



THE
GARDEN

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APPETIZERS

DIP DUO - Pineapple and pine nut guacamole, Asadero queso with roasted green chile	11.00
TENDERLOIN CEVICHE - Thinly sliced tenderloin, red onion, capers and a citrus-soy marinade.....	11.00
WONTON TUNA NACHOS - Tuna tartar on crispy wontons with wasabi aioli and pickled jalapeños	11.00
SHRIMP POTSTICKERS - Fried wontons stuffed with cream cheese, shrimp and ginger on dressed Napa cabbage with a side of sweet chile sauce	10.00
SHRIMP CEVICHE TOSTADAS - Shrimp tostadas with guacamole and homemade pickled jalapeños.....	10.00
PORK SALPICON TOSTADAS - Braised pork served with avocado, tomato, jalapeño and pickled onions	9.00
FIRECRACKER SHRIMP - Crispy shrimp tossed in a sweet and spicy glaze	9.00
SPANISH CHORIZO AND POTATO ROLLED FLAUTAS - Served with chipotle cream and an avocado and roasted tomatillo salsa.....	8.00

SALADS

TOPPINGS OF YOUR CHOICE:

Grilled tenderloin 6.00	Spicy tuna tartar 6.00	Glazed salmon 6.00
Grilled chicken 5.00	Seared tuna 6.00	Garlic shrimp 6.00

COBB SALAD - Romaine lettuce, Applewood smoked bacon, chicken, avocado, tomato, egg and Maytag blue cheese.....	11.00
SOUP OF THE DAY & HOUSE SALAD - Ask your server	10.00
GRILLED VEGGIE SALAD - Mixed greens, balsamic-marinated zucchini, squash, bell pepper and asparagus	9.00
HOUSE SALAD - Mixed greens, Granny Smith apples, dried cranberries, candied pecans and Maytag blue cheese	9.00
CAESAR SALAD - Traditional Caesar dressing over romaine lettuce, Reggiano cheese and cornbread croutons	9.00

DRINKS

French Press Coffee	4
Flavored tea: cherry, peach or coconut	3 (refills \$1)
Hot tea selection	2
Iced tea	2
San Pellegrino sparkling water	5 ea.

SUSHI ROLLS

LOBSTER - Deep-fried lobster and sesame seeds	12.00
BAHAMAS - Salmon, tuna, hamachi and avocado wrapped in rice paper.....	12.00
EL DIABLO - Snow crab, avocado, torched albacore, T.N.T. sauce	12.00
RAINBOW - Crab, salmon, tuna, yellow tail, avocado, cucumber.....	11.00
SPIDER - Soft-shell crab, avocado, cucumber, romaine	11.00
SKYDIVER - Soft-shell crab, eel, avocado and a splash of fresh orange juice.....	11.00
CUCUMBER CONE - Shrimp, crab, salmon, avocado, cucumber, cream cheese	11.00
SUNRISE - Spicy hamachi, spicy shrimp, avocado, cucumber	10.00
MEXICAN - A lightly breaded blend of spicy crab, salmon, cream cheese, serrano pepper, avocado, eel sauce, siracha, dynamite	9.00
PLAZA - Crab, shrimp, jalapeños toreados, cream cheese, avocado, tempura, eel sauce.....	9.00
SALMON - Salmon, crab, shrimp, avocado, cream cheese.....	9.00
LEMON SALMON - Salmon, avocado, lemon, soy pepper, tobiko.....	9.00
VEGAS - Salmon, cream cheese, tempura, eel sauce.....	9.00
COWBOY - Tenderloin, avocado, jalapeños toreados, lime	9.00
AKIRA - Tempura shrimp, avocado, cream cheese, salmon, eel sauce	9.00
CATERPILLAR - Tempura shrimp, crab, avocado, eel sauce.....	9.00
TAMPICO - Tempura shrimp, cream cheese, avocado, jalapeños toreados, tampico paste	9.00
El PASO - Shrimp, crab, cream cheese, avocado	9.00
SMOKED SALMON - Smoked salmon, avocado, cucumber	9.00
HELLBOY - Eel, crab, avocado, cream cheese, serrano pepper aioli	9.00
UNAGI - Eel, crab, shrimp, avocado, cream cheese, eel sauce.....	9.00
MAYA - Crab, shrimp, avocado, tomatillo sauce.....	9.00
CRUNCHY - Eel, crab, avocado, cream cheese, eel sauce.....	9.00
DRAGON - Shrimp tempura, eel, cucumber, avocado, masago, eel sauce	9.00
BAJA - Snow crab, cucumber, avocado, sesame seeds	9.00
PARADISE - Shrimp tempura, cream cheese, avocado, plantains, eel sauce	9.00
END OF SUMMER - Crab, shrimp, cream cheese, fresh strawberry.....	9.00
SPICY TUNA - Spicy tuna, cucumber	7.00
CALIFORNIA - Crab, cucumber, avocado, sesame seeds	7.00
PHILLY - Salmon, cucumber, avocado, cream cheese, tobiko	7.00
SPICY SALMON - Spicy salmon, cucumber	7.00
PANKO - Panko-crusted crab, tampiko paste, avocado, Asadero cheese.....	7.00
ROOSTER - Chicken teriyaki, cucumber, avocado	7.00
VEGGIE - Cucumber, avocado, romaine, asparagus.....	7.00

NEW STYLE SASHIMI

YELLOW TAIL - Ponzu, serrano pepper, cilantro	11.00
SALMON - Horseradish, soy sauce.....	11.00
AHI - Ginger, soy, sesame, togarashi.....	9.00
OCTOPUS - Ginger sauce	9.00
UNAGI - Eel sauce.....	9.00

2 PIECE NIGIRI SUSHI 6.00

Salmon	Shrimp	Octopus	Tobiko
Steak	Yellow Tail	Eel	Masago
Crab	Ahi	Albacore	

BURGERS All burgers are made from an 8oz. grilled, homemade patty and served with your choice of 1 side.

511 WESTERN BURGER - Swiss and American cheese, ham, BBQ, over easy egg and Tabasco onion strings.....	12.00
SMOKED CHEDDAR AND BACON BURGER - Smoked cheddar, Applewood smoked bacon and BBQ onions	11.00
MUSHROOM AND SWISS BURGER - Roasted wild mushrooms, Swiss and herb mayo	11.00
CALIFORNIA BURGER - Swiss, avocado, cucumber	11.00
BLUE CHEESE AND BLACK PEPPERCORN BURGER - Maytag blue cheese crumbles and onion marmalade	11.00
GREEN CHILE BURGER - Roasted green chile and Asadero cheese.....	11.00
ALL - AMERICAN CHEESE BURGER - Smoked cheddar, lettuce, tomato and red onion.....	9.00

SANDWICHES Served with your choice of 1 side

BEEF TENDERLOIN - 7oz. tenderloin medallions with tomato, red onion and avocado.....	13.00
SEARED TUNA - Spicy mango glaze and Asian slaw.....	12.00
GRILLED TUNA - Herb mayo, lettuce, tomato and onion	12.00
HAM AND SWISS - Black Forest ham, Swiss and green chile on wheat bread.....	10.00
CHICKEN SALAD BLT - Applewood smoked bacon, lettuce, tomato and homemade chicken salad.....	10.00
PULLED PORK - BBQ sauce and sesame slaw	10.00
BLUE RIBBON CHICKEN - Grilled chicken breast, ham, Applewood smoked bacon and Swiss.....	10.00
ROASTED RED PEPPER CHICKEN - Roasted red pepper, Swiss and chipotle cream.....	10.00
CRISPY CHICKEN - Panko-crust with a sweet and spicy mango glaze.....	10.00

MAIN DISHES Served with your choice of House or Caesar salad and 1 side

GRILLED RIB EYE - 16oz. with smoked onion jam and Maytag blue cheese dipping sauce on the side	33.00
VEAL CHOP - 8oz. with demi-glaze and string veggies.....	27.00
TENDERLOIN CHURRASCO - 8oz. grilled with charred tomatillo salsa.....	25.00
COCA-COLA BRAISED BABY BACK RIBS - Slow cooked for 8 hours.....	(HALF RACK) 17.00 (FULL RACK) 24.00
RED PEPPER CRUSTED TUNA - Spicy mango glaze	22.00
ROASTED PEPPER ASPARAGUS CHICKEN - Swiss cheese, mushrooms, red bell peppers, asparagus, green chile, avocado and cilantro	19.00
GLAZED SALMON - Brushed with a ginger glaze	18.00
PAN-ROASTED CHICKEN - On a bed of garden risotto (salad only)	18.00
FISH TACOS - Fresh haddock, lightly fried with all the traditional toppings	13.00
GRILLED SHRIMP TACOS AL PASTOR - Grilled pineapple and chipotle salsa.....	13.00

PASTAS Served with your choice of House or Caesar salad

PUNTAS DE FILETE AND LINGUINI - Corn and parmesan in a green chile roasted garlic cream sauce.....	15.00
SPINACH CARBONARA - Grilled chicken and linguini, Applewood smoked bacon, mushrooms, sun-dried tomatoes, pine nuts and spinach in a cream sauce	15.00
CHICKEN MARSALA - Linguini, pancetta and roasted mushrooms	14.00
CHICKEN PICATTA - Grilled chicken and linguini in a lemon-parsley-caper sauce	14.00
PASTA PRIMAVERA - Zucchini, squash, broccoli, tomatoes, asparagus and linguini in a light white wine butter sauce.....	12.00
(grilled chicken) 14.00 (shrimp) 15.00	
MAC N' CHEESE ² - A hearty portion with grilled chicken and applewood Applewood smoked bacon	12.00
3 CHEESE RAVIOLI - Sun-dried tomatoes and spinach in a blush sauce	12.00
WHOLE GRAIN SPAGHETTI - Homemade tomato sauce, fresh basil and shaved parmesan	10.00
(grilled chicken) 12.00 (shrimp) 13.00	

SIDES 6.00

French fries	Calabacitas	Side salad	Garlic mashed potatoes	
Sweet potato fries	Mac and cheese	Garden risotto	Garden string veggies	Bowl of soup
Grilled broccolini	Balsamic grilled veggies	Toasted sesame slaw	3 cheese au gratin potatoes	Cup of soup 3

SWEETNESS 7.00

VANILLA BEAN CRÈME BRULEE

MUD PIE - Rocky road ice cream with a pecan brownie bottom and Hershey's syrup

CHOCOLATE PEANUT BUTTER COOKIE - Served with vanilla bean ice cream

FRUIT TART - Seasonal fruit, graham cracker crust, strawberry cheesecake filling

CHOCOLATE PECAN BREAD PUDDING - Served with ice cream and a bourbon glaze

CHURROS AND CHOCOLATE - Homemade churros tossed in cinnamon and sugar with rich chocolate, strawberry and cajeta dipping sauces



www.thegardenep.com

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