



## APPETIZERS

**Fried Calamari**  
Rings and tentacles....17.50

**Grilled Oysters**  
Half dozen oysters grilled on the half shell to perfection,  
finished with lemon garlic butter....19.95  
Baja style add....3.75

**Grilled Asparagus**....8.95

**Grilled Marinated Artichoke**  
Half....8.95 Full artichoke....11.95

**Fried Prawns**  
Served with Thai peanut sauce....14.25

**Some Kind of Bread-HH**  
Half order of garlic bread topped with spinach, mozzarella,  
and marinated tomato slices...10.25

**Grilled Duck Wraps**  
Four duck breasts wrapped with bacon & a slice of jalapeño, served with  
sweet and hot peppers....18.95

**Garlic Artichoke Dip-HH**  
Artichoke hearts, roasted garlic, cheese and spinach,  
served with chips....17.95

**Atomic Balls -HH**  
Four fried mac n cheese with bacon & green onions topped with sriracha  
aioli and served with sweet and hot peppers  
Half order....8 Full order....15.50

**Chips & Salsa -HH**....7.5

**Garlic Fries -HH**  
Loaded with garlic and parmesan....11.5

**Sweet Potato Fries**....7.95

**Fried Ravioli**  
Pork, Swiss chard, and cheese filled ravioli tossed in  
garlic butter and parmesan....15.95

**Garlic Bread-HH**....9.95

**Steamed Clams**  
A full pound of clams steamed in a white wine garlic lemon sauce  
served with garlic bread....22 Served over linguine Add....3

## SOUP AND SALADS

**Luna Chick Salad**  
Grilled, spicy, marinated chicken thigh, arugula, toasted almonds,  
avocado, gorgonzola, and grapes with  
lemon vinaigrette....18.95

**Grilled Hearts of Romaine**  
Grilled hearts of romaine, asiago, bread crumbs with  
caesar dressing....14.95  
Add sliced chicken breast....5

**Grilled Ahi Salad**  
Grilled, herb encrusted ahi served medium rare, gorgonzola cheese,  
tomatoes, and onions with lemon vinaigrette....21.95

**Tri-Tip Salad**  
Tri-tip, onions, tomatoes, gorgonzola cheese, and croutons  
with house vinaigrette....22.95

**Hacked Chicken Salad**  
Sliced chicken breast, gorgonzola cheese, walnuts, tomatoes, and onion  
with a lemon vinaigrette....18.95

**Dinner Salad**  
Tomatoes, onions, and croutons with house vinaigrette....6.95

**Soup of the Day**  
Cup....4 Bowl....5

**Clam Chowder**  
Cup....5 Bowl....9  
Available Friday, Saturday, & Sunday

## ALMOND WOOD FIRED ENTREES

Choice of two sides: House Pasta  
Herbed Polenta \* Seasonal Vegetables  
Garlic Mashed Potatoes \* House Salad

**Grilled Pork Steak (Bone-in)**  
Marinated in our Thai basil sauce,  
and finished with fresh orange zest....19.75

**Grilled Chicken Breast**  
8oz chicken breast topped with chimichurri....20.75

**Grilled Garlic Steak**  
USDA Choice Angus 12oz ribeye topped with garlic butter....Market Price  
Blackened....1 Creamy crimini mushroom sauté....3.5

**Grilled Salmon**  
Farm raised North Pacific 8oz fillet,  
served medium with dill butter....Market Price

## GRILLED FAVORITES

**Grilled Lamb Chops**  
Served over herbed polenta with grilled asparagus.  
Topped with chimichurri....29.95

**Grilled Marinated Tri-Tip & Pesto Ravioli**  
USDA Choice topped with a citrus ginger sauce....26.95

**Hamburger and Fries**  
1/2lb Angus beef patty, tomato, red onion, lettuce, and house aioli,  
served on a lightly toasted bun or focaccia...18.95  
Add cheese....1 Add bacon....2  
Add avocado....1.5  
Upgrade to sweet potato or garlic fries....1.75

**Grilled Salmon Bowl**  
6oz glazed salmon, avocado, edamame, jalapeño, pickled carrots,  
green onion, cilantro, white rice, unagi sauce & sriracha aioli  
drizzle....20

**Luna Chick**  
Grilled, spicy, marinated chicken thighs, served with whole pinto  
beans, and white rice topped with fresh mango and cilantro....17.75

## STONE OVEN PIZZAS

Pizzas can be made into calzones upon request

**PEARadise**  
Thin crust, sliced pear, gorgonzola cheese, walnuts, chopped prosciutto,  
arugula, garlic crust and olive oil....23.95

**Buffalo Bacon Jam**  
Thin crust, buffalo sweet chili sauce, mozzarella, chicken breast,  
bacon jam, celery, and gorgonzola cheese....22.95

**Wake Surfer**  
Thin crust, tomato basil, mozzarella, grilled pineapple,  
prosciutto, Thai chili infused honey, and cilantro....23.95

**Italian Hero**  
Thin crust, tomato basil, house made sausage, roasted garlic cloves,  
red pepper flake, parmesan, mozzarella, arugula....23.95

**Chop Stick**  
Thin crust, cream cheese, mozzarella,  
potstickers, grilled tiger prawns, green onions,  
and topped with sweet chili sauce....23.95

**The Chubby**  
Thick crust, tomato basil, mozzarella, and pepperoni....23.95

**Margherita**  
Thin crust, tomato basil, olive oil, burrata, mozzarella,  
parmesan, tomatoes, and basil....23.95

**New Yorker**  
Thick crust, tomato basil, mozzarella, salami, housemade sausage,  
pepperoni, bell peppers, black olives, red onion  
and crimini mushrooms....24.95

**1/2 Pizza and Salad**....19  
Your choice of any pizza and dinner salad  
Available 11:30am-3:30pm

## PASTAS

### Seafood Pasta

Salmon, Alaskan cod, shrimp, calamari, clams, and mussels with linguine in a tomato basil sauce.  
Served with garlic bread....27.95

### Chicken Penne

Chicken breast, sun dried tomatoes, basil, and crimini mushrooms, sautéed in a white wine cream sauce....17.95/24.5

### Shrimp Asparagus Rotini

White shrimp, asparagus, crimini mushrooms, tomatoes, and red onion, sautéed in a white wine cream sauce....16.95/23.5

### Green Death

Linguine pasta served in a creamy pesto sauce....14/18

## LOCAL FAVORITES

### Chile Verde

Pork roasted with tomatillos, and poblano chiles.  
Served with pinto beans, and white rice....17.75

### Beer Battered Fish & Chips

Two 4oz Wild Alaskan Cod fillets....21.95

### Seasonal Gumbo (spicy)

Cajun stew with black tiger prawns, white shrimp, chicken, spicy sausage, and vegetables served with white rice....16.75/21.75

### The Addiction

Crispy pork belly and white rice topped with a soft boiled egg and served with a side of spicy citrus honey dipping sauce....16.75

### Baby Back Ribs and Pesto

Half rack of ribs with pesto linguine....25.75

### Calamari Steak

Lightly fried squid steak served with lemon caper butter.  
Served with garlic mashed potatoes and seasonal vegetables....25

## BEVERAGES

### NON-ALCOHOLIC

Coke	Tropical Black Iced Tea
Diet Coke	Hot Tea
Coke Zero	Orange Juice
Sprite	Cranberry Juice
Mr. Pibb	Pineapple Juice
Pink Lemonade	Red Bull
IBC Root Beer (bottle)	Ginger Beer
	Coffee

### BOTTLED BEER

Coors Light  
Heineken  
Corona  
N/A Corona

### CANNED

High Noon (rotating flavors)  
N/A Sam Adams Hazy IPA

**Parties of 6 or more are subject to one check and 18% added gratuity**

**\$15 corkage / \$10 cake cutting fee**

PLEASE DRINK RESPONSIBLY -

WE ACCEPT CASH AND EMV CREDIT CARDS  
NO CHECKS NO WHINERS

## LUNCH SANDWICHES

**TUESDAY-SUNDAY 11:30AM-3PM**

Lunch Sides: FRENCH FRIES  
HOUSE SALAD  
SOUP

Upgrade: GARLIC FRIES  
SWEET POTATO FRIES  
ADD....1.75

### Grilled Garlic Steak Sandwich (open-face)

USDA Choice Angus ribeye topped with garlic butter served on garlic bread....Market Price

### Calamari Steak Sandwich (open-face)

Lightly fried squid steak with lemon caper butter, served on garlic bread with lettuce, onions, and tomatoes.....17.95

### Crispy Fish Sandwich

Beer Battered Wild Alaskan Cod, tartar sauce, lettuce, onions, and tomatoes served on ciabatta....17.5

### Fried Pork Belly Sandwich

Roasted red bell pepper, peach spread, lettuce, and house aioli served on ciabatta....14.95

### Tri-Tip Dip Sandwich

USDA Choice roasted tri-tip, creamy horseradish sauce, and jack cheese served on ciabatta.  
Served with au jus....19.50

### Grilled Herbed Chicken Sandwich

Chicken breast, jack cheese, house aioli, lettuce, tomato, and red onion, served on focaccia....16.95  
Add avocado....1.50

## RED WINES

	GLASS	BOTTLE
Bokisch, Tempranillo	8.5	32
Davis Bynum, Pinot Noir	8	30
Rodney Strong, Cabernet	7.75	28
Rutherford Hill, Merlot	7	24
House Select, Cabernet	6	18

**ASK ABOUT OUR SEASONAL SANGRIA!**

## WHITE WINES

	GLASS	BOTTLE
Josh, Pinot Grigio	8	30
Rodney Strong, Chardonnay	7.75	28
Wente, Sauvignon Blanc	7.75	28
Michael David, Symphony	7.50	27
Domaine St. Michelle, Brut Sparkling	6.5	24
House Select, Chardonnay	6	18

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