

WINTER MENU



BREAKFAST

OMELETS

Served with choice of Hash browns, American fries, fresh fruit and toast 6.00

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

AVOCADO TOAST GFB

Lightly seasoned mashed avocado spread across one slice of toast then drizzled with lemon juice and olive oil 4.50

BISCUITS & GRAVY

Two flaky biscuits topped with sausage gravy and served with two eggs made to order 4.50

LOADED BREAKFAST BURRITO

Three scrambled eggs with bacon, sausage, ham, onions, peppers, tomatoes and cheddar cheese in a whole wheat tortilla 4.50

BREAKFAST SANDWICH 3.50

One egg made to order
Choice of English muffin, bagel or toast
Choice of ham, bacon or sausage
Choice of cheddar, American or Swiss

BELGIAN WAFFLE

Topped with strawberries and whipped cream 4.50

BUTTERMILK PANCAKES

Add blueberries, strawberries or chocolate chips

- Short stack: 2 pancakes 2.00
- Tall stack: 4 pancakes 4.00

FRENCH TOAST

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

STUFFED FRENCH TOAST

Two thick slices of French toast stuffed with sweetened cream cheese filling and topped with fresh strawberries and powdered sugar 5.50

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

Muffin 1.50

Donut 1.00

Cinnamon Roll 2.50

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

SPINACH & ARTICHOKE BREAD BOWL

Baked spinach and artichoke dip served in a sourdough bread bowl 4.50

ANTIPASTO

An assortment of olives, pickled mushrooms, tomatoes, fresh mozzarella and salami 4.00

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

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

ENTRÉE SALADS

CHEF SALAD

Turkey, ham, hard-boiled egg, cucumber, tomato, shredded cheddar and Swiss cheeses atop crisp romaine lettuce 7.00

PESTO CHICKEN CAPRESE **GF**

Grilled chicken breast, fresh mozzarella and tomato tossed with basil pesto served atop crisp romaine and drizzled with balsamic reduction 7.50

GOURMET BURGERS + SANDWICHES

All sandwiches served with a choice of French fries, Tater Tots, potato chips, cottage cheese, fresh fruit or substitute onion rings or sweet potato fries for 1.00

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- Substitute a turkey or vegetarian patty on any burger •

THE GARDENSIDE BURGER **GFB**

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

GREEK BURGER **GFB**

Char-grilled patty topped with goat cheese, tomato, red onion and tzatziki sauce on a toasted bun 8.00

HAWAIIAN BURGER **GFB**

Char-grilled patty, bacon, red onion, grilled pineapple and teriyaki sauce on a Brioche bun 7.00

ITALIAN HOAGIE

Ham, turkey, salami and bacon with lettuce, tomato and Provolone dressed with olive oil and vinegar 6.50

CALIFORNIA VEGGIE MELT **GFB**

Avocado, baby spinach, red onion, tomato, mozzarella, Swiss cheese and pesto on sourdough 7.00

FRENCH DIP

Sliced roast beef and melted Swiss cheese on a toasted hoagie with a side of au jus 6.50

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ENTRÉES

All entrees served with a choice of soup or House salad
Substitute a Citrus & Almond Salad or Spinach Salad for 1.00

CRUSTED RIBEYE STEAK **GF**

Char-grilled USDA Prime beef ribeye topped with a sun-dried tomato pesto and bread crumb crust served with a choice of side 14.00

BRAISED BEEF & GNOCCHI

Tender, braised beef short rib, mushrooms, caramelized onions, Parmesan cheese and gnocchi in a rich red wine demi-glace with garlic toast 10.00

SMOTHERED CHICKEN

Seared chicken breast topped with sautéed mushrooms, onions, bacon bits and hollandaise served with a choice of side 8.50

SWEDISH MEATBALLS

Savory, house-made meatballs in a creamy mushroom sauce over a choice of pasta or rice served with garlic toast 8.00

LIVER & ONIONS

Pan-fried beef liver topped with two strips of bacon and caramelized onions served with a choice of side 8.00

PRETZEL-CRUSTED WALLEYE

Wild-caught Canadian walleye fillet baked with a crushed pretzel coating, drizzled with honey for a touch of sweetness and served with a choice of side 9.00

FETTUCINE ALFREDO

A classic Italian pasta dish with garlic and Parmesan cream sauce tossed with fettuccine and served with garlic toast 7.50

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

ORANGE-GLAZED PORK RIBEYE **GF**

Pan-seared pork ribeye brushed with an orange and balsamic glaze served with a choice of side 8.50

ROAST TURKEY

Sliced roast turkey and gravy served with a warm dinner roll, cranberry sauce and choice of side 8.00

BACON-WRAPPED MEATLOAF **GF**

House-made meatloaf wrapped in bacon served atop sautéed spinach and with a warm dinner roll 8.50

SPICED LAMB CURRY **GF**

Tender chunks of lamb with onions, tomatoes and spices, over white rice and served with naan bread 9.50

HERB-CRUSTED SALMON

Pan-seared salmon fillet, lightly coated with Dijon mustard, topped with herbed breadcrumbs and served with a choice of side 10.00

SIDES

Baby Baked Potatoes **GF**

Maple Sweet Potatoes **GF**

Mashed Potatoes **GF**

French Fries

Couscous & Quinoa Pilaf

Garlic-Butter Broccolini **GF**

Roasted Veggie Medley **GF**

Sautéed Spinach **GF**

Savory Baked Apples **GF**

Potato Salad

Cottage Cheese

Fresh Fruit **GF**

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