

GARDEN GRILL

Restaurant week

Appetizers

tuna crudo

sliced yellow fin tuna, lime cilantro teriyaki, sesame seeds, avocado

oysters campechana

oyster on the 1/2 shell topped with a spicy tomato avocado cocktail sauce.

beef skewer

mignon tidbits, mole dry rub, creamy horse radish.

calamari salad

cooked squid, crisp celery, green olives, red onion, roasted red peppers, cherry peppers, parsley tossed in a lemon vinaigrette.

Entrées

sausage polenta

creamy polenta, topped with Italian sausage in a tomato sauce.

marinated skirt steak

dry chilles rub, with salsa verde, roasted potatoes, grilled scallion.

lamb chops

lentil greek yogurt sauce, pistachios crumbs. mashed potatoes.

surf and turf

grilled new york shell steak. topped with a creamy lobster meat sauce, steamed spinach.

Gioppino

seafood stew made with shrimp, mussels, clams and scallops

with tomatoes, wine, spices and herbs.

Dessert

rum raising rice pudding

churros dulce de leche ice cream

pistachio cheesecake.

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