



Appetizers

Nachos: Half or Full Portion

Add Beef, Chicken or Chili

Crispy tortilla chips with tomatoes, jalapeños, scallions, black olives & Monterey jack topped with salsa & sour cream

Artichoke Francoise

Artichoke hearts dipped in an egg-batter & then sautéed in a lemon garlic wine sauce

Shrimp Cocktail

Jumbo shrimp served with cocktail sauce

Steamed Mussels

Sautéed with tomatoes & scallions in a white wine sauce

Fried Calamari

Lightly battered and fried fresh calamari served with marinara sauce & a lemon wedge

Mediterranean Calamari

Lightly battered and fried fresh calamari tossed with capers, sun-dried tomatoes and jalapenos in a garlic wine sauce

Chicken Wings

Spicy or plain

Chicken Fingers

Breaded chicken tenders served with sweet & sour sauce

Boneless Buffalo Tenders

Specially seasoned boneless chicken tenders served with celery, carrot sticks & bleu cheese dressing

Eggplant Rollatini

Pan-fried eggplant stuffed with ricotta cheese & spinach, topped with a tomato cream sauce

Bruschetta

Toasted garlic bread topped with Buffalo mozzarella, chopped tomato, garlic, fresh chopped basil, and extra virgin olive oil

Potato Skins

Stuffed with Monterey jack, topped with bacon bits & scallions
Served with sour cream

Eggplant Fries

Breaded eggplant sticks, fried and topped with fresh mozzarella, marinara & basil

Teriyaki Bacon Brussels Sprouts

Brussel sprouts sautéed with applewood bacon dusted with Sriracha

Soups & Salads

Chef's soup of the day (ask your server)

Chili**Gorgonzola**

Crisp romaine & iceberg lettuce topped with gorgonzola cheese, walnuts and house dressing garnished with granny smith apple slices

Greek**Caesar****Garden**

Toppings

Jumbo Shrimp

Salmon (brushed with Kentucky Bourbon glaze)

Swordfish Tips (brushed with light garlic, olive oil and lemon)

Steak Tips**Chicken**

Dressings

Caesar, Bleu cheese, Parmesan Peppercorn, Ranch, Creamy Italian,
Low-Fat Zinfandel, Greek, Balsamic Vinaigrette, Honey Mustard
Served with garlic bread

- All entrees served with fresh roasted vegetables in a parmesan garlic sauce and choice of roasted potato, rice, baked potato or fries

Entrees

12oz. New York Sirloin

Choice New York Sirloin char-broiled to perfection

Tips & Chicken Combo

Tips & chicken with BBQ sauce

BBQ Steak Tips

Tips marinated in Garden City's BBQ sauce and char-grilled

Marinated Chicken Breast

Chicken breast lightly marinated in garlic, olive oil, & lemon juice, then grilled to perfection

Baked Scallops

Fresh native scallops baked in butter with a cracker crumb topping

Grilled Swordfish Tips

Grilled, then brushed with light garlic, olive oil & lemon

Grilled Salmon

Pan-seared salmon fillet brushed with a Kentucky Bourbon Glaze

Baked Haddock

Fresh native haddock, baked in butter with a cracker crumb topping

Pastas

All pasta dinner served with a choice of Angel Hair or
FRESH Linguine, Rigatoni, Penne, or Wheat Penne

Chicken Saltimbocca

Chicken sautéed with mushrooms, sage, & garlic, in a white wine sauce layered with prosciutto & mozzarella cheese

Chicken Francoise

Egg battered chicken sautéed with mushrooms in a garlic lemon wine sauce

Chicken Broccoli Rigatoni

Chicken sautéed with olive oil and garlic tossed with fresh rigatoni, broccoli & Romano cheese in a white wine sauce

Chicken Parmesan

Breaded chicken breast smothered in marinara sauce & covered with blended cheeses

Chicken Marsala

Chicken sautéed with garlic & mushrooms in a marsala wine sauce

Chicken Picatta

Chicken sautéed with mushrooms & capers in a lemon garlic wine sauce

Chicken Tortellini

Chicken sautéed with mushrooms, capers, basil & garlic in a tomato cream sauce

Chicken Carciofi

Chicken with artichoke hearts, fresh basil & sun-dried tomatoes sautéed in a garlic wine sauce

Shrimp Carciofi

Sautéed jumbo shrimp with artichokes, sun dried tomatoes, fresh basil & a pinch of red pepper in a garlic white wine sauce

Shrimp & Scallops Sauté

Your choice of either or both with choice of Fra-diavolo, Scampi, or Marinara Sauce

Garden City Shrimp

Sautéed jumbo shrimp with garlic, fresh basil, and olive oil in a tomato cream sauce

Mussels Fra-Diavolo

Sautéed mussels in a spicy marinara sauce

Veal Marsala

Veal scaloppini sautéed with baby portabella mushrooms, prosciutto & garlic in a marsala wine sauce

Veal Saltimbocca

Veal scaloppini sautéed with baby portabella mushrooms, sage, & garlic, in a white wine sauce layered with prosciutto & mozzarella cheese

Veal Picatta

Veal scaloppini sautéed with mushrooms & capers in a lemon garlic wine sauce

Veal Parmesan

Breaded veal scaloppini smothered in a marinara sauce & covered with blended cheeses

Eggplant Parmesan

Breaded eggplant smothered in a marinara sauce & covered with blended cheeses

Linguine Alfredo

Linguine tossed in cream, eggs, romano cheese, pancetta and peas

Linguine Carbonara

Linguine tossed with pancetta, a touch of cream, eggs, & Romano cheese

Lobster Ravioli

Lobster filled ravioli topped with our tomato cream sauce

Sandwiches

All sandwiches served with lettuce, tomato, onion, and a pickle on a Brioche roll
French Fries (plain or salt & vinegar or spicy)

Garden City Burger

Half pound char-grilled burger topped with bacon, mushrooms, roasted peppers and sautéed onions, held together with American cheese

Build Your Own Burger

Toppings

Mushrooms

Jalepenos

Sautéed Onions

Roasted Peppers

Bacon

Cheeses

American, Cheddar, Swiss, Mozzarella, Provolone, Gorgonzola

Garden City Chicken

Char-grilled chicken breast topped with bacon, mushrooms, roasted peppers and sautéed onions, held together with provolone cheese

Fried Haddock

Fresh haddock fillet fried and served with tartar sauce

Chicken Parmesan Sub

Breaded chicken smothered in a marinara sauce & topped with mozzarella cheese on a toasted sub roll

Veal Parmesan Sub

Breaded veal scaloppini smothered in a marinara sauce & topped with mozzarella cheese on a toasted sub roll

CONSUMER ADVISORY

Consuming raw, or undercooked meat, poultry, seafood, or eggs may increase risk of food born illness, especially if you have certain medical conditions.

TO ALL OUR CUSTOMERS:

BEFORE ORDERING PLEASE INFORM YOUR SERVER IF SOMEONE IN YOUR PARTY HAS A FOOD ALLERGY

Prices are subject to change without notice