

Garden Grille Breakfast

Light Fare

Radisson Continental \$6
Choice of fresh Juice, muffin or bagel
and fresh brewed coffee or tea.

Low Cholesterol Special.....\$6
Two scrambled eggs made with Egg
Beaters and whole-wheat toast.

The Garden Grille's Breakfast Buffet

Includes Fresh Fruit, Yogurt, Assorted Muffins and Danish, Scrambled Eggs, Bacon, Sausage, Pancakes, French Toast, Skillet Fried Potatoes, served with Coffee, Tea and Juice.

Eggs

The Express \$7
Two eggs any style, ham, bacon
or sausage, homefries and toast.

Your Omelette..... \$9
Choose three (3) of the following:
Bacon, ham, cheese, mushrooms,
broccoli, onions, or diced tomatoes,
served with homefries and toast.

From the Griddle

Buttermilk Pancakes \$8
Served with warm maple syrup
and whipped butter.
With bacon or sausage \$9

Belgian Waffles \$9
Sprinkled with powdered sugar
and served with warm Maple
Syrup and Butter.
With blueberries or strawberries..\$10

Cinnamon French Toast..... \$8
Sprinkled with cinnamon sugar and served
with warm maple syrup and butter.
With bacon or sausage\$9

Specialties

Garden Grille Combo \$9
Two Eggs and style, served with
Ham, Bacon or Sausage and two
Buttermilk Pancakes.

Steak and Eggs \$13
Petit Filet Mignon, Two Eggs
any style served with Homefries
and Toast.

Beverages

*Fresh Brewed 100% Columbian
(regular or decaf)*..... \$2

*Orange, Apple, Grapefruit, Tomato, Coffee
or Cranberry Juice*.....\$2

Garden Grille Lunch

The Garden Grille's Weekday Lunch Buffet

Begin with crisp garden greens, market fresh vegetables, freshly prepared salads, sliced fruits, freshly baked rolls and delicious soup. Help yourself to the chef's daily hot entrees, and then finish your meal with a tasty homemade dessert and sundae bar.

French Onion Soup	\$6	Caesar Salad.....	\$7
Buffalo Wings.....	\$8	Loaded Potato Skins	\$8
Italian Fried Cheese	\$7	The Encore Platter.....	\$12

Grilled Chicken Caesar\$9
Romaine Lettuce, black olives and croutons tossed with creamy caesar dressing, topped with sliced grilled chicken.

Filet Mignon Sandwich.....\$13
Grilled beef tenderloin topped with sautéed mushrooms, onions and peppers. Served open faced on a toasted kaiser roll.

Chicken Cordon Bleu\$10
Tender breast of chicken, thin sliced ham, melted swiss cheese and dijon mustard are layered on a kaiser roll.

Half-Pound Hamburger\$9
Half a pound of ground sirloin, cooked to order and served with french fries, topped with choice of swiss cheese, cheddar cheese, bacon and mushrooms.

Sicilian Turkey Wrap\$9
Sliced roast turkey with spinach, red peppers and gourmet cheeses rolled in a spinach wrap. Served with French fries.

Chicken Fajita Quesadilla.....\$10
Grilled chicken breast with peppers and onions, piled high on a jalapeno wrap with melted cheese, sour cream and salsa.

Philly Cheese Steak\$10
Thinly sliced prime rib grilled with peppers and onions, topped with provolone cheese on a fresh hoagie roll, served with french fries.

Coffee, Iced Tea, Coke, Diet Coke, Sprite, Orange and Lemonade.....\$2
18% Gratuity will be added to parties on 8 or more.

Garden Grille Dinner

Appetizers

Baked French Onion Soup	\$6
Fresh Shrimp Cocktail	\$8
Bruschetta Trio.....	\$7
Clam Stuffed Mushrooms	\$8
Fresh Tomato & Mozzarella	\$6
Seared Sea Scallops Wasabi	\$8

Desserts

Amaretto Cheesecake.....	\$5
Old Fashioned Tiramisu.....	\$5
Fresh Fruit Fondue.....	\$6
Strawberry Cheesecake.....	\$5
Chocolate Confusion.....	\$5
Carrot Cake	\$4

Specialty Beer

Utica Club
Saranac Black Forest
Saranac Amber
Saranac Pale Ale
Saranac Black & Tan
Becks
Guinness
Yuengling Black & Tan

Café

Espresso	\$3
Cappuccino	\$4
Latte	\$5
(Amaretto, Hazelnut or Mocha)	
Irish Coffee	\$6

On Tap

Sam Adams
NewCastle Ale
Blue Moon
Black Forest

Blended Favorites

Frozen Mudslide
Brandy Alexander
Strawberry Daiquiri
Frozen Margarita

The Encore Lounge

Relax and unwind in the area's finest and most comfortable upscale lounge. Enjoy a selection of locally brewed beers, unique drinks, fine cognacs and scotches, as well as our ever-popular Encore Menu.

Featured Buffets

*Prime Rib & Seafood Extravaganza
Friday & Saturday 5-9pm*

*Area's Finest Sunday Champagne Brunch
Served 10am-2pm*

Entrees

Choice of garden salad or soup du jour

Poultry

Grilled Breast of Chicken with Pineapple Chutney..... **\$14**

*Riesling, Twisted River..... \$22

Breast of Chicken Francaise Provencale Risotto **\$15**

*Pino Grigio, Ecco Domani \$22

Arugula Chicken with White Wine Mushroom Sauce **\$14**

*Merlot, Veramonte \$24

Seafood

Seared Atlantic Salmon with Black Bean Cake..... **\$18**

*Pinot Noir, Pinot Evil..... \$18

Roasted Sea Bass with Lebanese Couscous **\$24**

*Sauvignon Blanc, Whitehaven \$30

Sautéed Shrimp Orzo Florentine..... **\$19**

*Chardonnay, Kendall Jackson..... \$27

Beef

Broiled Filet Mignon with Gorgonzola Merlot Reduction **\$22**

*Cabernet Sauvignon, Rodney Strong \$30

Veal Scaloppini Capelli D Angelo **\$18**

*Chianti, Ecco Domani \$22

14oz. Broiled Bourbon Sirloin with Fried Onions..... **\$21**

*Merlot, Kendall Jackson \$29

Specialties

Mediterranean Garden Pasta **\$14**

*Chardonnay, Veramonte \$24

Broiled Filet Mignon & Grilled Shrimp..... **\$24**

*Pinot Noir, Clos Du Bois \$38

**Recommended Wine Selection*

