

THE GARDEN GRILLE & BAR

Serving food & drink daily

APPETIZERS

PAN FRIED DUMPLINGS

Crispy potstickers stuffed with minced pork, pan-seared then steamed served with a sweet chili sauce.

\$8

WINGS OF THE WORLD

Chicken wings tossed and sauced. Choose Traditional Buffalo with Garden Ranch Kentucky Bourbon Barrel.

\$8

SOUPS, SALADS, & FLATBREAD

TOP ONE OF OUR SALADS WITH GRILLED BREAST OF CHICKEN \$2

BROCCOLI CHEESE SOUP

A satisfying cream soup created from a blend of cheddar cheese and whole, tender broccoli florets.

\$4/\$5

TOSSED GREEN SALAD

Spring greens, cucumbers, tomatoes, red onions, orange slices, peppers, olives, and toasted almonds.

\$8

TRADITIONAL CAESAR

Hearts of romaine tossed with traditional olive oil Caesar dressing, shaved parmesan cheese and garlic croutons.

\$6

MAINE STYLE LOBSTER BISQUE

A Combination of lobster stock, fresh cream, butter and a touch of sherry make this succulent bisque.

\$5/\$7

SPINACH SALAD

Spinach, Applewood bacon, mushrooms, red onions, bleu cheese and almonds.

\$6

CHICKEN PESTO FLATBREAD

Char-grilled chicken, Roma tomatoes, mozzarella, garlic, roasted peppers, and basil pesto.

\$9

Burgers and Sandwiches

(All of our sandwiches are served with your choice of one side.)

CLASSIC MOBLEY BURGER*

Conrad Hilton's Steakhouse Burger, char-broiled with melted cheese on a rustic roll.

\$10

CALIFORNIA TURKEY CLUB

Turkey, Swiss, Applewood bacon, avocado, tomato, mixed greens, sun-dried tomato aioli, artisan bread.

\$9

GARDEN BURGER

An organic grain and veggie "burger" on a ciabatta with avocado, arugula, ripe tomato, and citrus aioli.

\$8

SMOKY YUCATAN GRILLED CHICKEN

Grilled chicken, cheddar, Applewood bacon, lettuce, tomato, onion and pineapple-chipotle BBQ Sauce.

\$8

ENTREES

(All of our entrees are served with your choice of two sides; Pasta dishes are served with tossed green salad.)

NY STRIP *

Char-broiled USDA Choice center-cut strip loin finished with roasted garlic and herb butter.

\$21

GRILLED VEGETABLE

TORTELLINI

Tricolor cheese tortellini tossed with fire-grilled vegetables and a white wine pesto sauce.

\$14

HERB ROASTED HALF CHICKEN*

Oven roasted chicken with lemon and fresh herbs then drizzled with a honey-citrus pepper sauce.

\$16

FISH & CHIPS

Beer-battered cod and chips, hand-crafted malt vinegar tartar sauce (Side items not included).

\$12

TODAY'S FRESH FISH

Our seasonal market catch simply prepared then served with lemon butter and fresh herbs.

MARKET PRICE

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the Restaurant team.

ACCOMPANIMENTS

FRIES
\$3

GARDEN BAKED MAC & CHEESE
\$4

RICE/MULTIGRAIN RICE BLENDS
\$3

DESSERTS

CLASSIC KEY LIME PIE
\$7

SIGNATURE ROCKSLIDE
BROWNIE
\$7

NY STYLE CHEESECAKE
\$8

KIDS

(SERVED WITH YOUR CHOICE OF CARROT AND CELERY STICKS OR APPLE WEDGES)

CHICKEN TENDERS
\$4

KRAFT MACARONI & CHEESE
\$3

PEANUT BUTTER & JELLY
\$3

BEVERAGES

COCA-COLA PRODUCTS
\$3

COFFEE AND HOT TEA
\$2

ICED TEA
\$3

WINES

SUTTER HOME, WHITE
ZINFANDEL (CA)
G7/B26

TRINITY OAKS, CHARDONNAY
(CA)
G6/B22

COLUMBIA CREST GRAND
ESTATES, MERLOT
G7/B26

CHATEAU STE. MICHELLE,
RIESLING (WA)
G8/B30

KENDALL-JACKSON
CHADONNAY (CA)
G12/B44

DON PAULA "LOS CARDOS"
MALBEC (AR)
G11/B40

TRINITY OAKS, PINOT GRIGIO
(CA)
G6/B22

SEA GLASS, PINOT NOIR (CA)
G9/B33

TRINITY OAKS, CABERNET,
SAUVIGNON (CA)
G6/B22

MURPHY-GOODE, SAUVIGNON
BLANC (CA)
G11/B40

TRINITY OAKS, MERLOT (CA)
G6/B22

MENAGE A TROIS, RED BLEND
(CA)
G9/B33

BOTTLED BEERS

BUD LIGHT
\$4
BUDWEISER
\$4
MICHELOB ULTRA
\$4
STELLA ARTOIS
\$5

CORONA EXTRA
\$5
SAM ADAMS BOSTON LAGER
\$5
COORS LIGHT
\$4

MILLER LITE
\$4
YUENGLING
\$4
GUINNESS
\$5

COCKTAIL FAVORITES

CLASSIC MARTINI

Grey Goose Vodka, the secret
agent choice.
\$13

COSMOPOLITAN

It's a savvy sipper with Pinnacle
Vodka.
\$10

MARGARITA

The fiesta begins with Hornitos
Tequila. Ole!
\$8

CLASSIC MOJITO

Spice it up with BACARDI
Superior Rum.
\$9

IRISH COFFEE

Irish Whiskey, Coffee, and
Whipped cream.
\$11