

GARDINA'S

KITCHEN & BAR

STARTERS

Classic Bruschetta - \$10

Cherry Tomatoes, Fresh BelGioioso Mozzarella, Basil Chiffonade, Finished With Extra Virgin Olive Oil, & Aged Balsamic Vinegar

French Onion Crock - \$10

Our House Made French Onion Soup Topped With Baguette Croutons, & Finished With Broiled Swiss Cheese

Pear, Prosciutto & Brie Crostini - \$10

Crostinis With Sliced Pear, Double Creme Brie, Crisp Prosciutto, Finished With Pine Nuts, Honey, & Fresh Herbs

Lobster Dip - \$13

House Made Lobster Dip With Creole Seasoning, Topped With Shredded Parmesan, Diced Tomatoes, Scallions, & Served With Grilled Pita Bread

Beet Whipped Feta Dip - \$14

Whipped Feta With Lemon, Roasted Beets & Dukkah, Finished With A Balsamic Vinaigrette, Fresh Mint, & Served With Pita

SALADS

Add Salmon* +\$8 / Shrimp +\$7 / Chicken +\$4

Grilled Salmon - \$18

Hand Fileted 6 oz Grilled Atlantic Salmon, Served Over Fresh Romaine Lettuce With Cherry Tomatoes, Cucumbers, Toasted Almonds, Feta Cheese, Sliced Avocado, & Served With Balsamic Vinaigrette

Baked Goat Cheese - \$13

Panko Crusted Baked Goat Cheese Rounds Served Over A Bed Of Baby Spinach, Toasted Almonds, Dried Cranberries, Sliced Pear, & Served With Balsamic Vinaigrette

Chimichurri Steak Salad - \$20

5 Oz Grilled Hanger Steak Over Mixed Greens, Arugula, Cherry Tomatoes, Cucumbers, Red Onions, & Montamore Cheese With Chimichurri Vinaigrette

Vietnamese Shrimp Noodle Salad - \$19

Grilled Shrimp Served Atop Chilled Soba Noodles Tossed With Napa Cabbage, Sliced Cucumbers, Pickled Carrots, Crushed Peanuts, Fresh Herbs, & Finished With Chile-Lime Vinaigrette

HOURS: MON-THURS 11:00 AM - 9:00 PM, FRI-SAT 11:00 AM - 10:00 PM

(920) 231-3516 // 448 N MAIN ST, DOWNTOWN OSHKOSH

Consuming Raw Or Under Cooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illness

SANDWICHES

Side Choices: Kettle Chips, White Truffle Potato Salad, Asian Cucumber Salad, House Salad, Cup Of Soup +\$1.50, French Onion Crock +\$6

Short Rib Grilled Cheese - \$15

Braised Beef Short Rib With Caramelized Onions, Sautéed Mushrooms, Gorgonzola, & Provolone Cheese

Chicken Parm Sandwich - \$17

Crispy Chicken Breast With House Red Sauce, Melted Mozzarella, & Pesto Aioli On Thunderbird Rustic Bread

Mortadella Sandwich - \$16

Shaved Mortadella With Pistachio Topped With Fresh Mozzarella, Hot Honey, Arugula, & Pesto On Flatbread

Salmon BLT - \$17

House Made Salmon Patty, Served On A Toasted Brioche Bun With Smoked Gouda, Roasted Garlic Aioli, Bacon, Vine Ripe Tomatoes, & Mixed Greens

G's Burger - \$16

7 oz Sirloin Blend Served On A Brioche Bun, With Cajun-Avocado Remoulade, Cheddar Cheese, Vine Ripe Tomatoes, & Mixed Greens

Falafel Wrap - \$14

Crispy Falafel With Cucumber, Red Onion, Tomatoes, Mixed Greens, Feta Cheese, & Herbed Tahini In A Warmed Tortilla
~Substitute Chicken Shawarma +\$3~

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PASTAS

All Pasta Choices Include House Salad Or Soup
Add Salmon* +\$8 / Shrimp +\$7 / Chicken +\$4

Braised Beef Ravioli - \$19

Egg Pasta Ravioli Filled With Braised Beef, Finished In A Truffle Mornay Sauce With Mushrooms, & Wilted Spinach

Shrimp Scampi Ravioli - \$23

Jumbo Shrimp Sautéed In Garlic, Butter, & White Wine Sauce Served Over Burrata Ravioli, & Finished With Fresh Herbs

Seasonal Risotto - \$17

Creamy Italian Arborio Rice With Seasonal Vegetables, Finished With Parmesan Cheese, & Fresh Herbs

Cheesemonger's Mac - \$15

Oven Baked Penne Pasta With Parmesan, Sharp Cheddar, Provolone, & Montamore Cheese In A Cream Sauce Finished With Breadcrumbs

Goat Cheese Gnocchi - \$22

House Made Goat Cheese Gnocchi Served With A Romesco Sauce, Topped With Montamore Cheese, & Fresh Herbs

DESSERTS

Crème Brûlée - \$6

Fruit Cobbler - \$8

Raspberry Dark Chocolate Torte - \$8

Chocolate Lava Cake - \$7