



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
- **MEAT LOVERS GF** Ham, bacon, sausage and cheddar
- **DENVER GF** Ham, green pepper, onion and cheddar

EGGS BENEDICT

Toasted English muffin topped with ham, poached eggs and hollandaise sauce 5.50

EGGS FLORENTINE

Thick sliced tomato topped with sautéed spinach, red onion, poached eggs and hollandaise 5.50

POTATO PANCAKES

Two fried potato pancakes served with choice of applesauce, bacon, or sausage 4.50

BERRY OATMEAL BOWL

Diced strawberries, blueberries and candied walnuts mixed in with creamy cinnamon and nutmeg spiced oatmeal 4.50

LOADED BREAKFAST BOWL GF

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

BUTTERMILK PANCAKES

Add blueberries or chocolate chips

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

BANANA BREAD FRENCH TOAST

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

À LA CARTE

Two Eggs **GF** 1.50

Bacon (2) **GF** 2.00

Sausage Links (2) **GF** 2.00

Hash browns **GF** 2.00

American fries **GF** 2.00

Toast **GFB** 1.50

Yogurt **GF** 1.50

Fresh Fruit/Berries **GF** 3.00

Cereal 2.00

Danish 2.50

Muffin 1.50

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/APPETIZERS

SOUPS: CUP 3.00 | BOWL 4.00
BREAD BOWL 6.00

HEARTY CHICKEN NOODLE

Roasted chicken, noodles, carrots, onion and celery

CREAMY TOMATO BASIL **GF**

Vine-ripened tomatoes blended with cream and basil

SOUP OF THE DAY

Ask your server about our featured soup.

DRESSINGS: Ranch, French, Thousand Island, Bleu Cheese, Balsamic Vinaigrette, Caesar, Honey Mustard, Raspberry, Sesame Ginger, Blueberry Vinaigrette

HOUSE SIDE SALAD

Crisp greens, cucumber, tomato and croutons with a choice of dressing 3.00

CAESAR SIDE SALAD

Romaine lettuce, Parmesan cheese, tomatoes, croutons and Caesar dressing 3.00

CREAMY GRAPE SALAD **GF**

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

ENTRÉE SALADS

ASIAN CHICKEN

Teriyaki chicken over mixed greens, sweet peppers, red onions and Chow Mein noodles with sesame dressing 7.50

SALMON BERRY **GF**

Grilled salmon, fresh strawberries, raspberries, red onion, toasted walnuts and raspberry vinaigrette atop crisp romaine 9.00

ITALIAN CHOPHOUSE **GF**

Prosciutto, Kalamata olives, cucumber, red onion, tomato, red bell pepper, mozzarella and romaine tossed with olive oil and red wine vinegar 7.50

GRILLED PEACH & CHICKEN **GF**

Marinated chicken breast, grilled peaches, blueberries, candied walnuts and goat cheese atop mixed greens served with a blueberry vinaigrette 8.50

GOURMET SANDWICHES

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

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

THE GARDENSIDE BURGER **GFB**

Served on a Brioche bun with lettuce, sliced tomato and sliced red onion 7.50

BISTRO TUNA SANDWICH **GFB**

Tuna salad with olive spread, tomato, hard-boiled egg and mustard vinaigrette on toasted focaccia 8.00

CHICKEN CORDON BLEU MELT

Grilled chicken, sliced ham, Swiss cheese and honey mustard on grilled sourdough 8.00

PEAR & BRIE GRILLED CHEESE

Creamy brie, sliced pear, and crispy prosciutto on grilled rye bread 6.50

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ENTRÉES

*All entrees served with a choice of soup or side salad
Substitute Creamy Grape Salad for .50*

PEACH SALSA SALMON GF

Grilled salmon fillet topped with peach and mango salsa served with a choice of side 12.00

BBQ RIBS

Smoked St. Louis-style pork ribs served with coleslaw, baked beans and a corn muffin 10.00

PORK & PINEAPPLE STIR FRY

Stir-fried pork tenderloin, pineapple, bell pepper, red onion, ginger, garlic, and scallions served atop Basmati rice 8.50

BEEF CHIMICHANGA

Seasoned ground beef, refried beans, Monterey Jack and cheddar cheeses, fried in a flour tortilla 8.00

PEANUT BUTTER CHICKEN

Thin, hand-breaded chicken cutlet with a tangy peanut sauce served atop Basmati rice 8.50

SHRIMP SCAMPI

Sautéed shrimp, roasted red pepper, green onion and pasta tossed in a light garlic-white wine sauce 10.00

GLAZED PORK CHOP GF

Char-grilled, mustard and balsamic glazed pork loin chop served with a choice of side 8.50

SPAGHETTI PUTTANESCA

Sautéed garlic, anchovies, crushed tomato, capers, and Kalamata olives tossed with spaghetti 8.00

MONTEREY CHICKEN GF

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

ROAST TURKEY

Oven-roasted turkey topped with gravy and served with bread dressing, cranberry sauce and dinner roll 8.00

BLACKENED TILAPIA GF

Cajun-seasoned tilapia fillet served with a remoulade sauce and choice of side 8.00

SPINACH & ARTICHOKE TORTELLINI

Creamy spinach and artichoke sauce tossed with cheese-filled tortellini and Parmesan cheese 7.50

SIDES

Baked Sweet Potato GF

Basmati Rice GF

Mashed Potatoes GF

French Fries

BBQ Baked Beans

Roasted Brussels Sprouts GF

Summer Squash & Peppers GF

Creamy Cucumber Salad GF

Garden Pasta Salad

Potato Salad

Cottage Cheese

Fresh Fruit GF