

BRUNCH

Egg entrees served with choice of brunch potatoes or pepper jack grits.

- Grilled Vegetable & Egg White Omelette** 10
zucchini, peppers, mushrooms, red onions, arugula, swiss
- Veranda Platter** 8
three scrambled eggs, applewood-smoked bacon, english muffin
- Chorizo Hash & Poached Eggs** 13
crispy idaho potatoes, with roasted red peppers, shallots, mornay sauce*
- Traditional Eggs Benedict** 9
canadian bacon, poached eggs, creamy hollandaise*
- Fried Green Tomato Benedict** 10
poached eggs, goat cheese, smoked chili tartar
- Andouille Sausage & Spinach Omelette** 9
pickled jalapenos, cheddar cheese

- Crab & Avocado Omelette** 12
arugula, pepper jack cheese
- Steak & Eggs** Petit Filet 30 **Center-Cut Strip Medallions** 21
your choice, scrambled eggs
- French Toast 'Almondine'** 10
ginger-apricot syrup, cream cheese mousse
- Pecan Granola with Maple Yogurt** 8
rolled oats, pumpkin seeds, walnuts, seasonal fruit
- Smoked Salmon Plate** 10
sliced tomatoes, diced red onions, capers, toasted bagel, cream cheese
- Malted Waffle** 8
chopped pecans, raspberry puree, cream cheese mousse

STARTERS

- 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*

- Creamed Corn Bruschetta** 7
marinated black-eyed peas, rosemary, sherry gastrique
- Manchego Fritters** 7
sherry-caramel, thyme
- Salt & Pepper Calamari** 9
ginger aioli, thai chili pesto
- Spinach & Feta Hummus** 7
falafel, pita, cucumber
- Polenta Frites** 6
white cheddar and roasted garlic fondue, house ketchup

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

- Falafel & Butter Lettuce Salad** 10
cucumbers, red peppers, olives, grilled pita, feta dressing
- 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

- Parmesan Chicken Breast** 11
pan-roasted, mashed potatoes, pancetta, green beans
- Flat Iron Steak** 18
bleu cheese-bacon risotto, balsamic syrup, potato strings*

- Shrimp & Grits** 17
patak italian sausage, french beans, pepper jack
- Pan-Seared Salmon** 15
creamy jasmine rice, zucchini noodles, blood orange ponzu*

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

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|-----------------------------|-----------------------------|
| Brunch Potatoes 3 | 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 | Broccoli 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