

# The Gardens Restaurant Dinner Menu

## ~~~~~ Appetizers

### Seafood Cocktail

*Jumbo Shrimp and Lump Crabmeat with Horseradish Cocktail Sauce and Sesame Seaweed Salad.*

8.95

### Grilled Flatbread

*Topped with Artichoke Hearts, Roasted Peppers, Kalamata Olives, Caramelized Onions, and Fresh Mozzarella Cheese.*

5.95

### Wild Mushroom and Gouda Cheesecake

*Served with Sliced Baguettes and Bitter Greens.*

6.25

### Duck Galantine "Waldorf Style"

*Accompanied by Mesclun Greens, Spiced Walnuts, Bleu Cheese, Sliced Pennsylvania Apples and Lingonberry Chutney.*

6.25

### Legendary Roasted Corn and Crab Cakes

*Lump Crabmeat tossed with Roasted Corn and lightly seasoned. Served with a spicy Remoulade sauce and Mixed Greens.*

8.50

### Soup du Jour

*Your server will describe today's homemade selection.*

Cup ~ 3.00      Bowl ~ 6.00

## Salads

### The Little Bistro Salad

*Mesclun Greens, Cucumbers, Tomatoes, Carrots, and Croutons, served with your choice of dressing.*

3.25

### Caesar Salad

*Our own special version of this favorite ~*

*Crisp Romaine, Radicchio, Parmesan, Croutons and Roma Tomatoes tossed in our creamy Caesar dressing with Romano Cheese Straws.*

4.95

### Tossed Caribbean Salad

*Seasonal Greens, Mangos, Strawberries, Apples, Tomatoes and Cucumber tossed with Raspberry Vinaigrette, garnished with Crisp Fried Noodles and Goat Cheese.*

4.95

## ***Entrées***

### *All-Natural Herb Roasted Chicken*

*Pennsylvania-raised Herb Roasted Breast of Chicken with Jus Lie. Served with Smashed Red Potatoes flavored with Sour Cream and Roasted Garlic, and Chef's choice of Vegetables.*

14.95

### *Pretzel Crusted Chicken*

*A sautéed Chicken Breast coated with a crumbled Pretzel Crust and topped with a Brown Honey Mustard sauce. Served with Smashed Red Potatoes flavored with Sour Cream and Roasted Garlic, and Chef's choice of Vegetables.*

14.95

### *Broiled Scallops*

*Casserole style, broiled with Garlic and Brie Butter, and a Panko crust. With Chef's choice of Vegetables.*

15.75

### *Twin Tournedos of Beef*

*With Roasted Shallots, Wild Mushrooms and Burgundy Grapes served with Smashed Red Potatoes flavored with Sour Cream and Roasted Garlic, and Chef's choice of Vegetables.*

18.95

### *Blackened Tilapia*

*Fresh Fillet of Tilapia blackened with Cajun Spices. With Fried Sweet Potatoes, Fruit Salsa and Chef's choice of Vegetables.*

14.25

### *Potato Crusted Fillet of Salmon, Champagne Sour Cream and Chive Sauce*

*Complemented by a blend of Wild Rice and Chef's choice of Vegetables.*

15.95

### *Grilled 12 oz. Delmonico Steak*

*Grilled to your liking ~ a 12oz. Delmonico Steak topped with Chipotle Butter. Accompanied by a Baked Potato with your choice of Butter and/or Sour Cream, served with Chef's choice of Vegetables.*

19.95

### *Duet of Broiled Filet Mignon and Chili-Rubbed Honey Salmon*

*Petite Center Cut Tenderloin Steak grilled to your liking, served with a Sweet and Spicy Fillet of Salmon, Smashed Red Potatoes flavored with Sour Cream and Roasted Garlic, and Chef's choice of Vegetables.*

22.95

### *Entrecôte of Beef Au Poivre*

*12 oz. Boneless Rib Eye Steak brushed with Dijon Mustard and Cracked Pepper, with a Brandy Demi Glace. Smashed Red Potatoes flavored with Sour Cream and Roasted Garlic, and Chef's choice of Vegetables.*

21.95

### *Braised Lamb Shank Provençale*

*Pennsylvania-raised Jamison Farm Lamb Shank braised in Onions, Garlic, Red Wine, Herbes de Provence, Tomatoes and finished with Niçoise Olives. Served with Smashed Red Potatoes flavored with Sour Cream and Roasted Garlic, and Chef's choice of Vegetables.*

15.95