

Happy New Year

GARDEN GRILL

Tuesday December 31st, 2024

Appetizers

Meat & Cheese Platter

Chef's choice of imported cheese & meats with toasted ciabatta \$30

Duck Eggroll

With a red cabbage slaw \$18

Crispy Artichoke Heart

With whipped ricotta hummus and an olive tapenade \$14

Baked Clams

Chopped little neck clams, with garlic butter \$18

Burrata (GF)

On top of a vegetable waffle with hot honey and balsamic glaze \$18

Tuna Tartar

With siracha mayo and avocado mousse \$18

New Years Platter

Baked clams, fried calamari, stuffed mushrooms, fresh mozzarella and tomatoes \$30

Fried Calamari

Served with marinara sauce \$16

Oysters on the 1/2 Shell

With cocktail and mignonette sauce \$18

Maryland Crab Cakes

With mango salsa and a side of tartar sauce \$20

Grilled Octopus (GF)

Avocado vinaigrette, chorizo, potato hash \$20

Coconut Shrimp

With an orange ginger sauce \$17

Soup and Salad

Seafood Bisque \$14

Cream of Mushroom

\$12

Beet Salad

\$13

Caesar Salad

\$13

Entrees

Surf & Turf

12oz NY shell steak topped with a creamy lobster sauce, garlic mashed potatoes \$57

Boneless Prime Rib (GF)

Herb encrusted, Au jus, a side of garlic mashed potatoes and creamy horseradish sauce \$55

Roasted Stuffed Duck

Crispy semi-boneless ½ duck, apple pecan stuffing & a blueberry port reduction \$46

Campanella Ala Vodka

Our signature pancetta creamy pink ala vodka sauce with peas, carrots, & grilled chicken \$38

Grilled Filet Mignon (GF)

Served with mixed vegetables and garlic mashed potatoes with a cabernet reduction \$53

Braised Short Rib (GF)

Braised boneless short rib in a red wine rosemary sauce, mixed vegetables and garlic mashed potatoes \$45

Chilean Sea Bass

Potato encrusted, crab & corn sauce, served with steamed spinach and rice \$45

Broiled Seafood Platter

Jumbo shrimp, sea scallops, stuffed flounder, lobster tail, baked clams, in a white wine sauce, side of rice \$55

Seafood Paella

Jumbo shrimp, mussels, clams, scallops, calamari with black rice. \$55

Pork Shank

With a sausage bolognese sauce over penne pasta \$43

Seafood Capellini

Lobster tail, shrimp, crab meat, and asparagus tips in a creamy pink sauce over capellini pasta \$47

Marinated Swordfish

Lime cilantro teriyaki marinate, served with black rice and broccoli \$40

Mediterranean Roasted Chicken

Topped with tomatoes, olives, red onions, roasted red peppers, feta cheese and basil oil. \$40

