

## Appetizers

- Sesame Crusted Ahi Tuna** *Seaweed Salad, Tangy Plum Sauce, Wasabi Drizzle* 9.95
- Chilled Seafood Plate** *Shrimp, Ahi Tuna, Jumbo Lump Crabmeat* 12.50
- Jersey Little Neck Steamers** *Red or White Garlic Sauce* 10.95
- Clams on the ½ Shell** *House-Made Cocktail Sauce* 7.50
- Garden Terrace Flat Bread Pizza** *Daily Inspired Chef Creation (Let us tell you)* 11.50
- Shrimp Cocktail** *House-Made Cocktail Sauce* 10.95
- Clams Casino** *Peppers, Bacon, Butter* 8.25
- Mini Crab Cakes** *Mixed Greens, Basil Red Pepper Aioli* 10.95
- Caprese Stack** *Vine Ripe Tomato, Fresh Mozzarella, Basil Pesto* 5.95
- Toasted Stuffed Gnocchi** *Basil Fonduta, Marinara Sauce* 8.95
- Fried Calamari** *Marinara Sauce* 8.75
- Steamed PEI Mussels** *Tomato, White Wine Basil Broth* 8.95

## Soups

- Soup du Jour** *Cup 3.50 Bowl 4.25*
- Garden Terrace Manhattan Clam Chowder** *Cup 4.25 Bowl 5.25*
- French Onion Soup** *Crock 5.50*

## Fresh Salads

- Wedge of Iceberg Lettuce** *Diced Tomato, Fresh Bacon Bits, Bleu Cheese Dressing* 4.75
- Caesar Side Salad** *Romaine, Croutons, Romano Cheese, Caesar Dressing* 4.95
- Spinach Side Salad** *Goat Cheese, Mandarin Oranges, Walnuts, Strawberry Vinaigrette* 4.95
- Chicken Chop Salad**  
*Romaine, Tomato, Cucumber, Red Onion, Goat Cheese, White Balsamic Vinaigrette* 16.95
- Fried Calamari Salad**  
*Mixed Greens, Tomato, Cucumber, Red Onions, White Balsamic Vinaigrette* 16.95
- Seared Sesame Tuna**  
*Mixed Greens, Fresh Pineapple, Crispy Noodles, Citrus Sesame Vinaigrette* 18.95
- Pork Milanese**  
*Mixed Greens, Sliced Tomato, Sharp Provolone, Basil Aioli, Balsamic Glaze* 18.95
- Seared Salmon Salad**  
*Spinach, Strawberries, Green Apples, Strawberry Vinaigrette* 19.95

## Healthy Inspirations Seasonally Prepared Healthy Entrées

- Summer Chicken** *Roasted Peaches, Goat Cheese, Madeira Chicken Jus, Quinoa* 18.95
- Grilled Pork Tenderloin** *Whole Grain Mustard Honey Glaze, Vegetable du Jour, Quinoa* 19.50
- Seared Barramundi Fillet** *Fresh Roasted Corn, Tomatoes, Zucchini, Quinoa* 22.95
- Asian Diver Seared Scallops** *Asparagus, Shitake Mushrooms, Red Pepper, Quinoa* 23.95

## Entrées Accompanied by Vegetable & Starch

- Lobster Spinach Fettuccini** *Sun-dried Tomato, Sweet Corn, Basil Sauce* 25.95
- Chicken Marsala** *Mushrooms, Garlic, Shallots, Marsala Wine Demi-glaze* 18.95
- Salmon Francaise** *Fresh Lemon, Capers, White Wine Sauce* 23.95
- Chicken Napoleon** *Spinach, Roasted Peppers, Fresh Mozzarella, Vodka Rosa Sauce* 19.95
- Seafood Pescatori** *Shrimp, Scallops, Clams, Linguini, Marinara Sauce* 26.95
- Barbeque Pork Shank** *Peach Balsamic Glaze* 22.95
- Sausage Broccolini Ravioli** *Cannellini Beans, Tomato, Rosemary* 17.95
- Veal Parmigiana** *Linguini, Marinara Sauce* 19.95
- Maryland Crab Cakes** *Crispy Fried Onions, Cocktail, Tartar Sauce* 25.95
- Panko Crusted Flounder** *Lobster Cognac Sauce* 20.95
- Veal Oscar** *Jumbo Lump Crabmeat, Asparagus, Béarnaise Sauce* 25.95
- New York Sirloin** *Premium Gold Angus Beef, Crispy Onions, Demi-glaze* 29.95
- Shrimp & Crab Puttanesca** *Tomatoes, Fresh Basil, Red Onions, Capers* 31.95
- Center Cut Filet Mignon** *Mushrooms, Bordelaise Sauce* 31.95
- Veal Limone** *Fresh Lemon, Garlic, Capers, White Wine* 19.95
- Grilled Lamb T-Bones** *Roasted Summer Plums, Port Wine Reduction* 28.95

\*All Healthy Inspirations & Entrees include our House Salad with choice of Dressing: Thousand Island, French, Honey Mustard, Balsamic Vinaigrette, Ranch, or Bleu Cheese (1.00 extra)

\*Please ask your server for our Vegetarian or Gluten Free menu options. If you have any dietary restrictions, please inform your server so we can prepare a special meal for you.