

Gardner Ale House

Function Dinner Menu

Served with House Baked Brick Oven Bread and House Side Salad

Chicken & Wild Rice Pilaf Confit of chicken thigh, drum and wing marinated in cracked black pepper, rosemary, garlic, juniper berry, and parsley. Served crispy over wild rice pilaf and zucchini barrels sautéed in garlic and herb butter. \$18

Grilled NY Strip Certified Angus Beef NY Strip steak is seasoned with "Rub-It-Right" seasoning and grilled to temperature. Served with freshly steamed broccoli and Ale House brown butter smashed red skin potatoes. \$22

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 Two fresh haddock fillets layered with lobster, seafood and breadcrumb stuffing, 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.
½ Rack \$17 or Full Rack \$22.

Fresh Lemon Fusilli & Chicken Fresh house made corkscrew (fusilli) pasta cooked al dente and tossed with strips of grilled marinated chicken breast, baby spinach, blistered cherry tomatoes, Parmesan, garlic cheese curds and basil in a light lemon-garlic cream sauce. Topped with stracchiatella mozzarella and seasoned with toasted bread crumbs. \$18

Eggplant Caprese Breaded eggplant is deep fried and served on a plate of warm house made pomodoro sauce with baby arugula, sliced tomatoes, fresh melted mozzarella and basil, drizzled with balsamic dressing and served with Ale House brick oven garlic bread. \$15

