

Gardner's

RESTAURANT
EST. 1983

Starter

- Charcuterie.** See today's fresh sheet for our current selections. 18.
Dungeness Crab Dip. Artichoke hearts and cheeses. Flat bread. 16.
***Steamed Clams.** Fresh local clams. Butter. 14.
Calamari steak. Sliced. Floured and pan fried. Garlic and lemon. Aioli. 13.
Razor Clams. Floured and pan fried. Lemon and butter. 16.
***Stuffed Mushrooms.** Bacon, peppers, onion and cheeses. 13.

Salad

- Seasonal Side Salad.** 6.
Side Salad. house-made bleu cheese or caesar. 5.
Entree Salad. charbroiled prawns. 30. Charbroiled Chicken. 22.
Gardner's Seafood Salad. Shrimp, scallops, crab, calamari and seasonal fish. 30. Floured and pan fried or poached.

Soup

- French Onion.** Gruyere, mozzarella and parmesan cheeses. 7. 9.
Chowder available Friday and Saturday. 6. 8.

Pasta

Served with fresh vegetables.

- Seafood Fettuccine.** Scallops, crab, shrimp and mushrooms. Choice of cream sauce or olive oil, white wine, garlic, lemon and dijon sauce. 33.
Lasagna. Italian sausage, ground beef, cheeses and marinara. 22.
Seafood Cannelloni. Crab, scallops and shrimp. Baked in pasta. Bechamel and marinara with cheeses. 33.
Mushroom Ravioli. Caramelized onions, sherry, butter, garlic, and parmesan. 23.

Seafood

Served with fresh vegetables and choice of fettuccine alfredo or potato.

- Seasonal Fish.** See today's fresh sheet for selection and preparation. MP.
***Cioppino. (Fisherman's Stew)** Clams, shrimp, scallops, calamari and seasonal fish. Spicy Italian tomato broth. 33.
***Dungeness Crab Casserole.** Crab, bacon, mushrooms, green onions, cream and cheeses. Baked. MP.
Prawns. Lightly floured and sauteed. Cream, garlic, and lemon. 32.
***Scallops.** Pan seared. Orange beurre blanc. 36.
***Seafood Trio.** Prawns, scallop, dungeness crab, onions, and mushrooms. White wine, garlic, lemon and butter. 38.

Meat

Served with fresh vegetables and choice of fettuccine or potato.

- ***Tenderloin Steak.** 34. ***Top Sirloin.** 25.
Madeira wine sauce with mushrooms and onions. 4. Bleu cheese. 3. Prawns. 9.
***Rack of Lamb.** See today's fresh sheet for preparation. 34.
***Pork.** See today's fresh sheet for selection and preparation. MP.
Chicken Piccata. Floured and sauteed. White wine, lemon, butter and capers. 24.
Chicken Parmesan. Floured and sauteed. Marinara and cheeses. Fettuccine. 24.

Fine Print.

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.

**signifies gluten free entrees. Please be aware that we do not have a dedicated gluten free kitchen.*

Please mention any food allergies to your server.

Parties of 5 or more will be issued one check with 20% gratuity.

Prices subject to change.

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Classic Cocktails

- Martini** Double pour of Gin or Vodka. Dry vermouth. 10. (grey goose or Tanqueray "10" 12)
- Manhattan** Double pour of Maker's Mark Bourbon. Sweet vermouth. Bitters. 11.
- Cosmopolitan** Tito's Vodka. Cointreau. Fresh lime juice. Cranberry juice. 10.
- Lemon Drop** Tito's Vodka. Triple Sec. Fresh lemon juice. Sugared rim. 11.
- Margarita** Double pour of Suaza Hornitos Tequila. Cointreau. Fresh lime juice. 11.
- Old Fashioned** Double pour of Bulleit Rye Whisky. Orange. Lemon. Cherry. Sugar. Bitters. 12.
- Gin Sour** Double pour of Hendricks Gin. Fresh lemon juice. Simple syrup. 12.

Signature Cocktails

- Gardner's St. Germaine Martini** Tito's Vodka. St. Germaine Liqueur. Pink grapefruit juice. 10.
- Barbados Lemonade** Double pour of Mount Gay Rum. Fresh lemon juice. Brown sugar simple syrup. 10.
- Dubliner** Double pour of Jameson Irish Whiskey. Gran Marnier. Sweet vermouth. Orange bitters. 12.
- Prickly Cactus** Double pour of Suaza Hornitos Tequila. Orange-prickly pear sparkling juice. 10.
- Cherry Collins** Double pour of Grey Goose Cherry Noir. Fresh lemon juice. Simple syrup. Splash of soda. 11.
- Heather's Sidecar** Double pour of Maker's Mark Bourbon. Cointreau. Muddled orange. 11.
- Lemon Meringue Drop** Double pour of Vanilla. Tito's Vodka. Triple Sec. Fresh lemon juice. Simple syrup. Sugared rim. 11.

Bottled Beers 4.

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

White

- Arch Terrace Late Harvest Reisling. WA 7. 26.
- Villa Wolf Gewurztraminer. Germany 9. 34.
- Barnard Griffin Reisling. WA 7. 26.
- Milbrandt Vineyards Pinot Gris. WA 9. 34.
- Kris Pinot Grigio. Italy 8. 30.
- Cadaretta Sauvignon Blanc/Semilion blend. WA 8. 30.
- Wither Hills Sauvignon Blanc. New Zealand 9. 34.
- Rombauer Sauvignon Blanc. CA 40.
- Tamarack Cellars Chardonnay. WA 9. 34.
- J. Lohr Chardonnay. CA 9. 34.
- Duckhorn Chardonnay. CA 50.

Sparkling

- Francois Montand brut 12. NA
- Zardetto Prosecco. Italy 40.
- Roederer Estate Brut. CA 45.
- Louis Roederer Brut Premier. France 80.

Red

- Jigsaw Pinot Noir. OR 9. 34.
- Chehalem Pinot Noir. OR 45.
- J. Christopher Pinot Noir. OR 50.
- Renwood Old Vine Zinfandel. CA 10. 38.
- Barnard Griffin Syrah. WA 9. 34.
- Owen Roe Ex Umbris Syrah. WA 50.
- Tierra Divina Old Vine Malbec. Argentina 9. 34.
- Jack Saviah Cellars Blend. WA 10. 38.
- Paraduxx Blend. CA 70.
- Tamarack Cellars Sangiovese. WA 55.
- Arch Terrace Merlot. WA 9. 34.
- Januik Merlot. WA 48.
- Abeja Merlot. WA 80.
- Substance Cabernet Sauvignon. WA 9. 34.
- Hess Estate Cabernet Sauvignon. CA 12. 44.
- Amavi Cellars Cabernet Sauvignon. WA 55.
- Va Piano Cabernet Sauvignon. WA 60.
- Woodward Canyon Cabernet Sauvignon. Artist Series. WA 75.
- Abeja Cabernet Sauvignon. WA 75.
- Leonetti Cabernet Sauvignon. WA 140.

Please check our wine rack in the lobby for great wines. 30.