



FALL MENU



*The Garden Side*



Evergreen  
Possibilities await.



# BREAKFAST

## OMELETS

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

- **VEGGIE DELIGHT GF** Mushroom, onion, tomato and bell pepper
- **DENVER GF** Ham, green pepper, onion and cheddar cheese
- **MEAT LOVERS GF** Ham, bacon, sausage and cheddar cheese

## FLORENTINE EGGS BENEDICT

Toasted English muffin topped with sautéed spinach, bacon, poached eggs and sun-dried tomato Hollandaise sauce 6.50

## CORNED BEEF HASH & EGGS

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

## APPLE-WALNUT OATMEAL BOWL

Diced apples, dried cranberries and candied walnuts mixed in with creamy, cinnamon & nutmeg spiced oatmeal 4.50

## BREAKFAST BURRITO

Three scrambled eggs, sautéed peppers, onions, tomato, bacon and sausage wrapped in a flour tortilla 4.50

## BELGIAN WAFFLE

Topped with strawberries and whipped cream 5.00

## 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 5.00

## PUMPKIN BREAD FRENCH TOAST

Two thick slices of pumpkin bread dipped in French toast batter topped with candied walnuts 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

Cereal 1.50

Danish 2.50

Bagel 1.50

Muffin 1.50

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

## STARTERS

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

### HEARTY CHICKEN & DUMPLINGS

Roasted chicken, dumplings, carrots, onion and celery

### CREAMY TOMATO BASIL **GF**

Vine-ripened tomatoes blended with cream & basil

### SOUP OF THE DAY

Ask your server about our featured soup.

### 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

### APPLE WALDORF SALAD **GF**

Diced apples, grapes, celery and walnuts in a creamy dressing atop mixed greens 3.50

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

## ENTRÉE SALADS

### CHEF SALAD

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

### SOUTHWEST CHICKEN SALAD

Crispy chicken, corn and black bean salsa, crumbled Cotija cheese & mixed greens with house-made Southwest ranch dressing 7.50

### GARDENSIDE COBB SALAD **GF**

Grilled chicken, bacon bits, crumbled bleu cheese, egg, avocado, tomato and red onion over crisp romaine 7.50

### TERIYAKI STEAK SALAD

Grilled, marinated skirt steak, carrots, bell peppers, red onion, scallions and sesame ginger dressing atop mixed greens 8.50

## GOURMET BURGERS + SANDWICHES

*All sandwiches served with a choice of French Fries, Sweet Potato Fries, Tater Tots, Potato Chips  
Substitute Onion Rings or Cheese Curds 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 turkey or vegetarian patty, if desired 7.00*

### MUENSTER BURGER **GFB**

Char-grilled beef patty, Muenster cheese, bacon and onion jam, and garlic mayo, on a toasted pretzel bun 8.00

### CRISPY CHICKEN CLUB

Breaded chicken topped with melted Provolone, crisp bacon, fresh tomatoes, romaine lettuce and smoked onion mayo, on a toasted focaccia roll 7.00

### DELUXE GRILLED CHEESE **GFB**

Colby Jack, Muenster and cheddar cheeses with bacon, tomato and mayo, on grilled sourdough 6.50

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## ENTRÉES

All entrees served with a choice of soup or House salad  
Substitute a Citrus & Almond Salad or Apple Waldorf Salad for \$1.00

### USDA CHOICE SIRLOIN

8-ounce beef sirloin steak, served with a blackberry demi-glace and a choice of side 12.00

### BEEF RAGOUT

Slow-roasted, shredded beef in a rich tomato sauce, served atop buttery pasta and garnished with Parmesan cheese and fresh parsley 8.50

### PORK SCHNITZEL

Pan-fried breaded pork cutlet, served with sautéed spaetzle and topped with a caramelized onion and stout gravy 7.50

### ROAST TURKEY & DRESSING

Oven-roasted turkey, bread dressing, cranberry sauce and dinner roll 7.00

### LIVER & ONIONS

Pan-fried beef liver topped with two strips of bacon and caramelized onions, served with a choice of side 8.50

### EGGPLANT PARMESAN

Breaded eggplant topped with marinara, mozzarella & Parmesan cheese, served atop spaghetti 7.00

### HONEY-MUSTARD SALMON

Atlantic salmon fillet brushed with a honey-Dijon glaze, topped with herbed breadcrumbs and served with a choice of side 10.00

### MEDITERRANEAN SEA BASS

Pan-seared branzino fillet served atop Mediterranean couscous pilaf 9.50

### SEAFOOD NEWBURG

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

### ORANGE CHICKEN

Tempura battered chicken, sesame seeds and green onions, tossed in a tangy orange sauce and served with white rice and baby broccoli 8.00

### SWEDISH MEATBALLS

House-made meatballs and sautéed wild mushrooms in a Swedish gravy served atop mashed potatoes 8.50

### BUTTERNUT SQUASH RAVIOLI

Oven-roasted butternut squash and Parmesan stuffed ravioli in a browned butter and sage Alfredo sauce 7.50

## SIDES

Baked Potato **GF**

Mashed Sweet Potato

Mashed Potatoes **GF**

French Fries

Bread Dressing

Harvard Beets **GF**

Mediterranean Couscous Pilaf

Roasted Brussels Sprouts **GF**

Carrot & Raisin Salad **GF**

Roasted Baby Broccoli **GF**

Cottage Cheese

Fresh Fruit **GF**