens, jicama, cashews & ginger sesame vinaigrette
16

ROASTED CHICKEN BREAST
whipped Yukon gold mashed potatoes, seasonal vegetables & chicken jus
16

1/2 & 1/2 ROYALE
1/2 pork belly & 1/2 beef on a toasted brioche bun with sunny-side up egg & apple wood smoked bacon served with fries
18

GNOCCHI w/SPRING VEGETABLES v
asparagus, mushroom, tomato, fresh basil sauce
17

CHICKEN QUESADILLA & PETITE SALAD
grilled chicken, caramelized onion, bacon, tomato, sour cream, salsa & guacamole
16

CAFE BURGER
served with tomato, grilled onions & fries
14

add to your order:
bacon, cheddar, provolone or bleu cheese **2**

WILD MUSHROOM RAVIOLI v
with fontina and celery root puree
21

GRILLED STRIPLOIN STEAK
grilled Striploin steak, spring vegetables, whipped potato, Cipollini onions and green peppercorn sauce
32

CRAB CAKES
roasted fingerling potatoes with fresh herbs, spring vegetables, lemon butter sauce
34

SEAFOOD SALAD
poached shrimp, squid, scallops and pan seared salmon atop mixed greens tossed with red and green bell peppers, red onion, shaved fennel, carrot & champagne vinaigrette
32

MISO GLAZED SALMON
steamed Jasmine rice, baby Bok Choy, baby carrot
20

PASTA BOLOGNESE
pasta served with homemade Bolognese sauce, topped with parmesan cheese, grilled bread
18

MAHI MAHI TACOS
three crispy or soft tacos with savoy cabbage slaw, mango relish & black garlic aioli
17

V= Vegetarian

~ consumption of raw or undercooked meat, egg, fish, or poultry can increase your risk of food borne illness ~

18% gratuity will be added to parties of 6 or more

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