

# NEW YEAR'S EVE



To all of our customers, thank you for another great year!

*-The Garrison*

## APPETIZERS

### FRIED CALAMARI ♦ \$21

Crispy, tender Calamari served with a tart lemon butter sauce.

### MEAT & CHEESE BOARD ♦ \$16/32

Our classic meat & cheese board gets an upgrade with creamy Stilton Bleu cheese, tangy goat cheese, crispy pork belly, crunchy assorted nuts, and smoked cheddar! Served in personal or shareable (Feeds 3-4 people) sizes.

### JUMBO TIGER SHRIMP

### COCKTAIL ♦ \$18

Perfectly cooked, decadent jumbo tiger shrimp served with our tangy house-made cocktail sauce.

### SAUERKRAUT

### POTATO PUFFS ♦ \$7

Our house-made light & fluffy potato puffs loaded with sauerkraut, served with 209 sauce.

### BUCKEYE PRETZEL BITES ♦ \$10

Deep-fried pretzel bites served with our queso sauce!

### FIG & VENISON CHORIZO

### SALAMI FLATBREAD ♦ \$14

Our crispy flatbread, topped with sweet fig spread, spicy venison chorizo salami, tangy goat cheese, and peppery arugula.

### FIRECRACKER SHRIMP ♦ \$17

Sweet and spicy fried shrimp spirals served with house-made ranch.

### FRIED PORK BELLY ♦ \$19

Decadent, rich pork belly smoked then fried crispy, and served with tangy house-made pickled onions.

## SOUP & SALAD

### CRISPY CHICKEN FRUIT SALAD ♦ \$18

A fresh salad with berries, goat cheese, and pickled onion, topped with a crispy chicken breast.

### SALMON SALAD ♦ \$18

Grilled salmon, mixed greens, tomatoes, cucumbers, feta, crispy tortillas, and Poppyseed dressing.

### HOUSE SALAD ♦ \$13

Mixed greens, poppyseed dressing, dried cherries, apple, spiced pecans, and blue cheese.

### SHRIMP CORN CHOWDER ♦ \$6/8

Sweet corn and savory shrimp in a mouth-watering broth with peppers, onions, and a slight smoky southwest flavor.

### FRENCH ONION ♦ \$7

Classic French Onion soup covered topped with melted Provolone and croutons.

## SANDWICHES

\*All sandwiches are served with shoestring Truffle Parm Fries\*

### SHORT RIB MELT ♦ \$29

Tender short rib on crispy toasted sourdough bread with tangy melted white cheddar cheese and sweet caramelized onions. An indulgent, gourmet sandwich to close out 2025!

### GARRISON BURGER ♦ \$17

A grilled-to-order burger topped with bacon, cheddar cheese, grilled onion, lettuce, tomato, pickles, and 209 sauce. Our classic burger!

### ALL-AMERICAN

### SMASH BURGER ♦ \$16

Two smash patties topped with spicy Jalapeño cream cheese spread, tangy pickled jalapeños, crispy tortilla strips, and smoky chipotle mayo.

### WAYGU TRUFFLE BURGER ♦ \$23

Rich, flavorful Wagyu burger grilled-to-order and topped with truffle aioli, melted Swiss cheese, and truffle garlic butter mushrooms all on a toasted brioche bun.

## SIDES

## ALL \$5.95

### SHOESTRING TRUFFLE

### FRIES ♦ COLESLAW ♦

### HOUSE-MADE CHIPS ♦ RICE

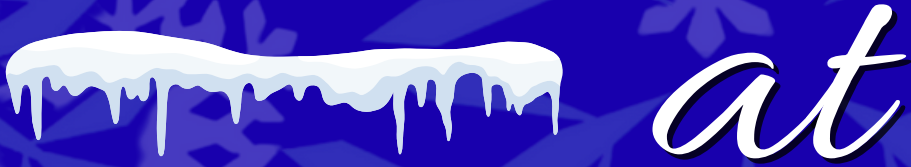
### PILAF ♦ ASPARAGUS ♦

### CRISPY POTATOES ♦

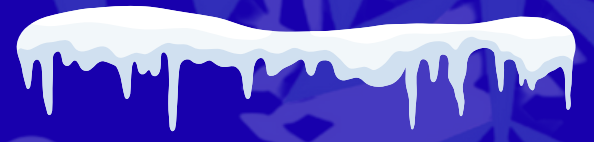
### SEASONAL VEGETABLES



# NEW YEAR'S EVE



at



## ENTREES

### SHORT RIB DINNER ♦ \$29

Tender, rich slow-cooked short rib served with sautéed truffle mushrooms, our fluffy house-made mashed potatoes, and rich beef gravy.

### NEW YORK STRIP ♦ \$49

Center-cut Choice 12oz NY Strip Steak, wood-fired grilled and served with seasonal vegetables and Yukon gold mashed potatoes.

### FULL RACK OF BABY-BACK RIBS ♦ \$32

Seasoned and slow-cooked for 7 hours, then finished on our Wood Fired Grill. These fall-off-the-bone tender baby back ribs are served with coleslaw and crispy potatoes.

### SMOKED PRIME BRISKET DINNER ♦ \$26

Dry rubbed and smoked overnight, served with coleslaw and crispy potatoes.

### BLACKENED SALMON ♦ \$26

Our delicious grilled Salmon blackened and topped with a spicy creamy Tabasco Hollandaise.

### SAUSAGE & KRAUT ♦ \$21

Hasselbach's classic Kielbasa and portobello Swiss sausage topped with sweet and spicy kraut. Served with crispy potatoes over a creole mustard sauce.

### SOLE VERONIQUE ♦ \$27

Delicious flaky Sole sautéed to golden-brown and served with a light sauce of sweet grapes, toasted almonds, and lemon brown butter, served with seasonal vegetables and crispy garlic redskin potatoes.

### MAPLE HONEY MUSTARD PORK CHOP ♦ \$24

Our 16oz T-Bone pork chop marinated in a maple honey mustard and grilled to medium, served with maple bacon brussels sprouts and topped with maple honey mustard, bacon crisps, and luxurious truffle honey.

## PASTA

### FILET BLEU CHEESE ALFREDO ♦ \$34

A classic pasta returns, boasting tender grilled 6oz Filet Mignon on a bed of Stilton Bleu cheese and garlic cream pasta, topped with Balsamic glaze.

### CHORIZO CHICKEN CREAM PASTA ♦ \$18

A savory pasta dish with a flavorful stock, rich cream, spicy chorizo, and tart sundried tomatoes with juicy chicken served over Cavatappi pasta.

### BUTTERNUT SQUASH RAVIOLI WITH CHORIZO CREAM ♦ \$19

Sweet butternut squash ravioli tossed in spicy zesty chorizo cream sauce.

## FEATURED DESSERTS

### WHITE CHOCOLATE BREAD PUDDING ♦ \$8

Sweet white chocolate set in soft & sweet bread pudding with velvety house-made Crème Anglaise and crunchy caramelized pecans!

### GARRISON STOUT BROWNIE ♦ \$8

A generously sized, rich, and fudgy brownie that can easily be shared—or enjoyed by one! Paired with a scoop of toffee caramel ice cream.

### GINGERSNAP CHEESECAKE ♦ \$8

Rich decadent cheesecake with crunchy gingersnaps and the warm, sweet flavors of cinnamon and nutmeg. Garnished with a gingersnap crumble and sweet caramel!

### VANILLA CRÈME BRÛLÉE ♦ \$8

A silky house-made vanilla Crème Brûlée with a crispy sugar topping. Served with fresh berries.