

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

Ⓞ **Crispy Brussels Sprouts** \$13

Crispy Brussels Sprouts Tossed With Sambal-Honey Glaze, Crispy Pancetta & Finished With Sesame Seeds

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 And Served Over Potato Hash With Roasted Broccoli, And Finished With A Chive Emulsion And Fresh Chives

Ⓞ **Quarter Chicken** \$28

Slowly Braised Quarter Chicken Served Over Mashed Potatoes With Green Beans And Finished With Pecan Beurre Blanc And Fresh Herbs

Ⓞ **Beef Tenderloin** \$35

8 Oz Tenderloin, Sous Vide With Garlic & Fresh Herbs Served Over Mashed Sweet Potatoes And Grilled Zucchini Planks Finished With Sauce Bordelaise

Ⓞ **Blackened Haddock** \$30

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

Sesame Crusted Salmon \$29

Fresh Atlantic Salmon Crusted With Black & White Sesame Seeds, Glazed With Miso Sauce And Served Over Citrus Infused Basmati Rice With Marinated Bok Choy

Alaskan Halibut \$33

Pan Seared Alaskan Halibut Served Over Moroccan Rice Pilaf With Dried Fruit, Almonds And Onions Finished With A Saffron Yogurt Sauce

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, Southwest Dressing, & 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, And 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, And Served With Balsamic Vinaigrette

GF Crab Cake Caesar Salad \$20

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

GF Harvest Cobb Salad \$18

Fresh Romaine Tossed In A Creamy Corn-Poblano Dressing With Grilled Chicken, Smokey Pecans, Crumbled Bacon, Roasted Sweet Potato, Hard Boiled Egg, And Avocado

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 White Wine Pan Sauce With Artichoke, Castelveltrano Olives, Sun Dried Tomato, Fresh Herbs, And Finished With Grana Padano Cheese & Buttery Bread Crumbs.

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

Creamy Italian Arborio Rice With Seasonal Vegetables, Finished With Parmesan And 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 And Wilted Spinach

Shrimp Prosciutto Fettuccine \$21

Sautéed Shrimp, Crispy Prosciutto, Sun Dried Tomatoes, Mushrooms And Spinach Tossed With Fettuccine And 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, And 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 And Finished With Fresh Herbs

Pesto Chicken Farfalle \$21

Farfalle Pasta Tossed in Kale Pesto With Braised Chicken. Finished With Confit Cherry Tomatoes, Toasted Pine Nuts, Crumbled Montamore Cheese And Balsamic Glaze

DESSERTS

GF Creme Brûlée \$6

Served With House Whipped Cream

GF 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

Classic Ricotta Vanilla Cheesecake \$7

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

Raspberry Dark Chocolate Torte \$8

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