

GARDINA'S KITCHEN & BAR

EST. 2010

SMALL PLATES

Ⓟ **Classic Bruschetta** \$10

Cherry Tomatoes, Fresh BelGioioso Mozzarella, Basil Chiffonade, Finished With Extra Virgin Olive Oil And 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 And Served With Grilled Pita Bread

Ⓟ **Double Creme Baked Brie** \$16

Double Creme Brie Cheese Baked & Finished With Black Pepper Honey, Kalamata Olives, Fresh Herbs And Served With A Baguette

Ⓟ **Chef's Cheese Board** \$24

Willow Creek Dry Jack, Union Star Hickory Nut Muenster, Sartori Montamore, Herbed Salami, Olive Tapenade, Seasonal Fresh Fruit, Crackers & Baguette

Pear, Prosciutto & Brie \$10

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

ENTRÉES

All Entrées Include Choice Of House Salad Or Soup

Ⓞ **Garlic & Chive New York Strip Steak*** \$33

Beck's Meats 12 oz NY Strip Marinated In Roasted Garlic Oil, Grilled & Served Over Yukon Gold Fondant Potatoes With Roasted Broccolini, And Finished With A Chive Emulsion & Fresh Chives

Curried Lamb Shank \$29

New Zealand Lamb Shank Slowly Braised In A Turmeric-Coconut Curry Sauce Served Over Coriander Rice With Mint Raita, Naan Bread & Fresh Cilantro

Ⓞ **Flat Iron Steak*** \$28

Grilled Flat Iron Steak, Sliced & Served Over A Root Vegetable Hash With Arugula, Heirloom Cherry Tomato Salad, And Finished With A Fresh Herb Chermoula

Ⓞ **Sweet Corn Grilled Salmon*** \$29

Grilled Atlantic Salmon Filet Served Over Cotija Creamed Corn With Heirloom Tomato Pico, Cumin Roasted Broccolini And Finished With Jalapeno-Lime Aioli And Fresh Cotija Cheese

Ⓞ **Grilled Swordfish*** \$28

Grilled Swordfish Steak Served Over A Mélange Of Yukon Gold Potatoes, Cherry Tomatoes And Shallots And Finished With A Hazelnut-Miso Sauce And Micro Greens

Ⓞ **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

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 / Flat Iron Steak* \$9

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

Ⓞ 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, And Served With Balsamic Vinaigrette

Ⓞ Baked Goat Cheese \$13

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

Crab Cake Caesar Salad \$20

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

Ⓞ Ⓞ Southwest Corn & Avocado Salad \$14

A Bed Of Mixed Greens Topped With Sweet Corn Pico De Gallo, Diced Red Pepper, Ripe Avocado, Crispy Tortilla Strips And Finished With Creamy Southwest Dressing

PASTAS

All Pasta Dishes Include Choice Of House Salad Or Soup

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

Blue Crab Capellini \$22

Capellini Served In A Light Garlic Sauce With Lump Blue Crab Meat, Heirloom Cherry Tomatoes, Fresh Black Pepper, And Finished With Wilted Arugula And Grated Montamore Cheese

Ⓞ Oyster Mushroom Penne \$18

Penne Pasta Served In A Creamy Pan Sauce With Oyster & Cremini Mushrooms, Caramelized Onions, & Roasted Broccolini Finished With Red Pepper Flake, Montamore Cheese & Micro Greens

Ⓞ Ⓞ Gardina's Seasonal Risotto \$17

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

Ⓞ Sun Dried Tomato Farfalle \$19

Farfalle Pasta Tossed In A Saffron Pan Sauce With Sun Dried Tomatoes, Sautéed Shallots Finished With Whipped Mascarpone Cheese, Grana Padano Cheese, Fresh Basil

Shrimp Prosciutto Fettuccine \$21

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

Ⓞ Summer Goat Cheese Gnocchi \$18

House Made Goat Cheese Gnocchi Served In A Roasted Red Pepper Sauce With Charred Heirloom Tomatoes, Finished With Grana Padano Cheese, & Microgreens

Ⓞ Cheesemonger's Mac \$15

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

Braised Beef Ravioli \$19

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

DESSERTS

White Chocolate & Rhubarb Bread Pudding \$9

Served With House Whipped Cream

Ⓞ Chocolate Lava Cake \$7

Warm Bundt Cake With A Chocolate Ganache Center

Fruit Cobbler \$8

Baked To Order, Whipped Cream On The Side. Ask Your Server For Our Current Featured Flavor

Ⓞ Creme Brûlée \$6

Served With House Whipped Cream

Classic Ricotta Vanilla Cheesecake \$7

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

Raspberry Dark Chocolate Torte \$8

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