



Garden Grille & Bar

\$35 per diner • tax, gratuity, and beverages not included

First Course

Choose One

French Onion Soup

Slow-simmered beef and onion broth, finished with toasted croutons and melted provolone cheese.

Iceberg Wedge

Crisp iceberg lettuce wedge topped with smoky bacon, chopped tomatoes, onion, cucumber, and Gorgonzola cheese. Served with choice of ranch or blue cheese dressing.

Second Course

Choose One

Penne Pesto Pasta

Penne and basil pesto tossed with ripe grape tomatoes, sauteed onions, squash, zucchini and broccoli. Finished with toasted walnuts and Parmesan cheese. Served with an artisan roll.

BLT on Sourdough

Thick-cut bacon, fresh lettuce and ripe tomatoes on a Tribeca sourdough, topped with avocado mayo. Served with choice of fries or slaw on the side.

Nashville Chicken Sandwich

Nashville Hot chicken breast tossed in fiery spices, stacked with loads of crispy dill pickle chips on a brioche bun. Served with choice of fries or slaw on the side.

Third Course

Choose One

Key Lime Pie

Tangy lime mousse layered with white cake and sweetened cream cheese filling.

Mississippi Mud Pie

Rich chocolate brownie cake covered in chocolate mousse and finished with brownie chunks and chocolate ganache.

Specialty Drinks

Raspberry Limoncello Margarita - Raspberry tequila and limoncello, mixed with lime juice and simple syrup. Garnished with lemon and fresh raspberry, with a crushed, dried raspberry mix on the rim. \$8

Coffee Crème Brûlée Martini- Vanilla vodka and Kahlua, mixed with half & half, cold brew coffee, and vanilla syrup. Garnished with caramelized brown sugar. \$10