
The GardenSide
Evergreen
Possibilities await.

BEVERAGES

BEER

Miller Lite $1.50
N/A Coors Edge $2
Coors Light $2
Leinie's Original $3
Leinie's Dark Lager $3
Corona $4
Capital Amber $4
Spotted Cow $4
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 $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 $8

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:	CHEESE OPTIONS:
Ham	Onion	American
Bacon	Bell Pepper	Cheddar
Sausage	Mushroom	Swiss
Smoked Turkey	Spinach	Mozzarella
	Tomato	

BREAKFAST SANDWICH GFB $5

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

BREAKFAST PLATTER $8

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 choice of hash browns, American fries, or fresh fruit

CRANBERRY ORANGE PANCAKES $6

Three cinnamon and orange spiced pancakes with dried cranberries & walnuts

BERRY YOGURT BOWL $5

Yogurt topped with strawberries, blueberries, granola and a drizzle of 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 and 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 $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 = Substitute gluten-free bun or bread: add $1.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

$6.50 LUNCH COMBO

½ SANDWICH
+ SOUP OR SIDE SALAD
+ CHIPS OR FRUIT

SANDWICHES

Prime Rib Melt GFB

Reuben

Ham & Apple Butter Melt GFB

Tuna Melt GFB

SOUPS

CUP $3
BOWL $4
BREAD BOWL $6

HEARTY CHICKEN NOODLE
Roasted chicken, egg noodles, carrots, onion, and celery

SWEET POTATO BISQUE GF
Creamy bisque made with roast sweet potatoes

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

AUTUMN HARVEST SALAD GF $4
Dried cranberries, crumbled feta cheese, walnuts, mandarin oranges, arugula and apple cider 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, Blue Cheese, Balsamic Vinaigrette, Poppy Seed, Raspberry Vinaigrette

ENTRÉE SALADS

CHEF SALAD $8
Turkey, ham, egg, cucumber, tomato, cheddar and Monterey Jack, romaine, and choice of dressing

CRAB CAKE FENNEL SALAD $9
Pan-seared crab cake, arugula, shaved fennel, dried cherries, lemon, and choice of dressing

CRANBERRY PECAN SALMON* GF $9
Grilled salmon, toasted pecans, dried cranberries, feta cheese, romaine, and choice of dressing

WINTER PANZANELLA SALAD $8
Roasted beets, arugula, sweet potato, parmesan, croutons, & grilled chicken with vinegar and oil

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ENTRÉES

All entrées include your choice of a cup of soup or a side salad.

GRILLED SIRLOIN* GF $16
Char-grilled 8-ounce beef sirloin steak with choice of two sides

Add sautéed onions and/or mushrooms: $1
Add grilled shrimp (3): $3

HONEY-GARLIC SALMON GF $15
Pan-seared Atlantic salmon, honey-garlic sauce, with choice of two sides

BEEF STROGANOFF $10
Tender beef, creamy mushroom gravy, egg noodles

FETTUCCINE ALFREDO VEG $8
Parmesan and garlic cream sauce with fettuccine pasta
Add Chicken: $2 | or Shrimp: $4

CRAB CAKES $15
Two pan-seared crab cakes, southwest quinoa salad, chipotle ranch, and microgreens

MAPLE BOURBON & APPLE PORK* GF $14
Maple-seasoned pork chop with bourbon apple butter sauce, and choice of two sides

MUSSELS GFB $10
Steamed mussels with white wine, garlic, and fresh parsley, served with toasted French bread

ROAST TURKEY $12
Oven-roasted turkey breast with gravy, stuffing, and cranberry sauce

BACON-WRAPPED MEATLOAF $12
House-made meatloaf wrapped in bacon, topped with demi-glace, and choice of two sides

CRANBERRY CHICKEN $12
Pecan-crusted chicken breast, cranberry glaze, and choice of two sides

SIDES $2 EACH

Baby Baked Potatoes GF
Roasted Sweet Potatoes GF
Roasted Beets GF
White Rice GF
Cornbread Stuffing
Collard Greens GF
Braised Red Cabbage GF
Corn & Black Beans GF
Southwest Quinoa GF
Potato Salad GF
Coleslaw GF
Cranberry Sauce GF

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