

eve's

AT THE GARDEN

Dinner Menu

Starters

Lobster-sherry stew with chives...\$7/\$12

Five onion soup with crème fraîche...\$5/\$9

Baby arugula, pomegranate vinaigrette, toasted curry almonds and fried goat cheese balls...\$7

Tabouleh, hummus and baba ghanouj, endive and housemade pita...\$9

Entrees

Cobb salad: romaine, grilled chicken, applewood bacon, red onion, grape tomatoes, hard boiled egg and buttermilk-herb dressing...\$11

Caesar salad: fresh romaine, housemade dressing, sourdough croutons...\$8

Add: chicken...\$4 salmon...\$7 beef...\$8

Harbor burger: grilled angus beef, challah bun, kettle chips and choice of American, cheddar, swiss or gorgonzola cheeses...\$11

Classic turkey club: naturally raised turkey, applewood bacon, kettle chips and toasted whole wheat bread...\$10

Pumpkin tortellini, roasted vegetables, pesto vinaigrette and goat cheese...\$13

Fettuccini, roasted tomato sauce, wilted spinach and pecorino romano...\$13

Chicken cacciatore: tomatoes, sweet peppers, mushrooms, capers and spinach arancini...\$20

Grilled beef filet "Oscar": roasted asparagus, Peekytoe crab, mashed potatoes and béarnaise...\$28

Grilled Scottish salmon, black olive-orange salsa and roasted potatoes...\$23

Pan seared pork loin, sour cherry sauce, gorgonzola polenta and wilted arugula...\$22