

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

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 & Herbs

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.

Ⓟ Ⓞ **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

Ⓟ **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 Alfredo Sauce, Sautéed Mushrooms & Fresh Spinach

Hours Of Operation: Monday - Thursday 3:00 PM - 9:00 PM, Friday - Saturday 11:00 AM - 10:00 PM // (920) 231-3516 // 448 N. Main St. Downtown Oshkosh

SALADS

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

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

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

SANDWICHES

Side Choices: Kettle Chips, Fresh Fruit Or Small Side Salad

Chipotle Chicken Sandwich \$13

Grilled Chicken Breast Served On A Toasted Brioche Bun With Avocado Spread, Chipotle Mayo, Cheddar Cheese, Vine Ripe Tomatoes & Mixed Greens

Salmon BLT \$14

House Made Salmon Patty, Seared & Served On A Toasted Brioche Bun With Smoked Gouda, Roasted Garlic Aioli, Bacon, Vine Ripe Tomatoes, & Crisp Greens

TBA Panini \$12

Avocado Spread, Smoked Turkey, Bacon, Vine Ripe Tomatoes, & Fresh Belgioioso Mozzarella

Gardina Burger* \$14

7 oz Sirloin Blend Served On A Brioche Bun, With Cajun-Avocado Remoulade, Cheddar Cheese, Vine Ripe Tomatoes, & Mixed Greens

V Veggie Burger \$12

House Made Veggie Burger Made With Farro, Mushrooms, Garbanzos, Cashews, & Kale. Served With Pesto Aioli, Mixed Greens, Sliced Tomatoes, & Sliced Red Onion On A Brioche Bun

Steak Sandwich \$18

5 Oz Grilled Hanger Steak On A Baguette, With Garlic Butter, Balsamic Aioli, Smoked Gouda Cheese, Bell Peppers & Red Onions

DESSERTS

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

Raspberry Dark Chocolate Torte \$8

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

Creme Brûlée \$6

Served With House Whipped Cream

Classic Ricotta Vanilla Cheesecake \$7

With Whipped Cream & Chocolate Raspberry Sauce Or Lemon Basil Sauce

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