

# 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

## 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 Potato Hash With Roasted Broccoli, & Finished With A Chive Emulsion & Fresh Chives

Ⓞ **Grilled Duck Breast** \$29

Maple Leaf Duck Breast Served With A Raspberry Zinfandel Sauce & Chef's Seasonal Starch & Vegetable

Ⓞ **Beef Tenderloin** \$35

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

Ⓞ **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

**Sesame Crusted Salmon** \$29

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

**Rainbow Trout** \$30

Local Rushing Waters Rainbow Trout Fillet Flour Dusted, Sautéed In Butter, Wine, Lemon & Parsley, Served With Chef's Seasonal Starch & Vegetable

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 White Wine Pan Sauce With Artichoke, Castelvetrano 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 & 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 Alfredo Sauce, Sautéed Mushrooms & Fresh Spinach

## 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 & Chocolate Raspberry Sauce Or Lemon Basil Sauce

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

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