



APPETIZERS

shrimp cocktail with traditional cocktail sauce	17
oysters on the half shell with cocktail & mignonette sauce 3 or 6	10/17
parsnip veloute , shrimp, lemongrass and ginger	12
arugula, pear, endive salad , vermont jasper hill raw milk blue, fresh walnuts, pomegranate-mustard vinaigrette	12

SANDWICHES

grilled gruyere and organic pear croque monsieur , rye bread with prosciutto cotto and caramelized onions served with a mixed green salad with candied pecans	16
wild pacific albacore tuna melt with swiss on a ciabatta roll , pequillo peppers, hand-cut potato chips	17
braised shortrib sandwich with horseradish aioli , blue cheese and sweet potato fries	19
grilled burger , with caramelized onions and sautéed mushrooms, fries * our burgers are normally prepared medium well	17

ENTRÉE SALADS

gravlax of arctic char with 7 spices , radish-fennel-parsley salad, vermont fromage blanc dressing	21
lobster salad , artichokes, fennel and orange segments, lemon-tarragon dressing	26
grilled natural free-range chicken salad , spinach and frisee, north fork apples, organic almonds, sundried cranberries, maple-yogurt vinaigrette	19
caesar salad , with hearts of romaine, grilled chicken or grilled shrimp	16/19
vegetable quiche , with asparagus, zucchini, spinach, cheddar cheese served with boston lettuce, frisée salad and lemon vinaigrette	16

ENTRÉES

pan-seared sea scallops with kabocha risotto , vanilla salt, toasted hazelnut	27
organic fettuccini pasta with sautéed baby shrimp , slow roasted tomatoes, artichokes parmesan crostini	24
pan-seared wild king salmon , stewed endives with north fork pears, béarnaise-pickled shallots, buttermilk potato puree	31
pan-seared local wild striped bass , navy bean puree, braised escarole, preserved lemon, shiitake-chicken demi	29
pan-seared lemon marinated free-range chicken breast , orzo, white balsamic-roasted vegetables green herb salad, chicken demi	24
grilled petit filet mignon , boursin cheese-mashed potatoes, organic roasted vegetable skewer, shallot demi	30

Ask your server about our special Vegetarian and Gluten Conscious menu.
The Garden City Hotel uses local & organic products whenever possible
For parties of 6 people or more 18% gratuity will be automatically added to the bill