



Appetizers

Yukon Gold Kettle Chips with a Blue Cheese Dipping Sauce
8

Chicken Lollipop Drumettes choice of Traditional Buffalo with option of Ranch or Blue Cheese or Sweet Thai Chili sauce
11

Brie and Tomato Marmalade Wrapped in Danish Pastry
13

Mediterranean Quinoa Salad Wraps
10

Soup/Salads (Add Chicken 4 or Shrimp 6)

House Made Lemon Chicken Soup with Black Pepper and Thyme Dumplings
Cup, 4 Bowl, 6

House Salad with Spring Mix, Julienne Cucumber, Pickled Red Onion, Kalamata Olive and halved Grape Tomatoes with House Made Ranch Dressing
7

Boston Wedge with Grape Tomato halves, Sliced Bacon, Julienne Cucumber, Blue Cheese Crumbles and a house crafted Bacon Molasses Vinaigrette
9

Wedge of Romaine with Shaved Parmesan, Sliced Bacon and oven roasted Tomatoes with a house crafted Caesar Dressing
8

Spiced Parsnips and Arugula with oven roasted Grape Tomatoes, Herbed Goat Cheese, Spiced Pecans and a Cinnamon Vanilla Vinaigrette
8

Flatbread

Seasoned Ground Beef with Roasted Tomato, Brie and Arugula
12

Italian Sausage with Roasted Bell Peppers, Red Onion and Fresh Mozzarella
12

Sandwiches

All Sandwiches served with House Cut French Fries

Grilled Chicken Sandwich with Shredded Lettuce, Sliced Tomato, Crisp Bacon, Honey Mustard and Swiss Cheese on a Huntington Roll
10

Garden Inn Club Sliced Turkey, Ham, Tomato, Avocado, Swiss and Cheddar cheese with Shredded Lettuce and a Pesto Aioli all on Whole Wheat Bread
10

Mobley Burger 8 oz. Fresh Ground Black Angus Patty with Shredded Lettuce, Sliced Tomato, Sweet and Spicy Horseradish Pickles and sliced Red Onions
12

Entrees

Grilled Salmon topped with a Roasted Tomato and Feta Cheese relish over Creamed Cous Cous with Sautéed Seasonal Vegetables
17

8 oz Grilled Beef Filet over Roasted Fingerling Potatoes and Sautéed Seasonal Vegetables
25

Mojo Grilled Chicken Breast over a Black Bean Puree and Seasonal Vegetables
14

Chicken Breast topped with Roasted Bell Peppers and Fresh Mozzarella Cheese over Creamed Cous Cous and Seasonal Vegetables
16

Grilled Shrimp over Linguine with a fresh Tarragon Butter, Julienne Squash and Zucchini and Sundried Tomatoes
16

Grilled Mushroom Skewer over a bed of Quinoa
11

Desserts

Praline Truffle with Salted Caramel
9

Nutella S'mores
7

Vanilla Bean Ice Cream
4

Cinnamon Spice Crème Brulee
6

Please note that some of our dishes May Contain Traces of Nuts. For Guests with Special Dairy Requirements or Allergies who wish to Know about the Food Ingredients Used, Please ask a Member of The restaurant Team. Consuming Raw or Undercooked Meat, Poultry or Seafood May Increase Your Risk of Food borne Illness, Especially if You Have Certain Medical Conditions