

Gardner Ale House

Function Dinner Menu

Served with House Baked Brick Oven Bread and House Side Salad

Grilled Farm Chicken Fresh chicken breast is seasoned, grilled and served over herb-roasted acorn squash accompanied by toasted Israeli couscous with caramelized onion, kalettes, rutabaga and shiitake mushrooms. \$17

Center Cut Filet Mignon 8-oz. Certified Angus Beef center cut tenderloin is seasoned with roasted garlic and black pepper char-crust and grilled to temperature. Served with freshly steamed broccoli and Ale House brown butter smashed red skin potatoes. \$25

Fried Scallop Platter Large sea scallops are lightly breaded and fried in 0% trans fat oil and served with hand cut house fries, coleslaw, tartar sauce and a lemon wedge. \$21

Stuffed Broiled Haddock Florentine Lobster, seafood and breadcrumb stuffing is layered with filets of fresh haddock, baked and served with creamy finnan-haddie sauce. Served over sautéed savoy spinach with lightly seasoned long grain rice. \$21

Baby Back Ribs Slow cooked in house and finished with Texas style barbecue sauce. Served with hand cut house fries and house made coleslaw.
1/2 Rack \$17, Full Rack \$22

Teriyaki Steak Tips Certified Angus Beef tips are grilled to temperature and tossed in teriyaki glaze. Served with freshly steamed broccoli and Ale House brown butter smashed red skin potatoes. \$20

Fresh Meat Lasagna Fresh lasagna noodles are layered with Tuscan meat ragu (ground beef, pork, veal, onion, plum tomato) ricotta, fresh mozzarella, Parmesan and fresh basil. Lasagna is baked and served over pomodoro sauce with zucchini. \$16

Roman Style Eggplant Parmigiano Super thin eggplant slices are dusted with seasoned flour, dipped in egg and flash sautéed golden. Eggplant is layered with fresh mozzarella, provolone, romano, Parmesan cheese, house made pomodoro fresh basil and marjoram then baked. Dish is topped with a dusting of fennel pollen and served with seasonal vegetable sauté. \$16

