



# THE GARDEN ROOM MENU

## STARTERS

### BEEF SLIDERS

two beef sliders with remoulade, grilled onion, cheddar cheese \$10

### BUFFALO WINGS

tossed with chef's buffalo sauce, celery & carrots sticks, ranch \$15

### TENDERLOIN BITES

korean bbq marinate filet mignon bites \$13

### VEGGIE PATTY SLIDERS

with grilled onion, tomato, arugula, avocado, chipotle sauce \$11

### TUNA TARTAR

spicy ahi tuna, avocado, rice cakes, crispy wontons, cucumber eel and sriracha aioli \$11

### COCONUT SHRIMP

served with lime wedge and sweet chili sauce \$14

### HUMMUS

pita bread, carrots sticks, cucumber slices \$9

### CHIPOTLE CHICKEN QUESADILLA

grilled chicken, blend cheese, mushrooms, bell peppers, onions, served with guacamole, sour cream and salsa \$12

## SALAD

### LCF FORK CAESAR SALAD

creamy caesar dressing, croutons, shaved parmesan cheese, anchovy \$11 add chicken \$3

### ASIAN CHICKEN SALAD

bok choy, napa cabbage, shaved carrots, cucumber, mandarins, thai basil, asian dressing \$14

### HARVEST SALAD

baby greens, roasted butternut squash, apples, pepitas, blue cheese, tossed with honey white balsamic vinaigrette \$11

### SOUTHWEST CHICKEN SALAD

chopped iceberg lettuce, corn, grilled chicken, beans, tortilla crisps, avocado, onion, cheddar cheese, chipotle lime ranch dressing \$14

### THE SCOOPS

choice of chicken, tuna or egg salad on bed of greens \$9

### ROASTED BEET SALAD

baby greens, roasted bell peppers, feta cheese, mandarin oranges, corn, tossed with citrus dressing \$12

## GRILL

**SERVED WITH CHOICE OF SIDE: FRIES, CURLY FRIES, ONION RINGS, COLE SLAW, SEASONED VEGETABLES OR SIDE SALAD**

### CHICKEN AVOCADO PANINI

grilled chicken, toasted ciabatta roll, basil aioli, herb roasted tomato, avocado, arugula, provolone cheese \$16

### APPLEWOOD CHEDDAR BURGER

8 oz. angus patty, cheddar cheese, lettuce, tomato, red onion, applewood bacon, remoulade sauce, toasted brioche bun \$17

### CALIFORNIA CLUB WHEEL WRAP

wheat flour tortilla, sliced ham, turkey, swiss cheese, tomato, bacon, lettuce, avocado, dijonnaise \$14

### HUNGRY GOLFER

toasted sourdough, shaved prime rib, thousand island, poblano pepper, provolone cheese, avocado, tomato \$17

### FRENCH DIP SANDWICH

shaved prime rib on a toasted french baguette, jalapeño aioli, swiss cheese, crispy onion and a side of au jus \$19

### IMPOSSIBLE BURGER

arugula, sriracha aioli, grilled onions, grilled tomato, mushrooms, avocado \$18

### SALMON TACOS

corn tortillas, chipotle aioli, pico de gallo, lime wedge, baja salsa \$16

## CHEF'S SIGNATURES

### SALMON MASCARPONE

broccoli & cauliflower confit, herb roasted potatoes, grilled asparagus and citrus mascarpone sauce \$25

### CHICKEN PAILLARD

grilled chicken breast, arugula tossed with lemon vinaigrette, cherry tomato cluster, grilled asparagus, shaved parmesan cheese and prosciutto \$18

### TERIYAKI BOWL

steamed rice, carrots, broccoli, zucchini, bell peppers \$11

**\*add chicken \$4 or steak \$6 Tofu \$2**

### FISH & CHIPS

tempura battered deep fried cod fish, served with cole slaw and french fries \$16

### RIB EYE

frenched rib eye cooked to perfection, twice baked potato, grilled asparagus, chimichurri sauce, crispy onions \$39

### BARRAMUNDI

pan seared sea bass, on a bed of corn relish, roasted bell pepper chipotle sauce and cucumber salad \$23

## DESSERT

### 7 LAYER CHOCOLATE CAKE

black berries, chocolate sauce and whipped cream \$9 \*a la mode \$10

### CHEESECAKE BRULEE

served with grand marnier berries compote and whipped cream \$9

### HAAGEN-DAZ ICE CREAM

two scoops of vanilla or chocolate, garnished with strawberry \$6

### BEIGNETS

deep fried dough served with berries, whipped cream and hot chocolate sauce \$10