

GARDEN GRILL

Easter Sunday Menu

appetizers

EASTER FAMILY PLATTER

Baked clams, fried calamari, stuffed mushrooms, fresh mozzarella and tomato **29**

Almond Encrusted Artichoke Heart

Whipped ricotta hummus, baby arugula, olive tapenade **15**

Fine Cheeses and Cured Meats Platter

An assortment of fine imported cheeses and cured meats **29**

Grilled Octopus

Avocado vinaigrette, chorizo potato hash **20**

Coconut Shrimp

Drizzled with a sesame orange dressing **18**

Tuna Tartare* (GF)

Spicy mayo, seaweed salad, avocado **18**

Burrata

Baby arugula, honey roasted red pepper puree, sliced prosciutto and roasted tomatoes **17**

Stuffed Baked Clams

Chopped fresh little neck clams, stuffed and seasoned with garlic butter **18**

Prime Rib Bites

Sliced prime rib with asparagus, prosciutto, mozzarella, cabernet reduction **22**

Oysters on the ½*

with mignonette and cocktail sauce **20**

Maryland Crab Cakes

Topped with a fresh mango salsa **21**

Beet Hummus

With cucumbers, feta, olives, pita chips **14**

SOUPS

Seafood Bisque 14

Beef Barley 12

SALADS

Beet Cucumber Salad

Baby arugula, goat cheese, red onions, basil vinaigrette **13**

Caesar Salad

Fresh romaine lettuce tossed in a homemade classic Caesar dressing **13**

entrees

Lamb Shank Osso Bucco

Braised lamb, wine, herbs, vegetables, mashed potatoes **45**

Campanella Ala Vodka

Tossed in our homemade signature vodka sauce with chicken **36**

Braised Short Rib

In a red wine rosemary tomato sauce, vegetables and garlic mashed potatoes **45**

Roasted Semi Boneless Duck

Crispy half of roasted duck, apple pecan stuffing, raspberry fig reduction and sweet potato fries **46**

Country French Chicken

Boneless chicken breast, mushrooms, sundried tomatoes, spinach, white wine tarragon sauce, garlic mashed potatoes **38**

Encrusted Pork Chop

Encrusted with pecans and walnuts, apple cider sauce, baked potato **38**

Chilean Sea Bass

Potato encrusted, steamed spinach, rice, corn crab meat sauce **45**

Grilled Angus Filet Mignon*

Cabernet reduction, garlic mashed potatoes and steamed vegetables **55**

Broiled Seafood Platter

Jumbo shrimp, scallops, stuffed flounder, lobster tail, overstuffed baked clams, white wine butter sauce, side of rice **55**

Roasted Boneless Prime Rib*

Slow roasted prime rib of beef, cooked to your liking, au jus, garlic mashed potatoes, creamy horseradish sauce **55**

Surf and Turf

Mushroom short rib risotto, topped with prosciutto wrapped shrimp **46**

*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.