

• DINNER MENU •

APPETIZERS

FRIED SOFT SHELL CRAB*	14
crab, sweet corn butter, herbs, pickled peppers, brioche bun	
TEMPURA SHRIMP	14
fried shrimp, lemon, spicy mayonnaise	
TEMPURA VEGETABLES	12
mixed seasonal vegetables, spicy mayonnaise	
BEEF TARTAR AND FRIED OYSTERS	16
beef tenderloin, west coast oysters, herbs	
TOMATO TARTAR	12
garden tomato, burrata, grilled bread	

ENTREES

VEGETABLE GNOCCHI ●	24
mixed Arden Hills garden vegetables, beurre fondue, parmesan	
FRIED CHICKEN	26
sweet corn maque choux, pickled peppers, herbs	
OLIVE OIL POACHED SALMON	30
fennel pollen, fresh field peas, carrot pureé	
CORNMEAL CRUSTED STRIPED BASS	36
polenta, courgettes, and crab stuffed blossoms	
BEEF TENDERLOIN ●	36
roasted red pepper butter, roasted garden potato	

SALADS

GARDEN HOUSE SALAD ●●	full 8	starter 4
assorted garden vegetables, vinaigrette		
CAESAR*	full 10	starter 5
romaine, garlic croutons, parmesan chip, anchovy, caesar dressing		
TOMATO-MELON SALAD	13	
heirloom tomato, watermelon, cantaloupe, basil, fried shallot		
GRILLED BROCCOLI SALAD	10	
broccoli, fresh ricotta, kale, red onion, ice wine vinegar		
add chicken \$4		
add salmon \$8		

* served raw and or undercooked, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness