



# GARLAND

LODGE & GOLF RESORT

## Appetizers

### BONELESS OR TRADITIONAL

#### WINGS \$12 for a dozen

Choice of Buffalo, Garlic Parmesan, Tequila Lime, Honey Sriracha, Maple Bourbon BBQ, Angry Sauce, or Sweet Chili with Celery Sticks

#### SEAFOOD WONTONS \$12

Blend of Shrimp, Scallops, Lump Crab, Cream Cheese and Jalapeno Peppers in a Crisp Wonton served with Spicy Plum Sauce

#### BAVARIAN PRETZEL BITES \$8

Served with Beer Cheese Dip

#### SMOKED TROUT DISPLAY \$14

House Smoked Rainbow Trout  
Traditional Garnishes, Flatbread Crackers

#### POTATO CANOES \$8

Potato Skins, Smoked Bacon, Cheddar Cheese, Sour Cream and Green Onion

#### FIRECRACKER SHRIMP \$11

Sautéed Jumbo Shrimp in a Creamy Sambal Sauce with Toasted Pita Points

#### SEARED STEAK TIPS \$11

Pepper Seared Steak Tips over a Caramelized Onion Relish served with Garlic Bread

## Hand Helds

*Sandwiches below include Seasoned French Fries, Kettle Chips, Fried Green Beans or Onion Rings and Pickle*

#### ANTLER'S BURGER \$14\*

Char-Grilled 1/2 lb Burger with Lettuce, Tomato, Onion  
Choice of Provolone, Swiss, American or Cheddar Cheese  
Add Bacon or Sautéed Mushrooms for \$1

#### CHICKEN BURGER \$14

Char-Grilled Chicken Breast with Lettuce, Tomato, Onion  
Choice of Provolone, Swiss, American or Cheddar Cheese  
Add Bacon or Sautéed Mushrooms for \$1

#### SMOKED TURKEY RACHEL \$13

Steakhouse Slaw, House-Made Thousand Island, Swiss Cheese, and Turkey on Rye Swirl Bread

#### CLASSIC REUBEN \$14

Grilled Rye Bread, Swiss Cheese, Sauerkraut, Tender Corned Beef and Thousand Island

## Soups and Salads

**Salad Add-ons: Steak Tips \$7, Salmon \$7, Shrimp \$6 or Chicken \$5**

*House Dressings include– House Italian, Raspberry Vinaigrette, French, Blue Cheese, Ranch, Thousand Island, Honey Mustard, Greek*

#### FRENCH ONION SOUP \$6

Caramelized Onions simmered in a light Beef Broth topped with Provolone and Swiss Cheese and Baked Golden Brown

#### POTATO LEEK SOUP \$6

#### SOUP DU JOUR \$4

Ask your server for details

#### STEAKHOUSE SLAW \$4 side

Traditional Creamy Slaw topped with Crumbled Blue Cheese & Cherry Wood Smoked Bacon

#### CAESAR SALAD \$5 side \$9 entrée

Romaine, Creamy Caesar Dressing, Garlic Croutons, Parmesan

#### GARDEN HOUSE SALAD \$5 side \$9 entrée

Mixed Baby Greens, Grape Tomatoes, Cucumbers, Garlic Croutons, Choice of Dressing

#### GREEK SALAD \$6 side \$11 entrée

Crisp Romaine Lettuce, Roasted Beets, Feta Cheese, Kalamata Olives, Green Pepper, Grape Tomatoes, Cucumber, Red Onion, Peperoncino Peppers and Greek Dressing

**\*Can be cooked to order NOTE: Consuming raw/undercooked meats, eggs, seafood or shellfish may increase your risk of food borne illness...**

## Entrees

*All Entrée's include Choice of Soup du Jour  
Garden Salad or Caesar Salad  
Upgrade to French Onion or Potato Leak Soup for \$2*

**SMOKEHOUSE RIBS** \$25 full \$19 half rack  
Applewood Smoked Pork Ribs, Apple Bourbon Barbeque Sauce,  
served with Garlic Fries and Southern Style Green Beans

**NEW YORK STRIP** \$30  
14oz New York topped with Roasted Garlic Cloves and Braised  
Leeks, served with Baked Potato and Fresh Asparagus

**PAN SEARED SALMON** \$24  
Bay of Fundy Salmon glazed with a light Miso Sauce served with  
Steamed Rice and Lemon Roasted Broccoli

**SWEET AND SPICY MOROCCAN  
SHRIMP** \$22  
Moroccan Spiced Jumbo Shrimp served with Israeli Couscous and  
Roasted Vegetable Medley

**PECAN SMOKED 1/2 CHICKEN** \$16  
Smoked 1/2 Chicken topped with a Maple Bourbon Glaze served  
with Whipped Potatoes and Southern Style Green Beans

**WILD MUSHROOM AND SHORT RIB  
STROGANOFF** \$18  
Rich Espanole Sauce with Braised Short Rib and Wild Mushrooms  
served over Buttered Egg Noodles topped with Chive Crème  
Fraiche

**BAKED CHICKEN TETRAZZINI** \$17  
Sautéed Chicken Breast, Mushrooms, Shallots and Cappellini  
Pasta in a Rich Sherry Cream Sauce Topped with Parmesan and  
Baked Golden Brown

**SPANAKOPITA** \$14  
Flakey Phyllo Dough, Spinach and Feta Cheese served with Warm  
Pita and Tzatziki Sauce

**CREAMY MAC & CHEESE** \$12  
Cavatappi Pasta tossed in a Rich and Cheesy Cream Sauce  
Topped with Sharp Cheddar and Baked

**SPRING LAMB LOIN CHOPS** \$35  
Twin 6oz Lamb Loin Chops Brushed with Fresh Lemon and  
Oregano served with Smoked Blue Cheese Whipped Potatoes and  
Roasted Vegetable Medley

## Desserts

Ala Mode any Dessert for \$1

**WILDBERRY SHORT CAKE** \$7  
Fluffy Angel Food Cake Topped with Macerated Berries and Whipped Cream.

**ITALIAN CREAM TORTE** \$8  
Moist Vanilla Cake Filled with Creamy Mascarpone Mousse

**CHOCOLATE CRÈME BRULÉE** \$8  
Rich Chocolate Custard topped with Mint Whipped Cream and Fresh Berries

**FRENCH VANILLA ICE CREAM** \$6  
Topped with choice of Chocolate, Caramel, or Berry Sauce