

## **BEVERAGES**

#### BEER

Miller Lite \$1.50 N/A Coors Edge \$2 Coors Light \$2 Leinie's Original \$2.50 Leinie's Dark Lager \$2.50 Corona \$3.50 Capital Amber \$4 Spotted Cow \$3.50 Guinness \$4 Ask about our Seasonal

Draft Beers!

**Soda \$1** 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 Orange, Cranberry, Apple, Tomato, V8

Milk (2% or Skim) \$1.50

**Coffee** \$1.50

Tea – Hot/Iced \$1

Lemonade \$1

Ginger Ale \$1

Tonic Water \$1

	9	
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 Rieslin	g <b>\$6</b>	\$22
La Crema Chardonnay	\$7.50	\$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	\$7.50	\$28	

## BREAKFAST

## BUILD-YOUR-OWN OMELET GFB \$7.50

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

# CHOOSE UP TO 4 INGREDIENTS: each additional item \$0.50

MEAT OPTIONS:	VEGGIE OPTIONS:	C O
Ham	Onion	А
Bacon	Bell Pepper	С
Sausage	Mushroom	S١
Turkey	Spinach	$\mathbb{N}$
	Tomato	
	Asparagus	

CHEESE OPTIONS: American Cheddar Swiss Mozzarella

#### BREAKFAST PLATTER\* GFB \$7.50

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

### EGGS BENEDICT\* \$8

Toasted English muffin, smoked ham, two eggs made to order, topped with Hollandaise, and served with a choice of hash browns, American fries, or fresh fruit.

### EGGS FLORENTINE\* GF \$8

Grilled tomato slices, sautéed spinach, two eggs made to order, topped with Hollandaise, and served with a choice of hash browns, American fries, or fresh fruit.

### YOGURT & BERRY BOWL \$5

Vanilla yogurt topped with fresh berries and granola.

### FRENCH TOAST \$5

Two slices of French toast topped with fresh berries.

### STRAWBERRIES & CREAM WAFFLE \$6

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



Fresh Fruit/Berries GF \$3.50 Whole Fruit GF \$.50 Cold Cereal \$2 Oatmeal \$2.50 Egg made to order GF \$1.50 Bacon or Sausage Links GF \$2.50 Buttermilk Pancake \$2 Danish \$2.50 Muffin \$2 Toast GFB \$1.50

### BEVERAGES

Soda \$1 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 Orange, Cranberry, Apple, Tomato, V8

Milk (2% or Skim) \$1.50

Coffee \$1.50

Tea – Hot/Iced \$1

Lemonade \$1

Ginger Ale \$1

Tonic Water \$1



## \$5 LUNCH COMBO

<sup>1</sup>/<sub>2</sub> SANDWICH + SOUP OR SIDE SALAD + CHIPS OR FRUIT

#### SANDWICHES

Prime Rib Melt GFB Chicken Salad Sandwich Veggie Melt GFB Reuben Turkey BLTA GFB

# SOUPS

CUP \$3 BOWL \$4 BREAD BOWL \$6

### HEARTY CHICKEN NOODLE

Roast chicken, egg noodles, carrots, onion, and celery.

### TOMATO & RED PEPPER BISQUE GF

Creamy soup with tomato and roasted red pepper.

## SOUP OF THE DAY

Ask your server about our featured soup special!

# SIDE SALADS

### HOUSE SIDE SALAD \$3

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

### **CAESAR SIDE SALAD** \$3

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

### STRAWBERRY SPINACH SALAD GF \$4

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

### CREAMY GRAPE SALAD GF \$3.50

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

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

# **ENTRÉE SALADS**

#### **SUMMER BERRY & CHICKEN GF \$8** Grilled chicken, blueberry, strawberry,

mozzarella, candied pecans, and raspberry vinaigrette.

### **CARIBBEAN SHRIMP GF** \$9

Char-grilled shrimp, avocado, pineapple, red onion, bell pepper, and chipotle ranch.

### MEDITERRANEAN SALMON\* GF \$9

Grilled salmon, cucumber, tomato, red onion, feta cheese, and balsamic vinaigrette.

### CHICKEN COBB SALAD GF \$8

Grilled chicken, egg, avocado, tomato, red onion, bacon, crumbled blue cheese, and choice of dressing.

## **ENTREES**

All entrees served with a choice of Cup of Soup or Side Salad Complimentary basket of rolls available upon request

### **GRILLED TENDERLOIN\* GF** \$15

Char-grilled beef tenderloin, served with your choice of two sides. Add sautéed onions and/or mushrooms: \$1

### **GRILLED LAMB CHOPS\* GF** \$14

Char-grilled rack of lamb with mint sauce, served with your choice of two sides.

### **COUNTRY FRIED CHICKEN** \$10

Breaded chicken breast with country gravy, served with your choice of two sides.

### SALISBURY STEAK\* \$10

Ground beef steak topped with onion gravy, served with your choice of two sides.

### SHRIMP SKEWERS GF \$12

Char-grilled shrimp with mango-chili sauce, served with your choice of two sides.

## LEMON DILL SALMON\* GF \$12

Pan-seared salmon with creamy lemon-dill sauce, served with your choice of two sides.

### BBQ RIBS GF \$12

Smoked pork ribs glazed with BBQ sauce, served with coleslaw and cornbread.

### **ORANGE CHICKEN** \$10

Tempura-battered chicken, steamed broccoli, orange sauce, sesame seeds, and scallions atop rice.

## CAJUN SEAFOOD PASTA \$10

Lobster and imitation crab, bell pepper, onion, Cajun Alfredo sauce, and pasta.

### COTTAGE CHEESE & FRUIT PLATE \$8

Cottage cheese, pineapple, strawberries, blueberries, and raisin toast.

### SIDES \$2 EACH

Baked Potato GF Sweet Potato GF Mashed Potatoes GF Roasted Red Potatoes GF White Rice GF Zucchini & Peppers GF Grilled Asparagus GF Steamed Broccoli GF Sautéed Green Beans 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 a choice of side.

REGULAR: \$10 LARGE: \$15

FRIDAY Special

Served with soup or salad and a choice of side.

WALLEYE Baked GF or fried, 1 PC \$8 • 2 PC \$10

LAKE PERCH 1 PC \$9 • 2 PC \$11.50 3 PC \$15

SUNDAY Special **PRIME RIB GF** 

Slow-roasted, USDA Choice beef ribeye served Au Jus with soup or salad and a choice of side. **\$16** 

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