Appetizers

Steamed Clams & Mussels  $14
with shallots, garlic, sherry, tomatoes and basil

Shrimp Cocktail  $14
with cocktail sauce

Calamari  $13
Lightly fried with Thai Chili citrus sauce

Spring Rolls  $10
Oriental vegetable spring rolls served with sweet and sour sauce

Quesadilla  $12
Chicken or shrimp, served with salsa fresca, sour cream and avocado

Pizza
10 inch  $15
14 inch  $19

Garden Inn Pizza
Mozzarella cheese, tangy tomato sauce, bell peppers, tomatoes, mushrooms, onions and olives

Build You Own Pizza
Choose from: pepperoni, sausage, mushrooms, ham, pineapple, onions and olives

Sandwiches & Burgers

Add: Grilled onions, mushrooms, bacon, avocado, and cheddar, Swiss or American cheese for $1 each to either burger

Mobley Burger  $11
Half pound lean round garnished with lettuce, tomatoes, onions and dill pickle

Turkey Burger  $11
Healthy ground turkey with lettuce, tomatoes, onions and dill pickle

Garden Inn Burger  $10
The ultimate veggie burger, garnished with lettuce, tomatoes, onions and dill pickle

Grilled Chicken Sandwich  $12
Grilled chicken breast layered with melted Swiss cheese, finely chopped olives, capers, onions, tomatoes and served on garlic sourdough bread

Steak Sandwich  $16
On melted cheese bread with a small Caesar salad

Turkey Sandwich  $11
Smoked turkey breast, Monterey jack cheese, garnished with lettuce, tomatoes, onions and dill pickle

Club Croissant Sandwich  $12
Ham, turkey, bacon, lettuce, tomatoes on a fresh croissant served with fruit

Soup & Salads

Soup du Jour  Cup  $5   Bowl  $6
Chef’s daily creation

French Onion Soup  $7

Garden Salad  $6

Spinach Salad  $11
Fresh baby spinach with candied pecans, blue cheese crumbles, cherry tomatoes and mandarin oranges tossed with white balsamic vinaigrette

Caesar Salad  $10
with grilled chicken  $13
with prawns  $15

Mediterranean Grilled Chicken Salad  $15
Grilled chicken breast served over tossed mixed green vegetables, feta cheese and topped with lemon vinaigrette

Steak Salad  $18
Fresh baby greens, tomatoes, cucumbers, bleu cheese with grilled lean beef and caramelized onions, served with balsamic vinaigrette

Kids Menu

6
Macaroni & Cheese
Spaghetti & Meatballs
Hamburger with Fries
Chicken Fingers with Fries
Grilled Cheese Sandwich with Fries
**From The Sea**

Ask your server for our catch of the day

- **Grilled Ginger Salmon** 23
  - Grilled salmon with tamari ginger glaze

- **Blackened Snapper** 19
  - with caper wine sauce

- **Grilled Halibut** 26
  - with cucumber dill salsa served with grilled vegetables

**Dessert**

- **New York Cheesecake** 7
- **Raspberry Cheese Cake** 7
- **Chocolate Cake** 7
- **Lemon Cake** 7
- **Apple Pie** 6
  - add a scoop of ice cream for $1
- **Ice Cream** 2
  - per scoop
- **Ice Cream dish** 5

**Beverages**

- **Coffee, Iced Tea** 2.50
  - or assortment of hot Teas
- **Juices, assorted** 3.50
- **Soft Drinks, Hot Chocolate, Milk** 2.50
- **Beer**
  - **Domestic** 4.50
    - Budweiser, Bud Light, Miller Genuine Draft, Miller Light, Samuel Adams
  - **Imported** 5
    - Heineken, Corona, Amstel Light

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**Pasta**

- **Angel Hair Pasta** 17
  - Tossed in fresh herbs, white wine, artichoke hearts, kalamata olives and sun-dried tomatoes, topped with mozzarella fresca

- **Big Sur Ravioli** 19
  - Filled with portabella mushrooms and spinach
  - in a sundried tomato and basil cream sauce

- **Chicken Primavera** 18
  - Fettuccine pasta tossed with sautéed chicken breast and fresh vegetables in marinara sauce

- **Monterey Scampi** 23
  - Linguine pasta with prawns, scallops, sautéed in garlic butter, scallions and roma tomatoes

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**Main Stream**

**Entrees served with vegetables of the day and your choice of baked potato, rice pilaf or garlic mashed potatoes**

**From The Land**

- **Balsamic Marinated Pork Chops** 22
  - Balsamic marinated pork chops serves with roasted portobello mushrooms, sliced roasted tomatoes and a five spice sauce

- **Pepper Crusted Rib-Eye Steak** 29
  - Black pepper crusted rib-eye steak served with roasted shallots and garlic cloves

- **New York Steak** 28
  - Served with a green peppercorn sauce

- **Chicken Marsala** 21
  - Grilled chicken breast with mushrooms
  - topped with Marsala wine cream sauce

- **Citrus Grilled Chicken** 21
  - Grilled chicken breast garnished with capers, citrus and herbs, served with vegetables

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**Sides**

- **From the Sea**
  - Ask your server for our catch of the day

- **Grilled Ginger Salmon** 23
  - Grilled salmon with tamari ginger glaze

- **Blackened Snapper** 19
  - with caper wine sauce

- **Grilled Halibut** 26
  - with cucumber dill salsa served with grilled vegetables

- **Dessert**
  - **New York Cheesecake** 7
  - **Raspberry Cheese Cake** 7
  - **Chocolate Cake** 7
  - **Lemon Cake** 7
  - **Apple Pie** 6
    - add a scoop of ice cream for $1
  - **Ice Cream** 2
    - per scoop
  - **Ice Cream dish** 5

**Beverages**

- **Coffee, Iced Tea** 2.50
  - or assortment of hot Teas
- **Juices, assorted** 3.50
- **Soft Drinks, Hot Chocolate, Milk** 2.50
- **Beer**
  - **Domestic** 4.50
    - Budweiser, Bud Light, Miller Genuine Draft, Miller Light, Samuel Adams
  - **Imported** 5
    - Heineken, Corona, Amstel Light