



Starter

Charcuterie. An assortment of meats and cheeses. Fruit and pickled vegetables. Flatbread. 21.

Smoked Salmon Dip. Artichoke hearts, caramelized onions, and cheeses. Flat bread. 18.

***Steamed Clams.** Fresh local clams. Butter, onions, tomato and chili flake. 18.

Calamari steak. Sliced. Sliced. Floured and pan fried. Garlic and lemon. Aioli. 19.

Spicy Honey Shrimp. Floured and pan fried. 18.

Salad

Seasonal Side Salad. 11.

Side Salad. House-made bleu cheese or caesar. 10.

Gardner's Seafood Salad. Shrimp, scallops, crab, calamari and seasonal fish. 36. Floured and pan fried or poached.

Soup

French Onion. Gruyere and mozzarella cheeses. 10. 14.

Pasta

Served with fresh vegetables.

Seafood Fettuccine. Scallops, crab, shrimp, clams and mushrooms. Choice of cream sauce or olive oil, garlic, chili flake, and lemon sauce. 39.

Bolognese. Ground beef and pork. Onions, mushrooms, garlic and chili flake. Fresh cream and parmesan. 27.

Fresh Vegetarian Ravioli. See your server for today's preparation. 26. (Limited Availability)

Seafood

Served with choice of fresh vegetables, mushroom risotto or mashed potatoes.

Seasonal Fresh Fish. See your server for today's preparation. Market price.

***Cioppino.** (Fisherman's Stew) Clams, shrimp, scallops, prawns and seasonal fish. Spicy Italian tomato sauce. 39.

***Dungeness Crab Casserole.** Crab, bacon, mushrooms, green onions, cream and cheeses. Baked. Market price.

Prawns. Lightly floured and sauteed. Cream, lemon, cherry tomatoes and dill. 36.

***Scallops.** See your server for today's preparation. 46.

***Seafood Trio.** Prawns, scallop, dungeness crab, onions, cherry tomatoes and mushrooms. White wine, garlic, lemon and butter. 43.

Meat

Served with choice of fresh vegetables, mushroom risotto or mashed potatoes.

***Aged Ribeye Steak.** 47. Demi Glaze with onions and garlic. 6. Bleu cheese. 4. Blackened. 4. Prawns. 13.

*** Lamb Chops.** See your server for today's preparation. 40.

***Duroc Pork Chop.** See your server for today's preparation. 38.

Chicken Piccata. Airline chicken breast. Roasted with crispy skin. White wine, lemon, cream, tomatoes and capers. 28.

Vermouth Chicken. Airline chicken breast. Roasted with crispy skin. Vermouth pan sauce. Mushrooms, onions, tomatoes, garlic and tarragon. 28.

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.

Gardner's

RESTAURANT

EST. 1983

Classic Cocktails

- Martini** Gin or Vodka. Dry vermouth. 12. (grey goose, hendricks or tanqueray "10" 14)
- Cosmopolitan** Tito's Vodka. Cointreau. Fresh lime juice. Cranberry juice. 12.
- Lemon Drop** Tito's Vodka. Triple Sec. Fresh lemon juice. Sugared rim. 12.
- Gin Sour** Hendricks Gin. Fresh lemon juice. Simple syrup. 14.
- Old Fashioned** Bulleit Rye Whisky. Orange. Lemon. Cherry. Sugar. Bitters. 13.
- Manhattan** Maker's Mark Bourbon. Sweet vermouth. Bitters. 13.
- Sazarac** Bulleit Rye. Absinthe. Peychauds bitters. 13.
- Margarita** Suaza Hornitos Tequila. Cointreau. Fresh lime juice. 12. (Cadillac 3.)
- French 75 or 76** Tito's Vodka or Tanqueray Gin. Prosecco. Lemon. 13. (Add St. germaine. 4.)

Signature Cocktails

- "The Chelse"** Grey goose vodka. No vermouth. Lemon twist. 14.
- Gardner's St. Germaine Martini** Tito's Vodka. St. Germaine Liqueur. Pink grapefruit juice. 12.
- Creamsicle Fizz** Vanilla Tito's vodka. Prosecco. Orange juice. 13.
- The Red Queen** Bombay Sapphire Gin. St. Germaine Liqueur. Cranberry juice. Fresh lemon juice. 13.
- Barbados Lemonade** Mount Gay Rum. Fresh lemon juice. Brown sugar simple syrup. 12.
- Dubliner** Jameson Irish Whiskey. Gran Marnier. Sweet vermouth. Orange bitters. 14.
- The Blizzard** Old Overholt Rye. Cranberry juice. Fresh lemon juice. Simple syrup. 13.
- Heather's Sidecar** Double pour of Maker's Mark Bourbon. Cointreau. Muddled orange. 14.
- Spanish Mule** Suaza Hornitos Tequila. Ginger beer. Lime. Simple syrup. 12.
- Pink Paloma** Hornitos Tequila. Lime. Pink grapefruit juice. 12.
- Lemon Meringue Drop** Vanilla Tito's Vodka. Triple Sec. Fresh lemon juice. Simple syrup. Sugared rim. 12.

Bottled Beers 5.

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| Coors Light | Ghostfish Grapefruit IPA (GF) |
| Pyramid Hefeweizen | Lagunitas Dogtown Pale Ale |
| Georgetown Bodhizafa IPA | Ridgetop Red Ale |
| Fremont Interurban IPA | Black Butte Porter |
| Guinness Kaliber (NA) | Seattle Cider Semi Sweet |

Beverages

- Batdorf and Bronson coffee. Hot or iced tea. 4.
- Sodas and San Pellegrino Limonata. 4.
- San Pellegrino sparkling water or Acqua Panna still 5.

White

Bigaro Rosé. Italy	9.	34.
Jones of Washington Riesling. WA	9.	34.
Villa Wolf Gewurztraminer. Germany	10.	38.
Pike Road Pinot Gris. OR	11.	42.
Kris Pinot Grigio. Italy	11.	42.
Wither Hills Sauvignon Blanc. New Zealand	11.	42.
Rombauer Sauvignon Blanc. CA	12.	44.
Tamarack Cellars Chardonnay. WA	11.	42.
J. Lohr Chardonnay. CA	12.	44.
Duckhorn Chardonnay. CA		60.

Sparkling

Francois Montand brut	14.	NA
Zardetto Prosecco. Italy	11.	45.
Roederer Estate Brut. CA	50.	
Louis Roederer Brut Premier. France	85.	

Red

Terrapin Cellars Pinot Noir. OR	11.	42.
Chehalem Pinot Noir. OR		50.
J. Christopher Pinot Noir. OR		55.
Renwood Old Vine Zinfandel. CA	12.	44.
Dusted Valley Boomtown Syrah. WA	11.	42.
Owen Roe Ex Umbris Syrah. WA		60.
Altocedro Malbec. Argentina		45.
Disruption Red Blend. WA	11.	42.
Paraduxx Blend. CA		80.
Ama Chianti Classico. Italy		50.
Arch Terrace Merlot. WA	11.	42.
Januik Merlot. WA		50.
Abeja Merlot. WA		90.
Longshadows Pedestal Merlot. WA		90.
Substance Cabernet Sauvignon. WA	12.	44.
Hess Estate Cabernet Sauvignon. CA	14.	54.
Abeja Cabernet Sauvignon. WA	20.	75.
Va Piano Cabernet Sauvignon. WA		70.
Woodward Canyon Cabernet Sauvignon. Artist Series. WA		80.
Leonetti Cabernet Sauvignon. WA		180.

Please check our wine rack in the lobby for other great wines. 35.