

BLUE PLATE SPECIALS 7.95

Monday Fried Green Tomato BLT arugula, herbed cheese, red wine vinaigrette, rye	Tuesday BBQ Meatloaf mashed potatoes, bbq jus french beans, crispy onions	Wednesday Jalapeno Popcorn Shrimp Salad butter lettuce, roasted corn, cilantro-ginger dressing	Thursday Buttermilk Fried Chicken orzo mac-n-cheese, braised greens, rosemary gravy	Friday Grilled Fish Tacos black bean salsa, lettuce, avocado cream
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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, blood orange 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 White Oak Pastures Lamb Sausage Kofta 8 potato crisp, blackberry mustard, parsley vinaigrette
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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 Falafel and Butter Lettuce Salad 10 cucumbers, red peppers, olives, grilled pita, feta dressing	Market Tomato & Marinated Mozzarella 8 local olive oil, balsamic glaze, basil Chopped Spinach & Pineapple 7 cucumber, feta, poblano pepper, bacon, red wine vinaigrette Grilled Chicken Tostada Salad 12 corn tortillas, mixed greens, black beans, corn, red peppers, tomatoes, onions, avocado cream, sour cream, cilantro-lime vinaigrette Sesame & Spinach-Crusted Tuna 14 quinoa, avocado, mango, sprouts, sriracha, cilantro-lime vinaigrette* <i>grilled salmon may be substituted*</i> Steak Salad 15 bibb lettuce, smoked portobello, tomatoes, bleu cheese, balsamic vinaigrette*
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Add to any salad:
 chicken 3 shrimp 6 salmon 6 tuna 8 flat iron steak 8

SANDWICHES

Served with your choice of side. Asparagus add 2.

Pastrami on Pumpernickel Roll 9 grain mustard, aged swiss Walnut Chicken Salad Sandwich 9 dried cherries, celery, toasted rye bread Roasted Pork on Ciabatta 9 jalapeno, avocado, cilantro mayo, marinated carrots	Salmon BLT 13 blackened - bacon, lettuce, tomato, sprouts, toasted rye, roasted red pepper-honey mustard* Smoked Turkey Whole Wheat Wrap 9 gouda, cherry relish, butter lettuce, tomato, basli aioli
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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
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ENTREES

Caesar, Iceberg Wedge or House Salad with any Entree 5

Parmesan Chicken Breast 11 pan-roasted, mashed potatoes, pancetta, green beans Flat Iron Steak 18 bleu cheese-bacon risotto, balsamic syrup, potato strings* Pan-Seared Salmon 15 creamy jasmine rice, zucchini noodles, blood orange ponzu* Grilled Chicken Pappardelle 12 applewood-smoked bacon, shallots, broccoli, herbed cheese	Grilled Portobello Pasta 10 whole wheat spaghetti, spinach, roasted tomatoes, goat cheese, zucchini Shrimp & Grits 17 patak italian sausage, french beans, pepper jack Grilled Pork Tenderloin 16 crispy potato salad, sauteed spinach, pineapple chimichurri* Market Fish Selection mkt mushroom and leek risotto, broccolini, lemon beurre blanc
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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	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
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ADD
 Four Jumbo Shrimp to any Entree 6
 Broiled Lobster Tail to any Entree 13
 Caesar, Iceberg Wedge or House Salad 5

SIDES

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