

---

---

# Garden Room Restaurant

---

---

## APPETIZERS

---

---

### PROSCIUTTO WRAPPED SHRIMP

*Served on a bed of spicy tomato ragout and garlic bread 12*

### STEAK TIPS

*Tender Filet mignon cuts sautéed in a port demi-glaze and served with garlic and parmesan crusted French bread 12*

### NEW ZEALAND LAMB CHOP

*Charbroiled and served with creamy mascarpone polenta, caramelized onions and balsamic vinegar 8*

### BRUSCHETTA

*Crostini with melted mozzarella, roasted garlic, fresh tomato, sweet basil and balsamic vinegar 8*

### OYSTERS ROCKEFELLER

*Baked with butter, celery, onions, parsley, Worcestershire and Tabasco sauce and topped with seasoned bread crumbs 10*

---

---

## SOUPS AND SALADS

---

---

*Served with freshly baked warm bread*

### CLASSIC CAESAR

*Crisp romaine, anchovy fillets, shaved parmesan and garlic croutons, tossed in a creamy Caesar dressing 10*

### COASTAL GREEN

*Spring mix served with gorgonzola cheese, candied pecans and sliced granny smith apples with a balsamic vinaigrette 10*

*Add charbroiled chicken, seasoned tri-tip or sautéed shrimp 12*

### BABY SPINACH

*Sliced strawberries, fried wonton skins and mandarin oranges, drizzled with a raspberry vinaigrette 10*

### ICEBERG WEDGE

*Topped with crispy prosciutto and fresh tomatoes and drizzled with bleu cheese dressing 10*

### SOUP DU JOUR

*Prepared fresh daily 5*

### CHICKEN TORTILLA

*A spicy favorite, topped with fresh tomatoes and avocado, grated cheeses, cilantro and crispy tortilla strips 6*

### FRENCH ONION

*Caramelized onions in a homemade broth with a pesto crostini and Swiss parmesan au gratin 9*

---

---

## FRESH PASTAS

---

---

*Served with choice of Soup du Jour or House Salad and garlic parmesan crusted French Bread*

### SHRIMP SCAMPI

*Sautéed with garlic, white wine, lemon, butter, capers and parsley over a bed of linguini 21*

### BEEF STROGANOFF

*Tender pieces of filet mignon sautéed with mushrooms, onions, garlic and deglazed with red wine, finished with a sour cream demi-glaze 19*

### LOBSTER FETTUCCINI ALFREDO

*Lobster meat and fettuccini tossed in garlic, white wine, lemon, butter and cream sauce, topped with parmesan 21*

### CHICKEN CALIFORNIA

*Sundried tomatoes, artichokes, chicken and angel hair pasta tossed with a creamy avocado sauce and topped with parmesan 18*

### ANDOULLIE PENNE PASTA

*Onion, celery and carrots sautéed with fresh rosemary, black olives and smoked andoullie sausage, with marinara and parmesan 19*

### GRILLED SHRIMP FETTUCCINI ALFREDO

*Tossed with portabella mushrooms, artichokes and spinach, and topped with pico de gallo 21*

### FLORENTINE OR WILD MUSHROOM RAVIOLI

*Fresh ricotta cheese and spinach or portabella and button mushroom ravioli with your choice of Marinara, Alfredo or Pesto Sauce 18*

---

---

*Split plate charge of ~7~ 18% Service charge will be added to parties of 8 or more.*

---

---

---

---

# Garden Room Restaurant

---

---

## SIGNATURE DISHES

---

---

*Served with choice of Soup du Jour or House Salad, freshly baked warm bread and seasonal vegetables*

LAMB SHANK  
*Slow roasted, braised and complimented  
with garlic mashed potatoes 26*

CHICKEN CORDON BLEU  
*Boneless chicken breast stuffed with thinly sliced ham  
and Swiss cheese, breaded and baked, with garlic mashed potatoes 23*

CHARBROILED PRIME RIB OF PORK  
*Served in a rich apple-rosemary demi-glaze  
with garlic mashed potatoes 26*

SLOW BRAISED BUFFALO RIBS  
*Slow Roasted, braised and complimented  
with garlic mashed potatoes 25*

---

---

## SIGNATURE SIDES

---

---

*Add any of the Signature Sides for ~7~ each*

FRESH ASPARAGUS  
FRESH SUGAR GLAZED BABY CARROTS  
FRESH SAUTEED SPINACH  
FRESH STEAMED BROCCOLI

---

---

## STEAKS

---

---

*Certified Black Angus Steaks, served with choice of Soup du Jour or House Salad, freshly baked warm bread and seasonal vegetables*

RIB EYE  
*12oz charbroiled Rib Eye steak, topped with sautéed portabella  
mushrooms and gorgonzola and served with roasted new potatoes 30*

GRILLED NEW YORK  
*10oz New York steak, topped with sautéed mushrooms, thyme and  
cognac and served with garlic mashed potatoes 30*



PAN SEARED FILET MIGNON  
*4oz pan seared Filet Mignon, topped with Lobster meat and served  
with fingerling potatoes 26*

*8oz pan seared Filet Mignon topped with Lobster meat and served  
with fingerling potatoes 35*

SANTA MARIA TRI-TIP  
*12oz thinly sliced traditional Santa Maria Tri-Tip, served with a  
baked potato, pinto beans and fresh salsa 25*

GARDEN ROOM SIGNATURE PRIME RIB  
*(Served Friday and Saturday Nights only)  
14oz slice, seasoned, slow roasted and served with a baked potato 28*

---

---

## FRESH SEAFOOD

---

---

*Served with choice of Soup du Jour or House Salad, freshly baked warm bread and seasonal vegetables*

PAN SEARED ALASKAN SALMON  
*With sautéed spinach, red pepper curlies and garlic mashed potatoes 26*

RATATOUILLE CRUSTED HALIBUT  
*Served with sundried tomato artichoke couscous and dill tartar sauce 28*

BLACKENED TILAPIA  
*Topped with pico de gallo and served with basmati rice 23*

POACHED RED SNAPPER  
*Topped with mint pesto sauce and served with basmati rice 23*

FILET OF SOLE  
*Topped with a creamy imperial sauce and served with rice pilaf 20*

---

---

*Split plate charge of ~7~ 18% Service charge will be added to parties of 8 or more.*

---

---