

SPRING MENU



*The Garden Side*



Evergreen  
Possibilities await.

# 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, tomato and Swiss

## EGGS BENEDICT GFB

Toasted English muffin topped with ham, poached eggs and hollandaise sauce served with a choice of hash browns, American fries or fresh fruit salad 6.50

## CORNERED BEEF HASH & EGGS

Two eggs cooked to order, corned beef hash and choice of toast 5.50

## LOADED BREAKFAST BOWL

Three scrambled eggs with bacon, sausage, ham, onions, peppers, tomatoes and cheddar cheese served atop hash browns 6.50

## BREAKFAST SANDWICH 3.50

One egg made to order

Choice of English muffin or bagel

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 4.50

## 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 = Gluten Free Bun or Bread substitute available for 1.50

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

# LUNCH + DINNER

## SOUP

**OPTIONS:** CUP 2.50 | BOWL 3.50  
BREAD BOWL 5.50

### HEARTY CHICKEN NOODLE

Roasted chicken, egg noodles, carrots, onion and celery

### CREAMY TOMATO BASIL **GF**

Vine-ripened tomatoes blended with cream and basil

### SOUP OF THE DAY

Ask about our featured soup special!

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

## SIDE SALADS

### 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

### CREAMY GRAPE SALAD **GF**

Red and green grapes, sweetened cream cheese and candied walnuts 3.50

## ENTRÉE SALADS

### CHEF SALAD

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

### SMOKED SALMON CAESAR **GF**

Hardwood-smoked Sockeye salmon atop crisp romaine lettuce tossed with parmesan cheese, croutons and creamy Caesar dressing 8.50

### GARDENSIDE COBB SALAD **GF**

Grilled Chicken, bacon bits, crumbled blue cheese, egg, avocado, tomato, red onion over crisp mixed greens 7.50

### ITALIAN CHOPHOUSE

Grilled chicken breast, fresh mozzarella Genoa salami, ham, Kalamata olives, cucumber, red onion, tomato, red bell pepper, mozzarella and romaine tossed with olive oil and red wine vinegar 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*

**GFB** = Gluten Free Bun or Bread substitute available for 1.50

### THE GARDENSIDE BURGER **GFB**

Served on a brioche bun with lettuce, sliced tomato and sliced red onion  
*Substitute a turkey or vegetarian patty, if desired 6.50*

### SALMON BURGER **GFB**

Seared salmon patty, lettuce, red onion and lemon-caper aioli on a toasted brioche bun 8.00

### MONTE CRISTO **GFB**

Ham, turkey, Swiss cheese and Dijon-mayo grilled between two pieces of French toast, dusted with powdered sugar and served with raspberry jam 7.00

### CHICKPEA SALAD SANDWICH **GFB**

Creamy chickpea salad, spinach, tomato and red onion on toasted multigrain bread 6.50

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## ENTRÉES

*All entrees served with a choice of soup or house salad  
Substitute a Citrus & Almond Salad or Grape Salad for 1.00*

### **FILET MIGNON GF**

Char-grilled USDA Choice 8-ounce beef tenderloin topped with caper and herb compound butter, served with a choice of side 15.00

### **PESTO CHICKEN GNOCCHI GFP**

Roasted chicken, zucchini, yellow squash, red onion, bell peppers, gnocchi and creamy pesto sauce topped with Parmesan cheese 8.00

### **PORK SCHNITZEL**

Pan-fried breaded pork cutlet served with lemon, parsley and a choice of side 7.50

### **LIVER & ONIONS**

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

### **MONTEREY CHICKEN GF**

Seared chicken breast topped with BBQ sauce, diced tomatoes, bacon bits, Monterey Jack cheese and green onions, served with a choice of side 8.50

### **TERIYAKI SALMON**

Pan-seared Atlantic salmon fillet finished with a teriyaki glaze, served with a choice of side 10.00

### **BRAISED LAMB SHANK GF**

New Zealand, bone-in lamb shank braised to develop a rich, flavorful and tender finished product, served with a choice of side 10.00

### **PASTA PRIMAVERA GFP**

Sautéed baby broccoli, bell peppers, carrots, squash and penne pasta tossed with garlic-basil cream sauce, served with garlic toast 7.50

### **SEAFOOD NEWBURG**

Pacific cod, shrimp and bay scallops in a sherry-cream sauce, served in a sourdough bread bowl 10.00

### **ROAST TURKEY**

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

### **BEEF SHORT RIB STEW**

Red wine braised beef short ribs, wild mushrooms, leeks, carrots, pearl onions, new potatoes, garlic and fresh herbs 9.50

### **PARMESAN-CRUSTED TILAPIA**

Breaded tilapia fillet topped with parmesan cheese and herbs, served with a choice of side 7.50

## SIDES

Baked Potato GF

Sweet Potatoes Casserole

Mashed Potatoes GF

French Fries

Saffron Risotto GF

Lemon-Garlic Peas GF

Spring Veggie Medley GF

Roast Asparagus GF

Italian Pasta Salad GF

Potato Salad

Cottage Cheese

Fresh Fruit GF

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