

DINNER MENU

:STARTERS

CHIPS & SALSA Housemade corn tortilla chips with a generous portion of homemade mild, chunky salsa 7⁹⁹

HAYSTACK ONION RINGS Sliced super thin and hand breaded to order. Dip in our fresh herb ranch dressing and you'll understand why this is our top selling appetizer 7⁹⁹

CRISPY DYNAMITE SHRIMP PERFECT FOR SHARING! Crispy shrimp tossed in Garrett's creamy, spicy Asian sauce 10⁹⁹

GARRETT'S HUMMUS DIP Healthy chickpea and tahini dip served with grilled pita, fresh vegetables and housemade corn tortilla chips 10⁹⁹

CHEESE & GARLIC ARTICHOKE DIP Impossible to stop eating! Served with fresh French bread and housemade corn tortilla chips 10⁹⁹

BACON-WRAPPED DATES Bacon wrapped and stuffed with almond & goat cheese. Drizzled with sweet fig balsamic reduction 11⁹⁹

HOUSEMADE REUBEN EGGROLLS A Garrett's original - house cooked corned beef, Swiss cheese and sauerkraut eggroll with Russian dressing for dipping 11⁹⁹

BRUSCHETTA Grilled bread topped with fresh mozzarella, tomato, basil and crumbled goat cheese. Drizzled with sweet fig balsamic reduction 10⁹⁹

:SOUP & SALAD

FRESH HOMEMADE SOUP

▪ Cheese Tortellini Florentine cup 4⁵⁰ bowl 5⁵⁰ ▪ Lobster Bisque & Soup Of The Day cup 4⁹⁹ bowl 5⁹⁹

BBQ CHICKEN CHOPPED SALAD Fresh lettuce, garlic-BBQ chicken, black beans & corn, Monterey jack, green onion, fresh cilantro, diced tomato, fried tortilla strips and tossed in our housemade fresh herb ranch dressing 13⁹⁹

THAI CHICKEN CHOP CHOP Shredded Napa cabbage, chicken, carrot, cucumber, jicama, avocado, red cabbage, crispy wontons, peanuts, and scallion with cilantro-fresh lime dressing. Garnished with Asian rice noodles and peanut sauce 13⁹⁹

SQUASH & ARUGULA SALAD With fresh arugula, spinach, dried cranberries, cider glazed butternut squash, red onion, toasted walnut, crumbled goat cheese, pure maple-apple cider vinaigrette 11⁹⁹ *add grilled chicken 4⁵⁰ add sautéed shrimp 5⁰⁰*

BEET & BLEU SALAD With fresh arugula, spinach, roasted fresh beets, bleu cheese, toasted walnut, housemade dijon vinaigrette 10⁹⁹ *add grilled chicken 4⁵⁰ add sautéed shrimp 5⁰⁰*

HARVEST COBB SALAD With romaine, fresh apple, hard boiled egg, applewood smoked bacon, toasted pecans, dried cranberries, crumbled goat cheese, creamy poppyseed dressing 12⁹⁹ *add grilled chicken 4⁵⁰ add sautéed shrimp 5⁰⁰*

FRESH CAESAR SALAD Fresh romaine, shredded parmesan cheese, diced fresh tomato, housemade croutons and creamy caesar dressing 11⁹⁹ *add grilled chicken 4⁵⁰ add sautéed shrimp 5⁰⁰ add grilled third-pound hamburger 4⁰⁰ add seared 6oz ahi tuna steak 8⁰⁰ add grilled 8oz salmon 9⁰⁰*

:TACOS & QUESADILLAS

CHICKEN TINGA TACOS Three tacos stuffed with tinga-style shredded chicken, lettuce, tomato, cheddar-Jack and chipotle aioli 12⁹⁹

DYNAMITE SHRIMP TACOS Three tacos stuffed with crispy shrimp, Monterey jack cheese, pico de gallo, fresh avocado and spicy Thai sauce 14⁹⁹

MAHI MAHI TACO TACO Two tacos stuffed with fresh mahi mahi (baked with lemon, olive oil and Cajun spices), finely shredded red cabbage, fresh pico de gallo and housemade lemon avocado crème 14⁹⁹

BRUSHCETTA & SPINACH QUESADILLAS Extra large flour tortilla stuffed with tomato, garlic, fresh basil, baby spinach and Monterey jack cheese. Served with sour cream and salsa 13⁹⁹ *add grilled chicken 4⁵⁰ add sautéed shrimp 5⁰⁰*

THE ORIGINAL CHEESE QUESADILLAS Extra large flour tortilla stuffed with cheddar, Monterey jack cheese and fresh pico de gallo. Served with sour cream and housemade salsa 12⁹⁹ *add grilled chicken 4⁵⁰ add sautéed shrimp 5⁰⁰*

:SANDWICHES

*Served with pickle spear and choice of seasoned french fries, homemade potato chips, cottage cheese or coleslaw.
Haystack onion rings, sweet potato fries or fresh fruit cup available for an additional charge*

GARRETT'S HALF POUND HAMBURGER Highest quality ground chuck is seasoned and grilled to temperature.

Served on a multigrain bun with fresh tomato, lettuce and red onion **10⁹⁹ *grilled third pound patty 9⁹⁹***

GARRETT'S SIGNATURE REUBEN Corned beef cooked daily in our kitchen...MORE THAN A HALF POUND served with sauerkraut, Swiss cheese and Russian dressing on grilled rye **12⁹⁹**

THE ULTIMATE GRILLED CHEESE A GARRETT'S ORIGINAL...American, havarti, cheddar, fresh grilled asparagus, fresh tomato and applewood smoked bacon on grilled challah bread **11⁹⁹**

CALIFORNIA CHICKEN CLUB 6oz marinated chicken breast is grilled and topped with melted provolone, applewood smoked bacon and housemade guacamole on a fresh brioche bun **12⁹⁹**

SMOKED PULLED PORK ON BRIOCHE Smoked 10 hours at Garrett's...lean pork shoulder is served on a fresh brioche bun **13⁹⁹**
Prepared with your choice of bbq sauce: Tangy, Brown Sugar Bourbon, Habanero, Garlic-BBQ

:ENTREES

*served fresh bread and house salad (with choice of dressing) or cheese tortellini florentine soup
side Caesar salad, lobster bisque available
for a small additional charge.*

ANGEL HAIR POMODORO Light and healthy! Fresh tomato, garlic and basil are sautéed in olive oil and tossed with fresh angel hair pasta. Garnished with parmesan cheese **14⁹⁹ *add grilled chicken 4⁵⁰ add sautéed shrimp 5⁰⁰***

ULTIMATE "MAC" & CHEESE Triple cream brie, Wisconsin cheddar, mozzarella and parmesan are melted into a rich sauce and tossed with fresh cavatappi. Baked until bubbly with panko breadcrumbs **16⁹⁹ *add grilled chicken 4⁵⁰ add sautéed shrimp 5⁰⁰***

THAI NOODLE BOWL Gluten free! Rice noodles, green onion, carrot and fresh cilantro tossed in a coconut milk-curry-sweet Thai chili sauce. Garnished with toasted coconut **18⁹⁹ *add grilled chicken 4⁵⁰ add sautéed shrimp 5⁰⁰***

CHEESE+PESTO RAVIOLI Fresh pasta stuffed with mozzarella, ricotta and parmesan. Served with creamy sundried tomato pesto and garnished with fresh parmesan **14⁹⁹ *add grilled chicken 4⁵⁰ add sautéed shrimp 5⁰⁰***

SMOKED CHICKEN RAVIOLI Fresh pasta stuffed with smoked chicken, marscarpone and herbs. Served with housemade white wine cream sauce with applewood bacon, fresh garlic and shallots **16⁹⁹ *add grilled chicken 4⁵⁰ add sautéed shrimp 5⁰⁰***

MAPLE BOURBON SALMON Fresh, sustainably farmed salmon is fresh from Skuna Bay in Vancouver Island. Hand-cut 8oz fillet is grilled with maple bourbon glaze. Served with candied pecans, haricot verts and roasted shallot-pecan rice pilaf **25⁹⁹**

SEARED AHI TUNA STEAK The highest quality, sashimi-grade 6oz ahi tuna steak is seared to temperature (rare or med rare preferred). Served with soy sauce, wasabi and veggie stir fry with rice noodles **24⁹⁹**

CEDAR-PLANK MAHI MAHI The highest quality, fresh 7oz mahi mahi is roasted on cedar wood with herbed hoisin glaze. Served on steamed jasmine rice with sautéed sugar snap peas and toasted sesame seeds **22⁹⁹**

THE BISTRO STEAK The highest quality 6oz center-cut sirloin is seasoned and grilled to temperature. Served with mushroom demi-glace, haystack onion rings, garlic mashed potato and sautéed baby spinach **20⁹⁹**

GRILLED PORK TENDERLOIN Fresh 8oz pork tenderloin is rubbed with fresh herbs and whole-grain mustard. Grilled to perfection and served with roasted fingerling potato and bacon-roasted brussel sprouts **20⁹⁹**

CHICKEN CHARDONNAY Pounded chicken breast is lightly floured and sautéed with fresh mushrooms and capers in a delicate white wine cream sauce. Served with garlic mashed potato and haricot verts **18⁹⁹**

please refrain from excessive or loud cell phone use • 18% gratuity added for parties of 6 or more • additional charge for shared/split plates may apply