



The Garden Side



Evergreen
Possibilities await.

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BEVERAGES

Soda 1.00

*Coke, Diet Coke, Sprite, Sprite Zero,
A&W Root Beer*

Sprecher Sodas 2.50

Cream Soda, Cherry Cola, Orange Dream

Juice Sm 1.70 Lg 2.00

Orange, Cranberry, Apple, Tomato, V8

Milk (2% or Skim) 1.50

Coffee 1.50

Tea – Hot/Iced 1.00

Lemonade 1.00

Ginger Ale 1.00

Tonic Water 1.00

BEER

Miller Lite 1.50

N/A Coors Edge 2.00

Coors Light 2.00

Leine's Original 2.50

Leine's Dark Lager 2.50

Point Amber 3.00

Point Blonde Ale 3.00

Spotted Cow 3.50

Guinness 4.00

Ask about our Seasonal
Draft Beers!

WHITE WINE

Glass Bottle

Sutter Home Chardonnay	4	-
Sutter Home Pinot Grigio	4	-
Sutter Home Moscato	4	-
Vouvray	6	22
K. Crawford Sauvignon Blanc	6	22
Chateau Ste. Michelle Riesling	6	22
La Crema Chardonnay	7.5	28

RED WINE

Glass Bottle

Roscato Sweet Red	3	-
Sutter Home Merlot	4	-
Sutter Home Cabernet	4	-
7 Deadly Zins Zinfandel	6	22
Clos de Mendoza Malbec	6	22
Meiomi Pinot Noir	7.5	28

DESSERTS

Caramel Apple Pie 4.00

Flourless Chocolate Cake **GF** 4.00

Ice Cream 2.00

Vanilla

Strawberry

Chocolate

Ask about our weekly dessert
and ice cream features!

BREAKFAST

HAM & CHEDDAR OMELET **GFB**

Served with choice of hash browns, American fries, fresh fruit and includes a choice of toast 6.50

DENVER OMELET **GFB**

Ham, green pepper, onion, and cheddar cheese served with choice of hash browns, American fries, or fresh fruit and includes a choice of toast 7.00

BREAKFAST PLATTER **GFB**

Two eggs made to order with a choice of hash browns or American fries, bacon or sausage, and choice of toast 7.00

CORNED BEEF HASH & EGGS **GF**

House-made corned beef hash, two eggs made to order, and choice of toast 6.50

PB & BANANA OATMEAL BOWL

Oatmeal, peanut butter, banana, blueberries, candied pecans, and honey 5.00

FRENCH TOAST

Two slices of French toast topped with fresh berries 5.00

APPLE BUTTER PANCAKES

Cinnamon and apple butter spiced pancakes topped with candied pecans 6.00

STRAWBERRIES & CREAM WAFFLE

Belgian-style waffle topped with strawberries and choice of whipped cream or a scoop of vanilla ice cream 6.00

À LA CARTE

Fresh Fruit/Berries **GF** 3.50

Whole Fruit **GF** 0.50

Cold Cereal 2.00

Oatmeal 2.50

Egg made to order **GF** 1.50

Bacon or

Sausage Links **GF** 2.50

Buttermilk Pancake 2.00

Danish 2.50

Muffin 2.00

Toast **GFB** 1.50

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Coffee 1.50

Tea – Hot/Iced 1.00

Lemonade 1.00

Ginger Ale 1.00

Tonic Water 1.00

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.

SOUP & SALAD

SOUPS

CUP 3.00

BOWL 4.00

BREAD BOWL 6.00

HEARTY CHICKEN NOODLE

Roast chicken, egg noodles, carrots, onion and celery

SOUP OF THE DAY

Ask your server about our featured soup special!

SIDE SALADS

Make any side salad an entrée salad +3.00; add grilled chicken +2.00

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

STRAWBERRY SPINACH SALAD GF

Feta cheese, strawberries, toasted almonds, baby spinach and poppy seed dressing 3.50

CREAMY GRAPE SALAD GF

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

DRESSINGS:

- Ranch
- French
- Italian
- Thousand Island
- Honey Mustard
- Caesar
- Blue Cheese
- Balsamic Vinaigrette
- Poppy Seed
- Raspberry Vinaigrette
- Chipotle Ranch

ENTRÉE SALADS

CHEF SALAD

Juliened turkey, ham, hard-boiled egg, cucumber, tomato, cheddar and Swiss on crisp romaine lettuce with choice of dressing 7.00

CHICKEN COBB SALAD GF

Grilled chicken, egg, avocado, tomato, red onion, bacon & crumbled blue cheese 8.00

GOURMET BURGERS & SANDWICHES

THE GARDENSIDE BURGER GFB

Char-grilled beef patty with lettuce, sliced tomato and red onion served on a toasted brioche bun 8.50

GRILLED CHICKEN CLUB GFB

Char-grilled chicken breast, Provolone, bacon, tomato, lettuce and mayo on toasted wheat bread 8.00

All sandwiches are served with a choice of French fries, potato chips, cottage cheese or fresh fruit. Substitute onion rings or seasoned sweet potato fries for 1.00

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\$5 LUNCH COMBO

- ½ SANDWICH •
- SOUP OR SALAD •
- CHIPS OR FRUIT •

SANDWICHES

Tuna Melt GFB

Ham & Apple Butter GFB

Rueben GFB

Elvis GFB

ENTRÉES

All entrees served with a choice of Cup of Soup, House Salad, or Caesar Salad.
Substitute a Strawberry Spinach Salad or Grape Salad for .50

ROAST BEEF DINNER GF

Slow-roasted USDA Choice beef chuck roast served with a choice of potato and choice of vegetable 10.00

SMOKED TURKEY GF

Hickory-smoked turkey breast sliced and served with a choice of potato and choice of vegetable 9.00

CORNED BEEF PLATE GF

Braised corned beef brisket served with a choice of potato and choice of vegetable 9.00

APPLE BUTTER PORK CHOP GF

Boneless pork chop glazed with apple butter served with a choice of potato and choice of vegetable 8.50

GLAZED SALMON GF

Honey-garlic glazed salmon served with a choice of potato and choice of vegetable 9.00

PORK MILANESE

Breaded pork cutlet topped with sautéed peppers and onions served with choice of potato 8.50

CHICKEN ALA KING

Tender, diced chicken, mushrooms, peas, and carrots with sherry cream sauce served in a bread bowl 8.50

SHRIMP & GRITS

Cajun-seasoned shrimp served over bacon & cheddar grits topped with scallions and parsley 10.00

SIDES

Baked Potato GF
Mashed Potatoes GF
Sweet Potato Gnocchi
Bread Dressing

Seasoned Green Beans GF
Honey-Buttered Carrots GF
Roasted Acorn Squash GF
Sweet & Sour
Red Cabbage GF

Potato Salad GF
Coleslaw GF
Cottage Cheese
Fresh Berry Medley GF

GARDENSIDE FEATURED SPECIALS

WEDNESDAY *Special*

ROAST CHICKEN GF

Served with soup or salad, and choice of side

REGULAR: Breast, or thigh and leg 9.00

LARGE: Breast, thigh and leg. Served with 2 soups or salads, and 2 sides 14.00

FRIDAY *Special*

WALLEYE

Baked GF or fried, with soup or salad, and choice of side
1 PC 8.00 • 2 PC 10.00

LAKE PERCH

Served with soup or salad, and choice of side
1 PC 9.00 • 2 PC 11.50
3 PC 15.00

SUNDAY *Special*

PRIME RIB

Slow-roasted, USDA Choice beef rib eye, served au jus, with soup or salad, and a choice of side
\$15.00