

# Garden Room

## STARTERS

Crab Cakes 16

*frisee salad, pickled red onion, herbs, Dijon cream*

Kobe Beef Sliders 11

*grilled onion, Vermont cheddar, tomato, romaine, house made sauce*

Braised Pork Cheeks 14

*parmesan risotto, seasonal vegetables, natural reduction*

Jumbo Prawn Cocktail 17

*two chilled prawns, cocktail sauce, lemon*

Vineyard Flat Bread Pizza 9

*melted leeks, seedless red grapes, marinara sauce, goat cheese, fresh herbs, house made pizza dough*

Zucchini Flat Bread Pizza 9

*tomato sauce, olive oil, basil, fresh Mozzarella, house made pizza dough*

## SOUP & SALAD

Lobster Bisque 9

*chunks of lobster, fresh chives*

French Onion 9

*veal broth, caramelized onions, Brandy, melted Swiss cheese*

Classic Caesar Salad 8

*local romaine hearts, croutons, parmesan Reggiano, house made dressing*

Garden Room Salad 12

*mixed greens, Chambord cherries, sunflower seeds, almonds, goat cheese, syrah vinaigrette*

*An 18% service charge may be added to parties of 8 or more  
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness*

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## ENTREES

Prosciutto Wrapped Black Seabass 30  
*on a bed of exotic mushrooms, lobster nage, pea sprouts*

Natural Airline Chicken Breast 20  
*lemon risotto, baby bok choy, light apple broth*

Linguini Alla Puttanesca 16  
*oven roasted tomatoes, olives, capers, garlic, chili flakes, parmesan*

Horseradish Crusted Salmon 26  
*Scottish salmon, fennel, whipped potato, baby carrots, natural salmon essence*

## STEAKHOUSE SPECIALTIES

*All steaks are served with a potato and asparagus garnish. Our Chef has paired a sauce with each steak, however, we will be happy to accommodate any sauce you would like to try with your cut: cabernet reduction, wild mushroom butter, bleu cheese butter, or hollandaise.*

The “Heavy Weight” Steak 35  
*14 oz. New York strip loin, dry aged 5 days, cabernet reduction, bleu cheese butter*

Prime Top Sirloin 28  
*“baseball cut”, wild mushroom butter, natural reduction*

Filet Mignon  
*5 ounce - 25 / 8 ounce - 35*  
*grilled center cut, Hawaiian sea salt seasoning, horseradish cream, cipollini onion relish*

“Brontosaurus Chop” 37  
*bone in rib eye steak, crispy shallot onion rings, cabernet reduction*

Lamb “Osso Bucco” 28  
*braised, cross cut lamb shank, saffron polenta, orange gremolata, vegetables, natural reduction*

Kurobuta Pork Chop 25  
*8 oz. Frenched pork chop, artichoke and roasted garlic, roasted Yukon gold potatoes*

## SIDES

*Include an additional side for \$7 each*

Buttermilk Whips

Lemon Chive Risotto

Scallop Potatoes

Haricot Verts

Baby Carrots

Asparagus Bundles

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