

# 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

### Ⓟ **Chef's Cheese Board** \$24

Willow Creek Dry Jack, Union Star Hickory Nut Muenster, Sartori Montamore, Herbed Salami, Olive Tapenade, Seasonal Fresh Fruit, Crackers & Baguette

### **Pear, Prosciutto & Brie** \$10

Crostinis With Sliced Pear, Double Creme Brie, Crisp Prosciutto, Finished With Pine Nuts, Honey And Herbs

## PASTAS

All Pasta Dishes Include Choice Of House Salad Or Soup

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

### **Blue Crab Capellini** \$22

Capellini Served In A Light Garlic Sauce With Lump Blue Crab Meat, Heirloom Cherry Tomatoes, Fresh Black Pepper, And Finished With Wilted Arugula And Grated Montamore Cheese

### Ⓟ **Oyster Mushroom Penne** \$18

Penne Pasta Served In A Creamy Pan Sauce With Oyster & Cremini Mushrooms, Caramelized Onions, & Roasted Broccolini Finished With Red Pepper Flake, Montamore Cheese & Micro Greens

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

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

### Ⓟ **Sun Dried Tomato Farfalle** \$19

Farfalle Pasta Tossed In A Saffron Pan Sauce With Sun Dried Tomatoes, Sautéed Shallots Finished With Whipped Mascarpone Cheese, Grana Padano Cheese, Fresh Basil

### **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

### Ⓟ **Summer Goat Cheese Gnocchi** \$18

House Made Goat Cheese Gnocchi Served In A Roasted Red Pepper Sauce With Charred Heirloom Tomatoes, Finished With Grana Padano Cheese, & Microgreens

### Ⓟ **Cheesemonger's Mac** \$15

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

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

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

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

### Ⓞ 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

### Ⓟ 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

### Crab Cake Caesar Salad \$20

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

### Ⓟ Ⓞ Southwest Corn & Avocado Salad \$14

A Bed Of Mixed Greens Topped With Sweet Corn Pico De Gallo, Diced Red Pepper, Ripe Avocado, Crispy Tortilla Strips And Finished With Creamy Southwest Dressing

## SANDWICHES

Side Choices: Kettle Chips, Truffle Smashed Potato Salad, 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 And Served On A Toasted Brioche Bun With Smoked Gouda, Roasted Garlic Aioli, Bacon, Vine Ripe Tomatoes, And Crisp Greens

### TBA Panini \$12

Avocado Spread, Smoked Turkey, Bacon, Vine Ripe Tomatoes, And 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

### Ⓟ Veggie Burger \$12

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

### BBQ Pulled Pork \$13

House Braised Pulled Pork Smothered In A Hickory BBQ Sauce, Served On A Brioche Bun With Smoked Gouda & Creamy Slaw

## DESSERTS

### White Chocolate & Rhubarb Bread Pudding \$9

Served With House Whipped Cream

### 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

### Creme Brûlée \$6

Served With House Whipped Cream

### Classic Ricotta Vanilla Cheesecake \$7

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

### Raspberry Dark Chocolate Torte \$8

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

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