

GARLIC

prime steak  seafood

#Garlic #TEPSBEST #Poconos

SALADS & SOUPS

RICOTTA SALAD

Cherry Heirloom Tomatoes | Fresh Snap Peas | Arugula
Whipped Superfina Ricotta Cheese | White Balsamic
Pesto Vinaigrette 8/12

CLASSIC CAESAR SALAD

Crispy Romaine | House Caesar Dressing
Brioche Croutons | Parmesan Cheese 8/12

WEDGE SALAD

Bacon | Bleu Cheese Crumbles | Frizzled Onions
Tomato | Cucumber | Port Wine Drizzle
Creamy Bacon Dressing 7/11

ROASTED BEET SALAD

Roasted Beets | Goat Cheese | Candied Pecans
Marinated Red Onions | Leafy Greens | Garlic
Balsamic Beet Vinaigrette 7/11

BUFFALO CAPRESE **NEW!**

Buffalo Mozzarella Cheese | Heirloom Tomatoes 18

SOUP DU JOUR

Chef's seasonal creations 7.5

ENHANCEMENTS

Chicken 6 | Shrimp 10 | Scallops 13 | Breaded Eggplant 5 | Filet 14 | Lobster Tail 22 | Salmon 14

APPETIZERS & SHARED PLATES

GARLIC SHORT RIB SLIDERS

Short Rib | Sautéed Onions | Gruyere Cheese
Cornichon | Petite Brioche Roll 15

BEEF CREOLE **NEW!**

Shredded Beef | Flour Tart | Pickled Radish
Cilantro Aioli 16

LOBSTER MAC & CHEESE

Whole Canadian Lobster Tail
Creamy White Cheddar Cheese | Pasta Shells 26

CRAB CAKES

Jumbo Lump Crab | House Tarter Sauce
Green Apple Slaw 18

CALAMARI & MUSSELS FRA DIAVOLO

Sautéed Calamari | Mussels | Secret Spicy Sauce
Parmesan Crostini 20

SPICY BACON WRAPPED SCALLOPS

Sea Scallops | Bacon | Cucumber Relish | Tomato Jam
Habanero Dust 20

BLACK JACK

Grilled Filet Mignon Medallions | Fresh Arugula
Gorgonzola Cream Sauce | Spicy Cherry Pepper Relish
Toasted Crostini Bread 18

SWEET CRAB

Jumbo Lump Crab Meat | Jicama Roots | Avocado
Pita | Sweet Butter Sauce 19

FRIED MOZZARELLA PINWHEEL

Fresh Mozzarella | Prosciutto | Roasted Garlic
Olive Oil | Seasoned Breadcrumbs | Basil 12

CALAMARI FRITTI

Fried Calamari | Mild Marinara | Secret Spicy Sauce 18

COLOSSAL SHRIMP

4 Chilled Colossal Shrimp | Horseradish Panna Cotta | Spicy Tomato Glaze 22



Gluten Free



Vegetarian

A 20% gratuity will be added to parties of 6 or more. No separate checks for parties of 6+.

Our entire menu is prepared from scratch, in house by our chefs. Thank you for your patience. Gluten Free options available. Each dish will be served upon previous course completion. If time is of the essence, please notify your server. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may contain harmful bacteria. This may increase your risk of foodborne illness or death, especially if you have certain medical conditions.

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HAND-CUT STEAKS

Choice of two sides

FILET MIGNON

Local | Grass-fed
6 oz. | 35 8 oz. | 42

RACK OF LAMB

New Zealand Rack of Lamb
Mustard Infused Bread Crumbs
Guava Glaze 48

CHEF'S SIGNATURE STEAK

Market Price

Add a Lobster Tail 22

NEW YORK STRIP

10 oz. | Prime | Creek Stone
Antibiotic Free 39

RIBEYE

14 oz. | Prime
Antibiotic Free 49

SIDES

Baked Potato
French Fries
Mashed Potatoes
Broccolini
Sautéed Spinach
Seasonal Vegetable

PREMIUM SIDES

Lobster Mac & Cheese 12
Gnocchi 6
Cilantro Rice 4

STEAK ENHANCEMENTS 2

Whipped Herb Butter
Whisky Cayenne Butter

Signature Garlic Steak Sauce
Gorgonzola Cream Sauce
Bordelaise

Caramelized Onions
Market Mushrooms

SIGNATURE

SEAFOOD GARLIC

Pairs well with Pinot Grigio
Sea Scallops | Shrimp | Jumbo Lump Crab
Light Seafood Crema | Linguini 34

CANELLONI **NEW!**

Pairs well with Sangiovese
Sausage | Veal | Ground Sirloin | Goat Cheese
Ricotta Cheese | House Marinara 23

SLOW ROASTED CHICKEN

Pairs well with Sauvignon Blanc
Half Chicken | Garlic Basil Sauce | Choice of two sides 28
Add BBQ Rub 2

SOY HONEY SALMON

Pairs well with Chardonnay
8 oz. Atlantic Salmon Filet | Soy Honey Glaze
Cilantro Rice | Choice of Vegetable 32

SEASONAL

EGGPLANT STACK

Pairs well with Merlot
Breaded Eggplant | Ricotta Cheese | Spinach
House Marinara | Fresh Mozzarella | Linguini 20

SHORT RIBS GNOCCHI **NEW!**

Pairs well with Cabernet Sauvignon
Short Ribs | Gnocchi of the Day
Garden Vegetable Slaw | Short Rib Au Jus 44

CHICKEN PARMESAN

Pairs well with Meritage
Breaded Chicken | House Marinara | Fresh Mozzarella
Linguini 22

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