

Gardner's Restaurant

111 Thurston Ave NW 98501-1043 · +13607868466 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS ⁵

Seasonal Burrata	\$22.00
Burrata mozzarella with seasonal accompaniments and toasted baguette	
Smoked Salmon Dip	\$18.00
Artichoke hearts, caramelized onions and cheeses, Toasted baguette	
Steamed Clams	\$18.00
Fresh local clams, Butter, onions, tomato and chili flake	
Calamari Steak	\$19.00
Sliced, Floured and fried, Garlic and lemon, Aioli	
Spicy Honey Shrimp	\$18.00
Floured and fried	

SALADS ³

Seasonal Side Salad	\$11.00
Side Salad	\$10.00
House-made bleu cheese or caesar	
Gardner's Seafood Salad	\$36.00
Shrimp, scallops, crab, calamari and seasonal fish	

SOUP ¹

French Onion	AVAILABLE OPTIONS
Gruyere and mozzarella cheeses	\$10.00
	\$14.00

PASTA ³

Seafood Fettuccine	\$39.00
Scallops, crab, shrimp, clams and mushrooms. Choice of cream sauce or olive oil, garlic, chili flake, and lemon sauce	
Bolognese	\$27.00
Ground beef and pork, Onions, mushrooms, garlic and chili flake, Fresh cream and parmesan	
Fresh Vegetarian Pasta	\$26.00
Chef's choice of seasonal preparation	

SEAFOOD 5

True Cod **\$38.00**

Puttanesca and basil oil

Cioppino **\$43.00**

Clams, scallops, prawns and dungeness crab, Tomato and white wine broth

Dungeness Crab Casserole

Crab, bacon, mushrooms, onions, cream and cheeses, Baked

Prawns **\$36.00**

Lightly floured and sauteed, Cream, lemon, cherry tomatoes and dill

Scallops **\$47.00**

Gremolata, Parmesan crisp and garlic confit

MEAT 5

10 oz Aged Ribeye Steak

AVAILABLE OPTIONS

\$47.00

Demi Glaze with Onions and Garlic: \$6.00

Bleu Cheese: \$4.00

Blackened: \$4.00

Prawns: \$13.00

6 oz Prime Top Sirloin

AVAILABLE OPTIONS

\$34.00

Demi Glaze with Onions and Garlic: \$6.00

Bleu Cheese: \$4.00

Prawns: \$13.00

Lamb Chops **\$40.00**

Basil~mint pesto

Duroc Pork Chop **\$38.00**

Honey chipotle glaze

Chicken Piccata **\$28.00**

Airline chicken breast, Roasted with crispy skin, White wine, lemon, cream, tomatoes and capers

SIGNATURE COCKTAILS 11

The Chelse **\$14.00**

Grey goose vodka, No vermouth, Lemon twist

Gardner's St. Germaine Martini **\$12.00**

Tito's Vodka, St. Germaine Liqueur, Pink grapefruit juice

Creamsicle Fizz **\$13.00**

Vanilla Tito's vodka, Prosecco, Orange juice

The Red Queen	\$13.00
Bombay Sapphire Gin, St. Germaine Liqueur, Cranberry juice, Fresh lemon juice	
Barbados Lemonade	\$12.00
Mount Gay Rum, Fresh lemon juice, Brown sugar simple syrup	
Dubliner	\$14.00
Jameson Irish Whiskey, Gran Marnier, Sweet vermouth, Orange bitters	
The Blizzard	\$13.00
Old Overholt Rye, Cranberry juice, Fresh lemon juice, Simple syrup	
Heather's Sidecar	\$14.00
Double pour of Maker's Mark Bourbon, Cointreau, Muddled orange	
Spanish Mule	\$12.00
Sauza Hornitos Tequila, Ginger beer, Lime, Simple syrup	
Pink Paloma	\$12.00
Hornitos Tequila, Lime, Pink grapefruit juice	
Lemon Meringue Drop	\$12.00
Vanilla Tito's Vodka, Triple Sec, Fresh lemon juice, Simple syrup, Sugared rim	

CLASSIC COCKTAILS 9

Martini	AVAILABLE OPTIONS
Gin or Vodka, Dry vermouth	\$12.00
	Grey Goose, Hendricks or Tanqueray "10": \$14.00
Cosmopolitan	\$12.00
Tito's Vodka, Cointreau, Fresh lime juice, Cranberry juice	
Lemon Drop	\$12.00
Tito's Vodka, Triple Sec, Fresh lemon juice, Sugared rim	
Gin Sour	\$14.00
Hendricks Gin, Fresh lemon juice, Simple syrup	
Old Fashioned	\$13.00
Bulleit Rye Whisky, Orange, Lemon, Cherry, Sugar, Bitters	
Manhattan	\$13.00
Maker's Mark Bourbon, Sweet vermouth, Bitters	
Sazarac	\$13.00
Bulleit Rye, Absinthe, Peychauds bitters	
Margarita	AVAILABLE OPTIONS
Sauza Hornitos Tequila, Cointreau, Fresh lime juice	\$12.00
	Cadillac: \$3.00

French 75 or 76

Tito's Vodka or Tanqueray Gin, Prosecco, Lemon

AVAILABLE OPTIONS

\$13.00

Add St. Germaine: \$4.00

BOTTLED BEERS AND CIDER 10

Coors Light	\$4.00
Pyramid Hefeweizen	\$5.00
Georgetown Bodhizafa IPA	\$6.00
Fremont Interurban IPA	\$6.00
Guinness Kaliber (NA)	\$5.00
Ghostfish Grapefruit IPA	\$7.00
Lagunitas Dogtown Pale Ale	\$6.00
Ridgetop Red Ale	\$6.00
Black Butte Porter	\$6.00
Seattle Cider Semi Sweet	\$6.00

BEVERAGES 6

Batdorf and Bronson Coffee	\$4.00
Hot or Iced Tea	\$4.00
Sodas	\$4.00
San Pellegrino Limonata	\$4.00
San Pelligrino Sparkling Water	\$5.00
Acqua Panna Still	\$5.00

WHITE 11

Placido Moscato, Italy	AVAILABLE OPTIONS
	\$9.00
	\$34.00
Jones of Washington Riesling, WA	AVAILABLE OPTIONS
	\$9.00
	\$34.00
Villa Wolf Gewurztraminer, Germany	AVAILABLE OPTIONS
	\$10.00
	\$38.00

Daou Rosé, CA	AVAILABLE OPTIONS
	\$11.00
	\$42.00
Elk Cove Pinot Gris, OR	AVAILABLE OPTIONS
	\$12.00
	\$44.00
Kris Pinot Grigio, Italy	AVAILABLE OPTIONS
	\$11.00
	\$42.00
Wither Hills Sauvignon Blanc, New Zealand	AVAILABLE OPTIONS
	\$11.00
	\$42.00
Frog's Leap Sauvignon Blanc, CA	\$48.00
Tamarack Cellars Chardonnay, WA	AVAILABLE OPTIONS
	\$11.00
	\$42.00
J. Lohr Chardonnay, CA	AVAILABLE OPTIONS
	\$12.00
	\$44.00
Cakebread Cellars Chardonnay, CA	\$60.00
SPARKLING <small>4</small>	
Francois Montand Brut	\$14.00
Zardetto Prosecco, Italy	AVAILABLE OPTIONS
	\$11.00
	\$45.00
Roederer Estate Brut, CA	\$50.00
Louis Roederer Brut Premier, France	\$85.00
RED <small>17</small>	
Terrapin Cellars Pinot Noir, OR	AVAILABLE OPTIONS
	\$11.00
	\$42.00
Chehalem Pinot Noir, OR	\$50.00
Cigar Old Vine Zinfandel, CA	AVAILABLE OPTIONS
	\$12.00
	\$46.00

Dusted Valley Boomtown Syrah, WA	AVAILABLE OPTIONS
	\$11.00
	\$42.00
Altocedro Malbec, Argentina	\$45.00
Disruption Red Blend, WA	AVAILABLE OPTIONS
	\$11.00
	\$42.00
Ama Chianti Classico, Italy	\$50.00
Arch Terrace Merlot, WA	AVAILABLE OPTIONS
	\$11.00
	\$42.00
Januik Merlot, WA	\$50.00
Abeja Merlot, WA	\$90.00
Longshadows Pedestal Merlot, WA	\$90.00
Substance Cabernet Sauvignon, WA	AVAILABLE OPTIONS
	\$12.00
	\$44.00
Hess Estate Cabernet Sauvignon, CA	AVAILABLE OPTIONS
	\$14.00
	\$54.00
Abeja Caberenet Sauvignon, WA	AVAILABLE OPTIONS
	\$20.00
	\$75.00
Va Piano Cabernet Sauvignon, WA	\$80.00
Woodward Canyon Cabernet Sauvignon, Artist Series, WA	\$80.00
Leonetti Cabernet Sauvignon, WA	\$220.00