

Garbo's



September 1 - 4 Dinner

Soups and Salads

Lentil Stew or Soup du Jour	3.5/5.5
Grilled Teriyaki Pork and Spring Greens ~ grapefruit, almonds, citrus vinaigrette	12.
Spinach Salad ~ peaches, blue cheese, peppers, poppy seed vinaigrette	12.
Caesar Romero ~ classic Caesar of tossed romaine, parmesan, croutons	7.
Salmon Caesar ~ grilled wild salmon over tossed romaine, parmesan, croutons	11.5
El Pollo Chipotle Caesar ~ chicken caliente over tossed romaine, parmesan, croutons	11.
Seasoned Tofu Caesar ~ sautéed tofu over tossed romaine, parmesan, croutons	9.5

Entrées

Grilled Ribeye~ grilled onions and mushrooms, red wine demi glaze	25.
Pan Seared Rainbow Trout~ lemon herb butter	17.
Roasted Sesame Orange Chicken ~ citrus pan jus	16.5
Clam Linguini ~ white wine sauce	18.
Spicy Stir Fry Tofu ~ over coconut rice and baby bok choy	16.

All entrées come with your choice of a cup of soup du jour or a small dinner salad

Sides ~ Select Two

Baked Potato	Grilled Asparagus
Steamed Sugar Snap Peas	Cream Corn
Steamed Cauliflower	Cous Cous and Cranberries

Executive Chef ~ Leonard Trejo
Thank you for silencing your cell phone