

Gardner Ale House

Function Dinner Menu

Served with House Baked Brick Oven Bread and House Side Salad

Chicken Sauté 8oz chicken breast in sweet sherry cream sauce with caramelized mushrooms and onions. Finished with a drizzle of balsamic glaze. Served with brown butter smashed red skin potatoes and garlic and herb sautéed zucchini barrels. \$19

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. \$22

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. 1/2 Rack \$18 or Full Rack \$23.

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

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 stracchiarella mozzarella and seasoned with toasted bread crumbs. \$19

Eggplant Parmigiano Eggplant is breaded with seasoned Panko bread crumbs, deep fried and layered with house pomodoro sauce, three cheese blend and fresh basil. Served with fresh house made spaghetti tossed with pomodoro sauce and parmigiano cheese. \$17

