



DINNER MENU





EARLY BIRD SPECIALS

4:00 pm to 6:00 pm

ROMANO ENCRUSTED CHICKEN PASTA 14

8 OZ. SIRLOIN 17

ROASTED PACIFIC SALMON 17

Served with strawberry gelato



Fried Dill Pickles

APPETIZERS

SPINACH & ARTICHOKE DIP

With cream cheese, cheddar cheese and roasted garlic. Served hot with fried pita bread. 9

GORGONZOLA & BACON POTATO CHIPS

Baked with provolone cheese and served with ranch dressing. 9

FRIED DILL PICKLES

Served with carrots, celery, ranch and thousand island dressing. 6

SHRIMP AND CHORIZO BRUSCHETTA

With fontina, boursin cream cheese, roasted tomatoes and arugula. 8

CITRUS POACHED SHRIMP

With spring mix tossed in balsamic vinaigrette. 8



Roasted Salmon Salad

SALADS

ROASTED SALMON SALAD

Roma tomatoes, asparagus, feta, crispy shoestring potatoes and balsamic vinaigrette. 15

CRISPY ROMANO CHICKEN SALAD

Chopped egg, bacon, roma tomatoes, cucumber, green onions and parmesan peppercorn dressing. 13

CITRUS POACHED SHRIMP SALAD

A bed of spinach tossed with honey ginger dressing, capellini, bell peppers, carrots, scallions, basil, cilantro, craisins and candied walnuts. 14

RASPBERRY CHICKEN SALAD

Candied walnuts, red onion, fuji apples, feta cheese with a raspberry vinaigrette. 12

Add a bowl of soup to any Salad 3

SANDWICHES *All served with kettle chips*

CRISPY ROMANO CHICKEN SANDWICH

Mozzarella, bacon, roasted tomatoes, shredded lettuce with sundried tomato aioli on a brioche roll. 11

TUSCAN MEATLOAF SANDWICH

Served with sundried tomato aioli, provolone, red leaf lettuce, caramelized onions and bistro sauce on a brioche roll. 11

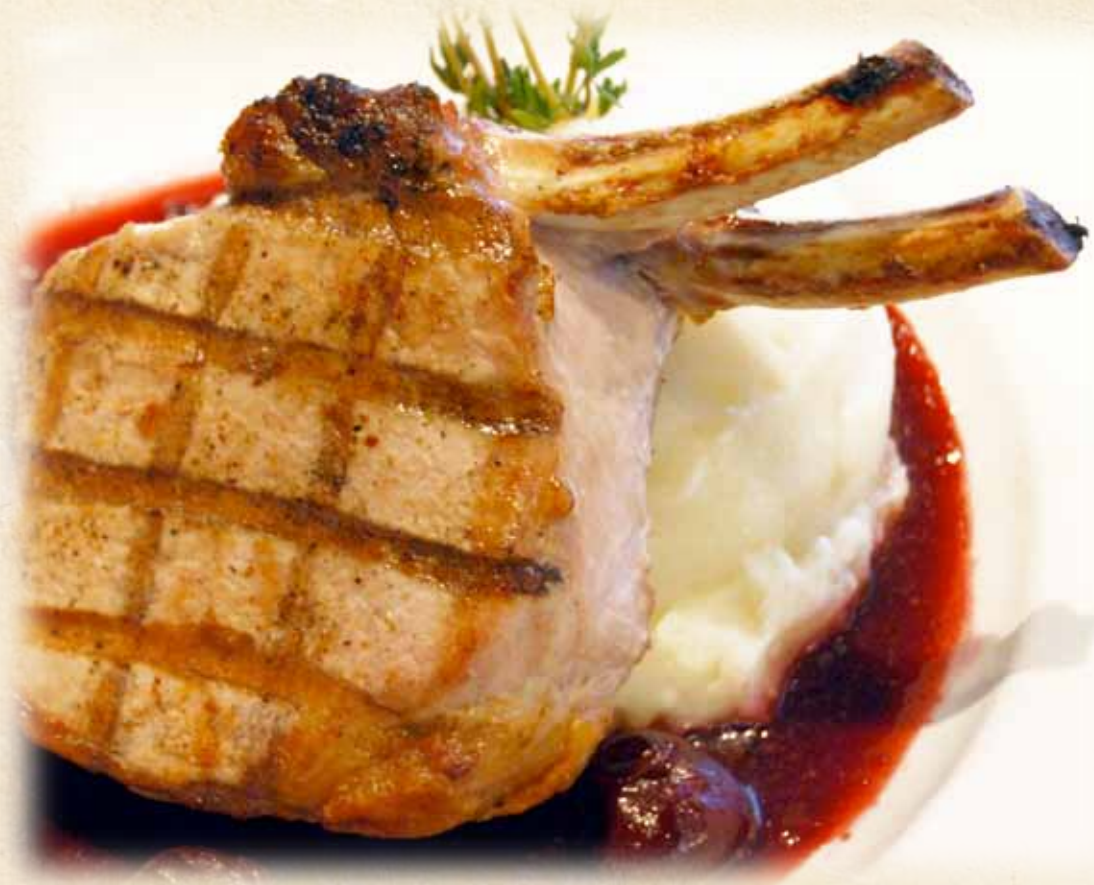
CHICKEN & BACON PANINI

Roasted tomatoes, caramelized onions, chipotle aioli, fontina and boursin cream cheese on light sourdough white. 11

AMERICAN BURGER

Chopped beef steak, cheddar, bacon, lettuce tomato, onion, pickle and mayo on a brioche roll. 11

Enjoy a Caesar Salad, Wedge Salad, or a bowl of soup with any Sandwich 3



French Cut Pork Chop

ENTREES

TUSCAN MEATLOAF

Baked and served with rosemary demi-glace, roasted garlic smashed potatoes and asparagus. 15

ROASTED PACIFIC SALMON

With a creamy lemon brodetto sauce, artichoke risotto cake and pea-shoot mint pesto. 18

CHICKEN PICCATA

Sauteed chicken breast with seasonal vegetables and roasted yukon gold potatoes. 16

BAKED HAWAIIAN SEA BASS

Served with layered ratatouille and mediterranean puttanesca sauce. 18

8 OZ. SIRLOIN

Seared with roasted garlic smashed potatoes, cipollini onion, with a mediterranean puttanesca sauce. 18

FRENCH CUT PORK CHOP

Grilled with roasted garlic smashed potatoes and a cherry reduction sauce. 17

Enjoy a Caesar Salad, Wedge Salad, or a bowl of soup with any Entrée 3



Romano Encrusted Chicken Pasta

PASTA

GARDEN LASAGNA

Artichoke hearts, caramelized onions, spinach, tomatoes, mushrooms, ricotta and mozzarella cheese, in roasted garlic alfredo sauce. 14

ROMANO ENCRUSTED CHICKEN PASTA

With fettuccine, asparagus, roasted garlic alfredo and mediterranean puttanesca sauce. 15

OSSO BUCCO RAVIOLI

With braised veal, vegetables and herbs served with roasted garlic alfredo and mediterranean puttanesca sauce. 15

FETTUCCINE

Pasta, chicken, prosciutto, mushrooms, tomatoes, with roasted garlic alfredo sauce. 14

Enjoy a Caesar Salad, Wedge Salad, or a bowl of soup with any Pasta Entrée 3

BEVERAGES

Fruit Smoothie	4.00	Hot Chocolate with Whipped Cream . . .	2.00
Martenelli's Sparkling Apple Juice . . .	3.00	2% Milk	2.00
Orange, Tomato or Cranberry Juice . .	3.00	Sprite, Root Beer, Mr. Pibb, Coke, Diet Coke,	
San Pellegrino Mineral Water	3.00	Caffeine Free Diet Coke or Fruit Punch . . .	2.50
Bottled Water	2.00	Flavored Lemonade (refillable)	3.00
Assorted Hot Herbal Teas	2.00	Iced Herbal Tea	2.25

SIDES

Soup	4.00	Garden Fries	2.00
Caesar Salad	4.00	Chips	1.00
Wedge Salad	4.00	Fried Pita Bread	1.00

DESSERTS

See back page of menu for dessert selections.



Classic Chocolate Cake

DESSERTS

CLASSIC CHOCOLATE CAKE

Premium chocolate, cocoa, cinnamon and strawberry gelato. 6

VANILLA CREAM TART

With seasonal fruit. 6

ITALIAN GELATO

Strawberry flavor. 3



Tiramisu

TIRAMISU

Layered with lady fingers, chocolate cake, mascarpone cheese and cocoa. 6

CARAMEL CREME BRULEE

Served with seasonal berries. 6

THE GARDEN'S SPECIALTY CHEESE CAKE

Ask your server for today's selection. 6

*A 15% service charge will be added to parties of 8 or more.
We gladly accept reservations for parties of 8 or more.*

*Gift cards for The Garden Restaurant, The Lion House Pantry, The Roof Restaurant and
The Nawoo Café are available from your server.*

Lunch Hours: Monday - Saturday 11:00 a.m. - 4:00 p.m.

Dinner Hours: Monday - Thursday 4:00 p.m. - 9:00 p.m. • Friday and Saturday 4:00 p.m. - 10:00 p.m.