

THE GARDEN GRILLE & BAR

Serving food & drink daily

APPETIZERS

PAN FRIED DUMPINGS

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, BEEF \$3, OR SHRIMP \$5.

LUMBERJACK VEGETABLE SOUP

Hearty fresh carrots, tomatoes, potatoes, green beans, and onions in a flavorful beef and tomato broth

\$5/ \$7

TOSSED GREEN SALAD

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

\$5

TRADITIONAL CAESAR

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

\$9

SOUP OF THE DAY

Warm up to HGI's pipin' hot soup of the day. Ask your server for details.

\$5/ \$7

HARVEST CHICKEN SALAD

Greens, chicken, apples, bleu cheese, cucumbers, red onions, tomatoes, almonds, and dried cranberries

\$12

CHICKEN PESTO FLATBREAD

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

\$10

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.

\$10

GARDEN BURGER

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

\$10

BISTRO GRILLED CHICKEN

Balsamic grilled chicken, Canadian bacon, mozzarella, arugula, sun dried tomato mayo on ciabatta.

\$10

ENTREES

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

GRILLED SIRLOIN *

Grilled USDA Choice sirloin steak lightly seasoned and finished with a dollop of herb butter.

\$18

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.

\$15

FISH & CHIPS

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

\$12

GRILLED CHICKEN FETTUCCINE

Grilled chicken breast, mushrooms, spinach, roasted peppers, asparagus in a creamy white wine sauce.

\$14

*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
\$4

BACON 'N BRIE MASHED
\$4

RICE/MULTIGRAIN RICE BLENDS
\$4

DESSERTS

CHOCOLATE LOVIN' SPOON
CAKE
\$6

SIGNATURE ROCKSLIDE
BROWNIE
\$6

NY STYLE CHEESECAKE
\$6

KIDS

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

CHICKEN TENDERS
\$5

KRAFT MACARONI & CHEESE
\$5

PEANUT BUTTER & JELLY
\$5

BEVERAGES

COCA-COLA PRODUCTS
\$2

COFFEE AND HOT TEA
\$2

ICED TEA
\$2

WINES

SUTTER HOME, WHITE
ZINFANDEL (CA)
G7/B30

TRINITY OAKS, CHARDONNAY
(CA)
G7/B30

COLUMBIA CREST GRAND
ESTATES, MERLOT
G7/B30

TRINITY OAKS, PINOT GRIGIO
(CA)
G7/B30

SEA GLASS, PINOT NOIR (CA)
G7/B30

TRINITY OAKS, CABERNET,
SAUVIGNON (CA)
G7/B30

MURPHY-GOODE, SAUVIGNON
BLANC (CA)
G7/B30

TRINITY OAKS, MERLOT (CA)
G7/B30

MENAGE A TROIS, RED BLEND
(CA)
G7/B30

BOTTLED BEERS

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

STELLA ARTOIS
\$5
CORONA EXTRA
\$5

OMB COPPER DRAUGHT
\$5
OMB SEASONAL DRAUGHT
\$5

COCKTAIL FAVORITES

CLASSIC MARTINI

Grey Goose Vodka, the secret
agent choice.
\$8

MADRAS

Vodka with orange and
cranberry juice.
\$7

LONG ISLAND ICED TEA

Smirnoff Vodka gives iced tea
an attitude.
\$9

MARGARITA

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

COSMOPOLITAN

It's a savvy sipper with Pinnacle
Vodka
\$8

VODKA AND TONIC

Pinnacle Vodka and tonic
quenches the thirst.
\$7