

STARTERS

- Roasted Corn Lobster Dip** 9
lavosh crackers
- Lobster Bisque** 7
sherry, sweet cream, cold water lobster
- Tomato Basil Soup** 6
arugula pesto, crème fraiche
- Lump Crab Cake** 12
edamame succotash, smoked chili tartar sauce
- Seared Tuna Sashimi Stack** 12
peppercorn crust, cucumbers, avocado, sriracha aioli, ponzu, sushi rice*
- Salt & Pepper Calamari** 9
ginger aioli, thai chili pesto
- Spinach & Feta Hummus** 7
falafel, pita, cucumber, tomato, celery

- Creamed Corn Bruschetta** 7
marinated black-eyed peas, rosemary, sherry gastrique
- Manchego Fritters** 7
sherry-caramel, thyme
- Polenta Frites** 6
white cheddar and roasted garlic fondue, house ketchup
- Pan-Steamed Mussels** 10
roasted tomatoes, olives, capers, grilled country bread
- English Pea Raviolo** 6
spicy tomato conserve, parmesan, pea shoots
- White Oak Pastures Lamb Sausage Kofta** 8
potato crisp, blackberry mustard, parsley vinaigrette
- Heirloom Prosciutto & Figs** 7
balsamic glaze, arugula, red onion relish, goat cheese pita

SALADS

Dressings: Bleu Cheese, Ranch, Caesar, Raspberry Vinaigrette, Balsamic Vinaigrette, Cilantro-Lime Vinaigrette and Red Wine Vinaigrette

- Garrison's House Salad** 6 **Entree** 8
greens, sun-dried cherries, walnuts, apples, bleu cheese crumbles, raspberry vinaigrette
- Caesar Salad** 6 **Entree** 8
romaine, croutons, shaved parmesan
- Wedge of Iceberg** 7
tomatoes, red onion, bleu cheese crumbles, bleu cheese dressing
- Arugula & Romaine Heart Salad** 8
roasted tomatoes, lemon-parmesan dressing, polenta croutons
- Market Tomato & Marinated Mozzarella** 8
local olive oil, balsamic glaze, basil

- Chopped Spinach & Pineapple** 7
cucumber, feta, poblano pepper, bacon, red wine vinaigrette
- Sesame & Spinach-Crusted Tuna** 14
quinoa, avocado, mango, sprouts, sriracha, cilantro-lime vinaigrette*
*grilled salmon may be substituted**
- Steak Salad** 15
bibb lettuce, smoked portobello, tomatoes, bleu cheese, balsamic vinaigrette*

Add to any salad:

chicken 3 shrimp 6 salmon 6 tuna 8 flat iron steak 8

BURGERS

Choice of protein and toppings. Served with your choice of side. Asparagus add 2.

- Certified Angus Beef®*** 9
- Brasstown Beef** local, all-natural* 11
- Turkey** blended with spinach and parmesan 10
- All-Natural Grilled Chicken Breast** 9

Toppings .50 each

swiss, bleu cheese, cheddar, pepper jack, provolone, bacon, mushrooms, caramelized onions, roasted red peppers, avocado

Signatures:

- Broiler House** add 3
beer-battered onion ring, black pepper goat cheese, steak sauce
- Southern Style** add 2
pimento cheese, cole slaw, applewood-smoked bacon, house pickles
- El Rey** add 3
manchego cheese, avocado, grilled onions, arugula

ENTREES

Caesar, Iceberg Wedge or House Salad with any Entree 5

- Springer Mountain Chicken Breast** 18
pan-roasted, mashed potatoes, pancetta, green beans
- Flat Iron Steak** 18
bleu cheese-bacon risotto, balsamic syrup, potato strings*
- Shrimp & Grits** 19
patak italian sausage, french beans, pepper jack
- Pan-Seared Salmon** 18
creamy jasmine rice, zucchini noodles, blood orange ponzu*
- Grilled Chicken Pappardelle** 16
applewood-smoked bacon, shallots, broccoli, herbed cheese

- Pan-Roasted Diver Scallops** 24
steamed mussels, andouille sausage, broccolini, saffron rice
- Grilled Portobello Pasta** 14
whole wheat spaghetti, spinach, roasted tomatoes, goat cheese, zucchini
- Grilled Pork Tenderloin** 16
crispy potato salad, sauteed spinach, pineapple chimichurri*
- Crispy Lamb Scallopini** 18
grilled zucchini, gouda, tomato jam, black-eyed pea salad*
- Market Fish Selection** mkt
mushroom and leek risotto, broccolini, lemon buerre blanc

ANGUS BEEF

Garrison's serves the finest aged Midwestern beef prepared in our classic 1800-degree steakhouse broilers.

Served with your choice of side. Asparagus add 2.

Filet Mignon*	8 oz.	27
Filet Mignon*	12 oz.	34
Certified Angus Beef® Bone-in Rib Eye* "Cowboy Steak"	22 oz.	34
Certified Angus Beef® Rib Eye Steak*	14 oz.	27
Certified Angus Beef® Center-Cut Strip Medallions*	8 oz.	18
Certified Angus Beef® Bone-In New York Strip*	15 oz.	27

ADD

- Four Jumbo Shrimp to any Entree 6
Broiled Lobster Tail to any Entree 13
Caesar, Iceberg Wedge or House Salad 5

TOPPINGS

- Au Poivre - cognac cream & peppercorns 3
Bleu cheese crusted 3
Parmesan crusted 3
Oscar - crab, asparagus, bernaise 8

BROILER GUIDE

- Rare - red, cool center
Medium Rare - red, warm center
Medium - slightly red, hot center
Medium Well - slightly pink, hot center
Well - thoroughly cooked, hot center
Blackened - spicy on the outside, juicy on the inside

SIDES

Baked Idaho Potato 4	Mashed Sweet Potatoes 4
Idaho Fries 3	Green Beans 4
Sauteed Mushrooms 4	Jasmine Rice 3
Mushrooms/Onions 4	Sauteed Spinach 4
Asparagus 6	Pepper Jack Grits 3
Olive Oil Mashed Potatoes 4	Beer-Battered Onion Rings 4
Parmesan Creamed Spinach 4	Sweet Potato Fries 4
Broccoli 4	Cole Slaw 3
Edamame Succotash 4	Mushroom Risotto 4
Creamed Corn 4	Broccolini 4
Grilled Zucchini 4	

*ADVISORY: CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH AND EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS.

We proudly use BUNGE trans-fat free oil. 4.25.12

