

Gardner's

RESTAURANT
EST. 1983

Pasta

Pasta dishes are served with bread and fresh vegetables.

SEAFOOD FETTUCINI

Scallop. Crab. Shrimp. Clams. Mushrooms.
Cream sauce Or White wine. Dijon. Olive oil. Garlic. Lemon sauce. 33.

LASAGNA

Italian sausage. Ground beef. Cheeses. Marinara. 22.

SEAFOOD CANNELLONI

Crab. Scallops. Shrimp. Baked in pasta. Marinara. Béchamel. Cheeses. 33.

MUSHROOM RAVIOLI

Caramelized onions. Sherry. Butter. Garlic. Parmesan. 23.

Seafood

*Dinners include bread, fresh vegetables,
and choice of fettuccini alfredo or potato of the night.*

FRESH SEASONAL FISH

Ask your server for today's selection and preparation. *Market price.*

CIOPPINO (Fisherman's Stew)

Clams. Shrimp. Scallop. Seasonal fish. Spicy Italian tomato broth. 33(GF).

DUNGENESS CRAB CASSEROLE

Bacon. Green onions. Mushrooms. Cream. Cheeses. Baked. *Market Price(GF).*

PRAWN SAUTÉ

Floured. Sautéed. White wine. Cream. Butter. Garlic. Lemon. 32.

SCALLOP SAUTÉ

Pan seared. Orange beurre blanc. *Market Price.*

SEAFOOD TRIO

Prawns. Scallops. Dungeness Crab. White wine. Garlic. Lemon. Butter. *Market Price (GF).*

Meat

*Dinners include bread, fresh vegetables,
and choice of fettuccini alfredo or potato of the night.*

RACK OF LAMB

Ask your server for today's preparation. 34.

PORK

Ask your server for today's selection. *Market Price.*

TENDERLOIN STEAK. 34.

Madeira wine sauce with mushrooms and onions. 4. Add bleu cheese 3. Add prawns 12.

CHICKEN PICCATA

Floured sautéed chicken breast. White wine. Lemon. Butter. Capers. 24.

CHICKEN PARMESAN

Floured sautéed chicken breast. Marinara. Red wine. Cheeses. Fettuccini. 24.

Salads. Soups

SIDE SALAD 5. SEASONAL SIDE SALAD 6.

CAESAR OR MIXED GREEN SALAD

Floured. Sautéed. Shrimp. Scallops. Crab. Calamari. Seasonal fish. 30.
Charbroiled Prawns 30. Charbroiled chicken breast 22.

FRENCH ONION WITH GRUYERE AND PARMESAN CHEESE Sm 6. Lg 8.

CLAM CHOWDER (Friday & Saturday) Sm 5. Lg 7.

*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.
(GF) signifies our Gluten Free entrees, but please be aware we do not have a dedicated gluten free kitchen.

Please mention any food allergies to your server
Parties of 5 or more will be on one check with a 20% gratuity

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Starters

DUNGENESS CRAB DIB
Artichoke heart. Cheeses.
House made flat bread. 16.

STEAMED CLAMS
Fresh local clams.
Butter. 14.

RAZOR CLAMS
Floured. Sautéed.
Lemon butter. 16.

STUFFED MUSHROOMS
Baked mushrooms caps. Bacon.
Peppers. Cheeses. 13.

CALAMARI
Sliced calamari steak. Floured.
Sautéed. Garlic. Lemon. 13.

Classic Cocktails

MARTINI A double pour of Gin or Vodka. Dry vermouth. Olives or lemon twist. 10 (Grey Goose or Tanqueray "10" 12).

MANHATTAN A double pour of Maker's Mark Bourbon. Sweet vermouth. Dash of bitters. 11.

COSMOPOLITAN Absolut Vodka. Cointreau. Fresh squeezed lime juice. Splash of cranberry. 10.

LEMON DROP Absolut Vodka. Triple Sec. Fresh squeezed lemon juice. Sugared Rim. 11.

MARGARITA Suaza Hornitos Tequila. Cointreau. Fresh squeezed lime juice. 11.

Signature Cocktails

GARDNER'S ST. GERMAINE MARTINI Absolut vodka. St. Germaine liquor. pink grapefruit juice. 10.

BARBADOS LEMONADE A double pour of Mount Gay Rum. Fresh squeezed lemon juice. Brown sugar simple syrup. 10.

DUBLINER A double pour of Jameson Irish Whisky. Grand Marnier. Sweet vermouth. Dash of bitters. 12.

GIN SOUR A double pour of Tanqueray Gin. Simple syrup. Fresh squeezed lemon juice. 10.

CHERRY COLLINS A double pour of Grey Goose cherry noir. Fresh lemon juice. Simple syrup. Splash of soda. 11.

HEATHER'S SIDECAR A double pour of Maker's Mark Bourbon. Cointreau. Muddled orange. 11.

Wine

WHITE WINE

Powers Muscat Canelli. WA
Villa Wolf Gewurztraminer. Germany
Barnard Griffin Riesling.
Marie DeBeauregard Vouvray. France
Milbrandt Vineyards Pinot Gris. WA
Kris Pinot Grigio. Italy
Cadareta Sauvignon Blanc and Semillion. WA
Wither Hills Sauvignon Blanc. New Zealand
Tamarack Cellars Chardonnay. WA
J. Lohr Chardonnay. CA
Sonoma-Cutrer. Russian River

SPARKLING WINES

Silver Cap Brut. France (by the glass only)
Prosecco. Zardetto Italy
Roederer Estate Brut. CA
Louis Roederer Brut Premier. France

BOTTLED BEER

Coors Light
Dicks Pale Ale
Ghostfish Vanishing Point (GF) Pale Ale
Fish Tale Organic Amber
7 Seas Rude Parrot IPA
Ninkasi Total Domination IPA
Whistling Pig Hefeweizen
Black Butte Porter
Clausthaler (NA)

RED WINE

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| 7. | 26. | Jigsaw Pinot Noir. OR | 9. | 34. |
| 9. | 34. | J. Christopher Pinot Noir. OR | | 50. |
| 7. | 26. | Renwood Old Vine Zinfandel. CA | 10. | 40. |
| 9. | 34. | Barnard Griffin Syrah. WA | 9. | 34. |
| 9. | 34. | Ex Umbris Syrah. Owen Roe WA | | 50. |
| 8. | 30. | Yalumba Shiraz. Australia | | 36. |
| 8. | 30. | Tierra Divina Old Vine Malbec. Argentina | 9. | 34. |
| 9. | 34. | "Jack" Saviah Cellars Blend. WA | 10. | 40. |
| 9. | 34. | Tamarack Cellars Sangiovese. WA | | 55. |
| 9. | 34. | Novelty Hill Merlot. WA | | 45. |
| 45. | | Arch Terrace Merlot. WA | 9. | 34. |
| | | Abeja Merlot. WA | | 80. |
| | | Substance Cabernet Sauvignon. WA | 9. | 34. |
| 12. | | Hess Estate Cabernet Sauvignon. CA | 12. | 44. |
| 40. | | Amavi Cellars Cabernet Sauvignon. WA | | 55. |
| 45. | | Va Piano Cabernet Sauvignon. WA | | 60. |
| 80. | | Woodward Canyon Cabernet Sauvignon artist series. WA | | 75. |
| | | Abeja Cabernet Sauvignon. WA | | 75. |
| | | Leonetti Cabernet Sauvignon. WA | | 140. |
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*Our lobby wine rack
holds great wines ~
any bottle \$30*