

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. 14.
- Razor Clams.** Floured and pan fried. Lemon and butter. 16.
- *Stuffed Mushrooms.** Bacon, peppers, onion and cheeses. 14.

Salad

- Seasonal Side Salad.** 7.
- Side Salad.** house-made bleu cheese or caesar. 6.
- 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 clams 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, mushroom risotto 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. 39.
- Prawns.** Lightly floured and sauteed. Cream, garlic, and lemon. 28.
- *Scallops.** Pan seared. Orange beurre blanc or dill cream. 36.
- *Seafood Trio.** Prawns, scallop, dungeness crab, onions, and mushrooms. White wine, garlic, lemon and butter. 38.
- Razor Clams.** Floured and panfried. Lemon and butter. 32.

Meat

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

- *Tenderloin Steak.** 34. ***Top Sirloin.** 25.
- Madeira wine sauce with mushrooms and onions. 4. Bleu cheese. 3. Prawns. 9. Blackened. 3.
- *Lamb Chops.** See today's fresh sheet for preparation. 34.
- *Duroc Pork Chop.** See today's fresh sheet for selection and preparation. 30.
- 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.

On parties of 5 or more we will add 20% gratuity.

Prices subject to change.

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Classic Cocktails

- Martini** Double pour of Gin or Vodka. Dry vermouth. 11. (grey goose or Tanqueray "10" 12)
- Manhattan** Double pour of Maker's Mark Bourbon. Sweet vermouth. Bitters. 12.
- Cosmopolitan** Tito's Vodka. Cointreau. Fresh lime juice. Cranberry juice. 11.
- 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.
- Sazarac** Double pour of Bulleit Rye. Absinthe. Peychauds bitters. 12.

Signature Cocktails

- Gardner's St. Germaine Martini** Tito's Vodka. St. Germaine Liqueur. Pink grapefruit juice. 11.
- Barbados Lemonade** Double pour of Mount Gay Rum. Fresh lemon juice. Brown sugar simple syrup. 11.
- Dubliner** Double pour of Jameson Irish Whiskey. Gran Marnier. Sweet vermouth. Orange bitters. 12.
- Tequila Blush** Suaza Hornitos Tequila. Pomagranate juice. Lime. Soda. 11.
- Cherry Collins** Double pour of Grey Goose Cherry Noir. Fresh lemon juice. Simple syrup. Splash of soda. 12.
- Heather's Sidecar** Double pour of Maker's Mark Bourbon. Cointreau. Muddled orange. 12.
- 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
- Spire Mountain Red Apple Cider

White

- Arch Terrace Late Harvest Reisling. WA 8. 30.
- Villa Wolf Gewurztraminer. Germany 9. 34.
- Barnard Griffin Reisling. WA 8. 30.
- Milbrandt Vineyards Pinot Gris. WA 9. 34.
- Kris Pinot Grigio. Italy 9. 34.
- Cadaretta Sauvignon Blanc/Semilion blend. WA 9. 34.
- Wither Hills Sauvignon Blanc. New Zealand 9. 34.
- Rombauer Sauvignon Blanc. CA 40.
- Tamarack Cellars Chardonnay. WA 9. 34.
- J. Lohr Chardonnay. CA 10. 38.
- 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 10. 38.
- 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.
- Tinto Negro Malbec. Argentina 10. 38.
- 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 85.
- Longshadows Pedestal Merlot. WA 80.
- Substance Cabernet Sauvignon. WA 10. 38.
- Hess Estate Cabernet Sauvignon. CA 13. 50.
- 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 other great wines. 30.