

# 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

**Winter Burrata** \$14

BelGioioso Burrata Cheese Ball, Walnut-Kale Pesto, Maple Roasted Butternut Squash, Crostini

**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

Ⓟ **Fig Flatbread** \$11

Imported Fig Marmalade, Dried Figs, Blue Cheese, Garnished With Toasted Almonds And Scallions

**Chef's Cheese Board** \$24

Red Willow Dry Jack, Union Star Hickory Nut Muenster, Sartori Montamore, LaClare Farms Avalon, Black Pepper Salami, Italian Olive Mix, Dried Fruit, Red Pepper Jelly, 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

Ⓞ **New York Strip Steak\*** \$32

Beck's Meats 12 oz NY Strip Grilled Served Over Parsnip Puree With Roasted Brussels Sprouts And Finished With Shallot-Thyme Compound Butter

**New Zealand Lamb Shank** \$28

Slow Braised Lamb Shank Served Over Swiss & Prosciutto Potato Gratin With Roasted Butternut Squash & Herb Demi Glace

**Teres Major Steak\*** \$28

8 oz Teres Major Steak Butter Basted & Served Over Mushroom-Cauliflower Gratin With Sautéed Kale And Cognac Sauce

**Red Wine Salmon\*** \$28

Grilled Atlantic Salmon Filet Served Over Parsnip Puree With Sautéed Spinach & Onions. Finished With Red Wine Reduction And Almond Dust.

**Shrimp & Beer Cheese Grits** \$27

Grilled Shrimp Served Over Montamore Cheese Grits With Bacon Lardons, Shallots, Roasted Brussels Sprouts & Finished With Stout Beer Pan 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

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, And Served With Balsamic Vinaigrette

### **V** Baked Goat Cheese \$12

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** Harvest Cobb Salad \$16

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

### **V** Pesto Shrimp Caesar \$18

Fresh Kale Tossed In A House Made Pesto-Caesar Dressing With BelGioioso Burrata, Jumbo Grilled Shrimp, Roasted Butternut Squash & Fresh Lemon

## PASTAS

\*All Pasta Dishes Include Choice Of House Salad Or Soup

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

### **V** Crab Bucatini \$21

Bucatini Pasta Tossed In A Creamy Crab Sauce With Artichokes, Wilted Spinach, Sun Dried Tomatoes, Capers & Finished With Lump Crab Meat, Fresh Herbs And Parmesan Cheese

### **V** Goat Cheese Gnocchi \$17

House Made Goat Cheese Gnocchi Pan Fried With Roasted Sweet Potatoes, Wild Mushrooms, Wilted Kale, Pine Nuts & Finished With Crumbled Montamore Cheese

### **V** Burrata Rosso Linguine \$22

Belgioioso Burrata Cheese Served In A Nest Of Linguine Pasta With Chopped Black Pepper Salami, Sautéed Fennel, Blistered Cherry Tomatoes & Finished With Fresh Marinara And Fennel Fronds

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

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

### **V** 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

### **V** Cheesemonger's Mac \$15

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

### **V** Braised Beef Ravioli \$19

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

### **V** Orecchiette With Sausage & Broccolini \$19

Orecchiette Pasta With Ground Italian Sausage, Sautéed Broccolini And Finished With Fresh Parmesan Cheese, Fresh Herbs & Crispy Kale

## DESSERTS

### **V** Stout Bread Pudding \$8

Salted Caramel Sauce & House Whipped Cream

### **V** Classic Ricotta Vanilla Cheesecake \$7

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

### **V** Chocolate Lava Cake \$7

Warm Bundt Cake With A Chocolate Ganache Center

### **GF** Creme Brûlée \$6

Served With House Whipped Cream

### **V** Raspberry Dark Chocolate Torte \$8

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

### **V** Fruit Cobbler \$8

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