



SUMMER MENU





# BREAKFAST

## OMELETS 6.00

- **VEGGIE DELIGHT GF**  
Mushroom, onion, tomato and red pepper
- **MEAT LOVERS GF**  
Ham, bacon, sausage and cheddar
- **FLORENTINE GF**  
Spinach, onion, red pepper and Swiss

## BREAKFAST SANDWICH 3.50

### CHOOSE ONE OF EACH:

- English muffin, bagel or toast **GFB**
- Ham, bacon **GF** or sausage **GF**
- Cheddar, American or Swiss cheese

## BUTTERMILK PANCAKES

Add blueberries, strawberries or chocolate chips

- Short stack: 2 pancakes 4.00
- Tall stack: 4 pancakes 6.00

## FRENCH TOAST

Two thick slices of batter-dipped French toast served with fresh berries 4.00

## BELGIAN WAFFLE

Topped with strawberries and whipped cream 4.50

## CORNED BEEF HASH & EGGS **GFB**

Two eggs cooked to order, corned beef hash and choice of toast 5.00

## À LA CARTE

- Two eggs **GF** 1.50
- Bacon (2) **GF** 1.50
- Sausage links (2) **GF** 1.50
- Hash browns **GF** 2.00
- American fries **GF** 2.00
- Toast **GFB** 1.00
- Yogurt **GF** 1.00
- Fresh fruit/berries **GF** 2.50
- Oatmeal 1.50
- Cereal 1.50
- Danish 2.50
- Bagel 1.00

## BRUNCH

## BACON & ASPARAGUS QUICHE

Served with fresh fruit salad 6.00

## BANANA BREAD FRENCH TOAST

Two thick slices of French toast battered banana bread topped with fresh berries and powdered sugar 5.50

## EGGS BENEDICT

Toasted English muffin topped with ham, poached eggs and hollandaise sauce served with a choice of hash browns, American fries or fresh fruit salad 6.75

**GF** = Gluten Free **GFB** = Can be made Gluten Free by adding a Gluten Free Bun or Bread for 1.50

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



# LUNCH + DINNER

## STARTERS/APPETIZERS

**SOUP CUP** 2.00 **BOWL** 3.00

CHICKEN NOODLE  
CREAMY TOMATO BASIL **GF**  
SOUP OF THE DAY

### STRAWBERRY BRUSCHETTA

Fresh diced strawberries, Boursin cheese, basil, balsamic reduction on crostini 3.50

### SPRING ROLLS (3)

Served with sweet chili sauce 4.50

### HOUSE SIDE SALAD

Crisp greens, cucumber, tomato and croutons with a choice of dressing 2.50

### CITRUS & ALMOND SALAD **GF**

Mixed greens, Mandarin oranges, toasted almonds, goat cheese and citrus vinaigrette 3.50

### SPINACH SALAD **GF**

Baby spinach, sliced egg, bacon bits and hot bacon dressing 3.50

*DRESSINGS: Ranch, French, Thousand Island, Bleu Cheese, Balsamic Vinaigrette, Citrus Vinaigrette, Honey Mustard, Raspberry, Greek Vinaigrette, Poppy Seed, Hot Bacon*

## ENTRÉE SALADS

### SUMMER BERRY & SALMON

Grilled salmon, fresh strawberries, raspberries, red onion, toasted walnuts and raspberry vinaigrette atop crisp romaine 8.50

### BLUEBERRY & SMOKED CHICKEN

Smoked chicken, fresh blueberries, crumbled goat cheese, toasted walnuts and poppy seed dressing atop crisp romaine 7.00

## BURGERS, SANDWICHES + MORE

*All sandwiches served with a choice of French Fries, Chips, Cottage Cheese or Fresh Fruit Substitute Onion Rings or Sweet Potato Fries for 1.00*

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### THE GARDENSIDE BURGER **GF**

Served on a Brioche bun with lettuce, sliced tomato and sliced red onion 5.75

### SALMON BURGER **GF**

Grilled salmon patty, lettuce, red onion, avocado and lemon-dill mayo on a toasted brioche bun 7.00

### PORTABELLA BLT

Breaded portabella mushroom, bacon, lettuce, tomato and mayo on toasted multigrain bread 5.75

### PESTO TURKEY BURGER

Served on a Brioche bun with lettuce, sliced tomato and sliced red onion 6.50

### FISHERMAN'S CATCH

Alaskan ale battered cod, shredded lettuce and tartar sauce on a toasted sourdough roll 6.00

### CHICKEN SALAD STUFFED TOMATO

Smoked chicken salad in a fresh tomato topped with crisp bacon on a bed of chopped Romaine 6.50

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## ENTRÉES

*All entrees served with a choice of soup or House salad*

### LEMON-DILL SALMON **GF**

Grilled 6 oz salmon filet served with lemon-dill sauce and choice of one side 10.00

### SPAGHETTI POMODORO

Simple and fresh take on a classic. Fresh tomatoes, garlic, fresh basil, olive oil and Parmesan tossed with spaghetti and served with garlic toast 7.50

- add chicken 2.00
- add shrimp 4.00
- add steak 6.00

### SURF & TURF **GF**

Bistro steak medallions and garlic-scampi shrimp served with a choice of one side 14.00

### CHICKEN OSCAR

Pan fried chicken breast topped with asparagus, crab and hollandaise served with a choice of one side 8.00

### HERB-CRUSTED BARRAMUNDI

Mild, buttery flavored barramundi filet seared, then finished with a Parmesan and herbed panko crust served with a choice of one side 8.00

### CRAB CAKES

Two hearty crab cakes made with blue crab topped with roasted red pepper sauce and served with a choice of one side 8.00

### SWEDISH MEATBALLS

Savory, house-made meatballs in a creamy mushroom sauce served over egg noodles 8.00

### SHRIMP SKEWERS **GF**

Brushed with a garlic-lime butter, char-grilled and served with basmati rice 9.00

### CHICKEN & BROCCOLI ALFREDO

Garlic chicken, sautéed broccoli, roasted red pepper and penne pasta in a robust, creamy Alfredo sauce with a side of garlic toast 8.00

### CHICKEN CURRY

Sautéed chicken with aromatic spices, crushed tomato, coconut milk and cilantro over basmati rice 7.50

### BABY BACK RIBS **GF**

1/3 rack of baby back ribs smoked in-house served with a cornbread muffin and choice of one side 9.00

### PORK STIR FRY

Tender strips of pork and stir fried vegetables over basmati rice served with a side of spring rolls 8.50

### PENNE ALLA VODKA

Penne pasta, creamy tomato-vodka sauce, pearl onions, sweet peas and Parmesan with garlic toast 8.00

- add chicken 2.00
- add shrimp 4.00
- add steak 6.00

## SIDES

Baked Potato **GF**

Baked Sweet Potato **GF**

Mashed Potatoes **GF**

Basmati Rice

French Fries

Rosemary Red Potatoes

Roasted Cauliflower **GF**

Broiled Tomato Crown

Sweet Corn **GF**

Creamy Coleslaw

Cottage Cheese

Fresh Fruit **GF**

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