



DINNER MENU

Appetizers

Overstuffed Baked Clams

Chopped fresh little neck clams, stuffed, and seasoned. Topped with light garlic butter 18

Maryland Crab Cakes

Crispy lump crab cakes, topped with a fresh mango salsa and tartar sauce 20

Garden Grill Sample Platter

Baked clams, stuffed mushrooms, fresh mozzarella and tomatoes, and crispy calamari 28

Jumbo Bavarian Pretzel

Served with beer cheese and mustard 13

Sauteed Mussels

With red or white wine sauce or spicy green 17

Fried Calamari

Crispy golden fried, with marinara sauce 16

Hummus Platter (GF, VG)

Cherry tomatoes, kalamata olives, roasted red peppers, feta cheese, and cucumbers 16

Chicken Wings

Mole dry rubbed or buffalo served with blue cheese 16

Flatbread

Italian sausage, broccoli rabe, tomato sauce and mozzarella cheese 16

Cauliflower Bites

Tossed in a chili Thai sauce 16

Grilled Octopus (GF)

Avocado vinaigrette, chorizo, potato hash 20

Burrata (GF)

Baby arugula, honey-roasted red pepper puree, prosciutto, and roasted tomatoes with a balsamic reduction 17

Soups

French Onion 12

Seafood Bisque 14

Soup of the Day 12

Salads

ADD CHICKEN +\$7 | ADD SHRIMP +\$10

Caesar Salad (GF)

Fresh romaine lettuce tossed in our homemade classic caesar dressing 14

Garden Salad

Baby greens, tomatoes, red onions, carrots, cucumbers, house vinaigrette 12

Beet Cucumber Salad

Baby arugula, red onions, goat cheese, with a basil vinaigrette 14

Coconut Shrimp Salad

Mixed greens, pecans, walnuts, mandarin oranges, sesame orange ginger dressing 23

Mandarin Orange Salad

Mixed greens, pecans, walnuts, raisins, gorgonzola cheese and mandarin oranges with a raspberry vinaigrette 14



DINNER MENU

Entrées

16 oz Marinated Rib Eye Steak *

Teriyaki Zinfandel marinated, garlic mashed potatoes, and beer battered mushrooms 53

Sauerbraten

German roast, served with savory sauce, a side of braised red cabbage, and garlic mashed potatoes 30

Grilled Filet Mignon* (GF)

8oz filet mignon served with garlic mashed potatoes, steamed vegetables, and topped with a Cabernet reduction 53

Barbeque Ribs (GF)

Slow cooked baby back ribs, brown sugar, pineapple-rubbed, dipped in BBQ sauce. Served with garlic mashed potatoes and coleslaw 29

Braised Short Rib

In red wine rosemary tomato sauce, vegetables, and garlic mashed potatoes 38

Meatloaf

Garden Grill classic with a mushroom brown gravy served with garlic mashed potatoes and seasonal vegetables 26

Penne Ala Vodka

Penne pasta tossed in our homemade signature vodka sauce with pancetta 25

ADD CHICKEN + 7 | ADD SHRIMP + 10

Sausage Orecchiette

Crumbled Italian pork sausage with broccoli rabe tossed in a light tomato sauce with orecchiette pasta 27

Vegetarian Orecchiette

Garlic and oil sauteed broccoli rabe, with cannellini beans and sun-dried tomatoes tossed with orecchiette pasta 24

Roasted Half Duck

With a blueberry port demi-glaze, apples, corn bread stuffing, and sweet potato fries 45

Chicken Pot Pie

Shredded chicken breast, assorted vegetables in savory rich creamy sauce, topped with puff pastry crust 30

Chicken Francaise

Egg-dipped chicken breast sauteed in a lemon white wine sauce over linguine pasta 26

Mediterranean Salmon (GF)

Pan seared, sauteed cherry tomatoes, cannellini beans, roasted red peppers & kalamata olives in a light wine garlic sauce 36

Potato Encrusted Chilean Sea Bass

Crab and corn sauce on a bed of steamed spinach with a side of rice 42

Shrimp Risotto (GF)

Butternut Squash, parmesan risotto, topped with blackened jumbo shrimp and baby arugula 35

Broiled Seafood Platter

Jumbo shrimp, sea scallops, lobster tail, stuffed flounder, and overstuffed baked clams in a light wine sauce served with a side of rice 52

Seafood Capellini

Lobster tail, shrimp, crab meat, and asparagus tips in a creamy pink sauce over capellini pasta 45

Jambalaya (GF)

Chicken, andouille sausage, and jumbo shrimp, sauteed with onions and bell peppers, tossed with Cajun tomato-infused rice 37



Consuming raw or undercooked meats, fish, shellfish, or fish eggs may increase your risk of food borne illness, especially if you have certain medical conditions

* Before placing your order, please inform your server if a person in your party has a food allergy*

*A 20% gratuity will be automatically added to bills for parties of eight or more, as well as for split checks.