



*The Garden Side*



**Evergreen**  
Possibilities await.

# 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!*

## 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	\$7.50	\$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

## 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 or Iced) \$1

## Lemonade \$1

## Ginger Ale \$1

## Tonic Water \$1

# BREAKFAST

## **BUILD-YOUR-OWN OMELET \$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:**

Ham  
Bacon  
Sausage  
Smoked Turkey

#### **VEGGIE OPTIONS:**

Onion  
Bell Pepper  
Mushroom  
Spinach  
Tomato

#### **CHEESE OPTIONS:**

American  
Cheddar  
Swiss  
Mozzarella

## **BREAKFAST SANDWICH \$5**

Fried or scrambled egg topped with cheese, with bacon, sausage, or ham on a choice of English muffin, biscuit, or toast.

## **BREAKFAST PLATTER \$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**

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

## **BISCUITS & GRAVY \$6.50**

Two buttermilk biscuits, sausage gravy, and two eggs made to order.

## **BERRY YOGURT BOWL \$5**

Strawberries, blueberries, raspberries, candied pecans, and honey.

## **FRENCH TOAST STICKS \$6**

Thick-sliced French toast sticks served with maple syrup.

## **BERRIES & CREAM WAFFLE \$6**

Belgian-style waffle topped with fresh berries & choice of whipped cream or a scoop of vanilla ice cream.

## **À LA CARTE**

- 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
- 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 or Iced) \$1**

### **Lemonade \$1**

### **Ginger Ale \$1**

### **Tonic Water \$1**

**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.

**\$5**

## LUNCH COMBO

**1/2 SANDWICH  
+ SOUP OR SIDE SALAD  
+ CHIPS OR FRUIT**

### SANDWICHES

Prime Rib Melt **GFB**

Rueben

Pimento Grill Cheese

Monte Cristo

Veggie Melt **GFB**

## SOUPS

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

### HEARTY CHICKEN NOODLE

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

### TOMATO BASIL BISQUE **GF**

Creamy bisque made with  
San Marzano tomatoes.

### 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** \$4

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

**DRESSINGS:** Ranch, French, Italian, Thousand Island,  
Honey Mustard, Caesar, Bleu Cheese, Balsamic Vinaigrette,  
Poppy Seed, Raspberry Vinaigrette, Sesame Ginger

## ENTRÉE SALADS

### CLASSIC WEDGE SALAD **GF** \$8

Iceberg lettuce wedge, crumbled bleu cheese,  
bacon, cherry tomatoes, red onion, pecans.

### TACO SALAD **GF** \$9

Seasoned ground beef, tomato, onion,  
cheese, black olives, salsa, and chipotle crema  
in a tortilla bowl.

### STRAWBERRY BALSAMIC SALMON\* **GF** \$9

Grilled salmon, strawberries, red onion, bell  
pepper, scallions, and balsamic vinaigrette.

### MANDARIN CHICKEN **GF** \$8

Grilled chicken, mandarin oranges, cucumber,  
scallions, chow mein noodles, sesame ginger  
dressing.

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## ENTREES

All entrees served with a choice of cup of soup or house salad or Caesar salad

Substitute a Strawberry Spinach Salad or Grape Salad for .50

### GRILLED TENDERLOIN\* GF \$18

Char-grilled beef tenderloin with choice of two sides.

Add sautéed onions and/or mushrooms: \$1

### LAMB CHOPS GF \$16

Char-grilled lamb chops with pesto, and your choice of two sides.

### GRILLED SALMON GF \$15

Pan-seared Atlantic salmon with lemon, and your choice of two sides.

### TORTELLINI PRIMAVERA (V) \$10

Cheese-filled tortellini, zucchini, asparagus, red onion, bell pepper, parmesan and lemon.

Add Chicken: \$2 - or - Shrimp: \$4

### CHICKEN PRINCESS GF \$10

Pan-seared chicken breast with asparagus and hollandaise sauce.

### BAKED TROUT GF \$14

Garlic-herb seasoned trout with lemon and toasted almonds, with choice of two sides.

### HONEY-GARLIC CHICKEN \$12

Tempura chicken with honey-garlic sauce, served with stir-fried green beans and coconut jasmine rice.

### PORK SCHNITZEL \$12

Breaded pork cutlet served with sautéed spaetzle and braised red cabbage.

### MIAMI-STYLE GROUPEL \$14

Pan-seared grouper with mango salsa and coconut jasmine rice.

### BROILED SCALLOPS \$12

Broiled sea scallops with white wine, lemon, garlic, and parsley; with choice of two sides.

SIDES  
\$2  
EACH

Baked Potato  
Sweet Potato  
Mashed Potatoes GF  
Coconut Jasmine Rice GF  
Sautéed Spaetzle  
Grilled Asparagus GF  
Zucchini & Squash GF

Stir-Fried Green Beans GF  
Peas & Carrots GF  
Braised Red Cabbage GF  
Roasted Beets GF  
Coleslaw GF  
Fresh Berry Medley GF