

# GARDINA'S KITCHEN & BAR

EST. 2010

## SMALL PLATES

### Ⓥ Classic Bruschetta \$11

Cherry Tomatoes, Fresh BelGioioso Mozzarella, Basil Chiffonade, Finished With Extra Virgin Olive Oil & Aged Balsamic Vinegar

### Crab Cakes \$19

3 Pan Seared Blue Crab Cakes, Served Over A Bed Of Crisp Mixed Greens With Chipotle Aioli

### Creole Lobster Dip \$14

Baked House Made Lobster Dip With Creole Seasoning, Topped With Shredded Parmesan, Diced Tomatoes, Scallions & Served With Grilled Pita Bread

### Ⓥ Beet & Whipped Feta Dip \$14

Whipped Feta With Lemon, Roasted Beets & Dukkah, Finished With A Balsamic Vinaigrette, Fresh Mint, & Served With Pita

### Ⓥ Spinach & Artichoke Dip \$14

House Made Spinach & Artichoke Dip Topped With Shredded Parmesan, Fresh Herbs & Served With Grilled Pita Bread

### Pear, Prosciutto & Brie \$11

Crostinis With Sliced Pear, Double Creme Brie, Crisp Prosciutto, Finished With Pine Nuts, Honey & Herbs

## ENTRÉES

All Entrées Include Choice Of House Salad Or Soup

### Ⓤ Prime New York Strip Steak \$45

12 Oz Prime New York Strip Served With Garlic Mashed Potatoes & Grilled Broccolini, Finished With a Red Wine Demi Glace. Garnished With Fresh Herbs

### Ⓤ Turbot Provençale \$38

Pan Seared Turbot Fillet Served Over Garlic Mashed Potatoes With Asparagus, Tomatoes, Onions, Olives & Capers In A Parmesan-Lemon Cream Sauce

### Chicken Shawarma Bowl \$28

Bone-In Chicken Leg & Thigh Seasoned With Middle Eastern Spices & Served Over Lemon Orzo With A Marinated Chickpea-Cucumber Salad & Finished With Herbed Tahini Sauce

### Ⓤ Blackened Haddock \$32

Haddock Filet Blackened With House Cajun Seasoning Blend, Served Over Andouille Sausage Dirty Rice & Finished With A Creole Crab Sauce And Scallions

### Ⓤ Tandoori Salmon \$35

Grilled Salmon Fillet Seasoned With A Tandoori Spice Blend & Served Over A Parsnip Purée With Curried Cauliflower & Finished With A Pomegranate Reduction

### Pan Fried Walleye \$30

Walleye Pike Flour Dusted, Sautéed In Butter, Wine, Lemon & Parsley, Served With Duck Fat Fried Fingerling Potatoes & Tri Color Carrots

HOURS: MON - THURS 11:00 AM - 9:00 PM, FRI - SAT 11:00 AM - 10:00 PM // (920) 231-3516 // 448 N. MAIN ST. DOWNTOWN OSHKOSH

\*Consuming Raw Or Under Cooked Meats, Poultry, Seafood, Shellfish, Or Eggs, May Increase Your Risk Of Foodborne Illness\*

## SALADS

Add Salmon\* \$8 / Shrimp \$7 / Chicken \$4

Dressings: Citrus Vinaigrette, Pomegranate Vinaigrette, Balsamic Vinaigrette, French, Ranch, Caesar, & Blue Cheese

### **GF Grilled Salmon\* \$19**

Hand Fileted 6 oz Grilled Atlantic Salmon, Served Over Fresh Romaine Lettuce With Cherry Tomatoes, Cucumbers, Toasted Almonds, Feta Cheese, Sliced Avocado, & Served With Balsamic Vinaigrette

### **V Baked Goat Cheese \$14**

Panko Crusted Baked Goat Cheese Rounds Served Over A Bed Of Baby Spinach, Toasted Almonds, Dried Cranberries, Sliced Pear, & Served With Balsamic Vinaigrette

### **Crab Cake Caesar Salad \$20**

Crisp Romaine Lettuce Tossed With Caesar Dressing, Grated Parmesan Cheese & Finished With Two House Made Blue Crab Cakes

### **GF Chimichurri Steak Salad \$20**

5 Oz Grilled Hanger Steak Over Mixed Greens, Arugula, Cherry Tomatoes, Cucumbers, Red Onions & Crumbled Montamore Cheese Tossed With Chimichurri Vinaigrette

## PASTAS

All Pasta Dishes Include Choice Of House Salad Or Soup

Add Salmon\* \$8 / Shrimp \$7 / Chicken \$4

### **Short Rib Gorgonzola Pappardelle \$27**

House Made Pappardelle Tossed In A Gorgonzola Cream Sauce With Sautéed Mushrooms & Spinach, Topped With Braised Beef Short Rib & Garnished With Gorgonzola & Fresh Herbs

### **V GF Gardina's Seasonal Risotto \$17**

Creamy Italian Arborio Rice With Seasonal Vegetables, Finished With Parmesan & Herbs

### **Stuffed Meatball Bucatini \$24**

House Made Half Pound Meatball Stuffed With Fresh Mozzarella & Fontina Cheese Served Over Bucatini Pasta Tossed In A Vodka Sauce, Garnished With Grana Padano Cheese & Fresh Herbs

### **Braised Beef Ravioli \$20**

Egg Pasta Ravioli Filled With Tender Braised Beef, Finished In A Truffle Mornay Sauce With Mushrooms & Wilted Spinach

### **Shrimp Prosciutto Fettuccine \$23**

Sautéed Shrimp, Crispy Prosciutto, Sun Dried Tomatoes, Mushrooms & Spinach Tossed With Fettuccine & Finished With A White Wine Sauce, Fresh Herbs & Parmesan Cheese

### **V Cheesemonger's Mac \$16**

Oven Baked Penne Pasta With Parmesan, Sharp Cheddar, Provolone, & Montamore Cheese In A Cream Sauce Finished With Breadcrumbs & A Garlic Butter Crostini

### **Shrimp Scampi Ravioli \$23**

Jumbo Shrimp Sautéed In Garlic, Butter, & White Wine Sauce Served Over Burrata Ravioli & Finished With Fresh Herbs

### **V Goat Cheese Gnocchi \$22**

House Made Goat Cheese Gnocchi Served With A Romesco Sauce, Topped With Montamore Cheese & Finished With Fresh Herbs

## DESSERTS

### **GF Chocolate Lava Cake \$10**

Warm Bundt Cake With A Chocolate Ganache Center

### **Fruit Cobbler \$10**

Baked To Order, Served With House Made Whipped Cream. Ask Your Server For Our Current Featured Flavor

### **Raspberry Dark Chocolate Torte \$10**

Dark Chocolate Cake, Layered With Raspberry Preserves & Dark Chocolate Ganache

### **GF Crème Brûlée \$10**

Served With House Made Whipped Cream. Ask Your Server For Our Current Featured Flavor

### **NY Vanilla Cheesecake \$10**

Served With Amarena Cherry Reduction House Made Whipped Cream