

# GARDINA'S KITCHEN & BAR

EST. 2010

## SMALL PLATES

### **Shrimp Paella Cake** \$16

A Trio Of Grilled Shrimp Served Atop A Crispy Saffron Rice Cake With Matchstick Spanish Chorizo Finished With Smoked Paprika Aioli

### Ⓥ **Classic Bruschetta** \$9.50

Cherry Tomatoes, Fresh BelGioioso Mozzarella, Basil Chiffonade, Finished With Extra Virgin Olive Oil And Aged Balsamic Vinegar

### **Chef's Cheese Board** \$16

Rotating Daily Cheese Selections, Fresh Fruit, Crackers & Baked Bread

### Ⓥ **Pan Fried Gnocchi** \$12

Pan Fried Goat Cheese Gnocchi Served With Pesto Aioli & Garlic Marinara Dipping Sauces And Garnished With Fresh Parmesan Cheese

### **Creole Lobster Dip** \$12.50

Baked House Made Lobster Dip With Creole Seasoning, Topped With Shredded Parmesan, Diced Tomatoes, Scallions And Served With Grilled Pita Bread

### **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 And Served Over Horseradish Mashed Red Potatoes With Grilled Broccolini And Finished With A Portobello Mushroom-Sherry Demi

### **Grilled Pork Tenderloin** \$25

Herb Marinated Pork Tenderloin Served Over Farro Grain 'Risotto' With Asparagus, Cherry Tomatoes, Wild Mushrooms And Finished With Herb Gremolata & Sartori Montamore Cheese

### **Bistro Steak Au Poivre** \$27

8 oz Bistro Steak Crusted In Our House Peppercorn Blend, Grilled And Served With Bacon-Leek Red Potato Hash, Grilled Asparagus & Finished With Blue Cheese Mornay Sauce

### Ⓤ **Walnut Crusted Salmon** \$26

Walnut Crusted Atlantic Salmon Served Over Herb Mashed Sweet Potatoes With Sautéed Green Beans And Finished With A 5-Spice Honey Glaze

### Ⓤ **Pan Seared Sea Scallops** \$35

Four Pan Seared Sea Scallops Served Over Nests Of Tricolor Quinoa With Red Pepper, Fresh Herbs & Feta Topped With Roasted Peach Salsa And Chipotle Crema

### **Picnic Lake Perch** \$27

Pan Fried Lake Perch Served With Truffle Smashed Potato Salad, Sautéed Green Beans, Refrigerator Pickles & Lemon-Caper Tartar Sauce

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

\*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

### **Ⓥ Baked Goat Cheese \$11**

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

### **Ⓞ Fresco Shrimp Salad \$17**

Chimichurri Rubbed Grilled Shrimp Served Over Romaine Lettuce With Avocado, Black Bean-Corn Salsa, Shaved Red Onion & Queso Fresco Finished With A Creamy Cilantro-Lime Dressing

### **Ⓞ 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

### **Farro Caprese Salad \$12**

Mixed Greens Salad With Fresh Mozzarella, Crispy Prosciutto, Herbed Farro Grains, Cherry Tomatoes And Fresh Basil With Balsamic Vinaigrette

## PASTAS

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

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

### **Orecchiette With Sausage & Broccoli \$18**

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

### **Ⓥ Goat Cheese Gnocchi \$17**

House Made Goat Cheese Gnocchi Pan Fried With Sautéed Cherry Tomatoes, Wild Mushrooms, Wilted Kale, Pine Nuts & Finished With Crumbled Montmore Cheese & Pan Sauce

### **Ⓥ 4 Cheese Mac & Cheese \$13**

A Generous Portion Of Creamy Baked 4 Cheese Mac & Cheese Finished With Garlic-Herb Bread Crumb Topping

### **Braised Beef Ravioli \$18**

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

### **Portuguese Shrimp & Rice \$22**

Four Grilled Shrimp Served In A Smoked Paprika Tomato Sauce With Saffron Rice, Spanish Chorizo, Lemon & Finished With Fresh Herbs And A Baguette

### **Pappardelle with Pork Ragù \$18**

Al Dente Pappardelle Pasta With Slow Roasted Pork Ragù Finished With Fresh Basil & Parmesan Cheese

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

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

### **Shrimp Prosciutto Fettuccine \$20**

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

## DESSERTS

### **Sweet Corn Cake \$7**

Served With Gala Apple Caramel Sauce & Whipped Cream

### **Fruit Cobbler \$7**

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

### **Chocolate Lava Cake \$6.50**

Warm Bundt Cake With A Chocolate Ganache Center

### **Ⓞ Crème Brûlée \$5**

Ask Your Server for Our Current Flavor. Served With House Whipped Cream & Fresh Raspberries

### **Classic Ricotta Vanilla Cheesecake \$6.50**

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

### **Raspberry Dark Chocolate Torte \$7**

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