

GARDINA'S KITCHEN & BAR

EST. 2010

SMALL PLATES

Ⓥ **Classic Bruschetta** \$10

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 \$13

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

Pesto & Prosciutto Flatbread \$20

Basil Pesto Sauced Flatbread Topped With Fresh Mozzarella, Red Onions, Heirloom Cherry Tomatoes. Finished With Fried Prosciutto, Arugula & Lemon Oil

Pear, Prosciutto & Brie \$10

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

Ⓞ **Garlic & Chive Prime New York Strip Steak** \$45

12 Oz Prime New York Strip Marinated In Roasted Garlic Oil, Grilled & Served Over Tri-Colored Fingerling Potatoes Cooked In Duck Fat, Roasted Broccolini, & Finished With A Chive Emulsion & Fresh Chives

Ⓞ **Seared Duck Breast** \$29

Pan Seared Maple Leaf Duck Breast On Top Of A Fall Medley Succotash Finished With Fig & Port Wine Reduction, Topped With Sweet Potato Whisps

Chicken Shawarma Bowl \$28

Grilled Chicken Skewer Seasoned With Middle Eastern Spices & Served Over Lemon Orzo With A Marinated Chickpea-Cucumber Salad & Finished With Herbed Tahini Sauce

Ⓞ **Blackened Haddock** \$30

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

Ⓞ **Vietnamese Salmon Rice Bowl** \$30

Grilled Salmon Filet With Vietnamese Caramel On A Bed Of Basmati Rice With Pickled Red Onions, Carrots, Cucumber & Fresh Herbs, Served With An Asian Vinaigrette

Rainbow Trout \$30

Local Rushing Waters Rainbow Trout Fillet Flour Dusted, Sautéed In Butter, Wine, Lemon & Parsley, Served With Duck Fat Fried Fingerling Potatoes & Tri Color Carrots

HOURS: MON - THURS 3:00 PM - 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* \$18

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 \$13

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 Steak Salad \$22

5 Oz Grilled Hanger Steak Over Mixed Greens, Arugula, Cherry Tomatoes, Cucumbers, Red Onions & Garlic White Beans, Tossed With Balsamic Vinaigrette

PASTAS

All Pasta Dishes Include Choice Of House Salad Or Soup

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

Lamb Meatball Pasta \$22

House Made Lamb Meatballs Served Over Bucatini Pasta Tossed In A Lemon-White Wine Pan Sauce With Artichoke, Castelveltrano Olives, Sun Dried Tomato, Fresh Herbs, And Finished With Feta Cheese And Spinach.

V GF Gardina's Seasonal Risotto \$17

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

Sweet Potato Gnocchi \$20

House Made Sweet Potato Gnocchi With Crispy Pancetta, Sautéed Oyster Mushrooms, Wilted Kale, Confit Tomatoes & Finished In A Pan Sauce With Crumbled Montamore Cheese

Braised Beef Ravioli \$19

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

Shrimp Prosciutto Fettuccine \$21

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

V Cheesemonger's Mac \$15

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

Mushroom Steak Fettuccine \$29

Grilled 5 Oz Hanger Steak Over Fettuccine With Garlic Cream Sauce, Sautéed Mushrooms & Fresh Spinach

DESSERTS

GF Chocolate Lava Cake \$7

Warm Bundt Cake With A Chocolate Ganache Center

Fruit Cobbler \$8

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

Raspberry Dark Chocolate Torte \$8

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

GF Creme Brulee \$6

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

Classic Ricotta Vanilla Cheesecake \$7

With Whipped Cream And Chocolate And Raspberry Sauce Or Lemon Basil Sauce