

JARDIN

Brunch

Housemade Juices & Smoothies

Green Machine

kale, apple, celery, cucumber, ginger, cilantro, parsley, lemon 10.5

Morning Energizer

apple, ginger, lemon, carrot, pineapple 10.5

Strawberry Vanilla Smoothie

strawberries, bananas, honey, orange juice, Greek yogurt 10.5

Antioxidant Smoothie

açaí, pomegranate juice, blueberries, blackberries, maple syrup 10.5

Juice

choice of: pineapple, pomegranate, orange, grapefruit 7.5

Coffee Bar

La COLOMBE Monaco Blend 5

La COLOMBE Cold Brew 8

Hot Chocolate 5

Americano 5.5

Espresso 5.5

Caffe Latte 6.5

Cappuccino 6.5

Caffe Mocha whipped cream 6.5

substitute soy or almond milk 1

Organic Tea Forté

Earl Grey, English Breakfast, Citrus Mint,
Chamomile, Jasmine Green 5

Organic Iced Tea

Wynn Classic Black Tea, Hibiscus Cooler,
Green Sunburst Tea, Passion Peach 5

Jardin Brunch Cocktails

Bubbles

Gambino Gold Prosecco DOCG

Valdobbiadene, NV

Bellini

white peach purée

Mimosa

fresh squeezed orange juice

Aperol Spritz

17

Mary's

Ragin' Cajun Mary

Absolut Peppar Vodka, Bayou seasoning, spiced tiger shrimp

Smokin' Bacon

Bakon Vodka, Del Maguey Chichicapa Mezcal, lime

Caesar

Absolut Peppar Vodka, Clamato, Jardin seasoning

17

Sips

Pink Sangria

housemade rosé sangria blend, fresh fruit

Pomegranate Paloma

Avión Silver Tequila, Ramazzotti Hibiscus, grapefruit soda, housemade grenadine, lime, smoked rosemary salt

Chile Mango Mule

St. George Green Chile Vodka
Ancho Verde Liqueur, honey mango infusion, lime, ginger beer

Garden To Glass

Hendrick's Gin, Chateau Aloe Liqueur, Organics Bitter Lemon Soda, watermelon cucumber limeade, basil

Paradise Punch

Mt. Gay Eclipse Rum, house infused tropical liqueur, RIPE Bajan Punch

17

Lighter Beginnings

Housemade Artisanal Pastry

blueberry muffin, croissant 6

Sticky Bun

pecan and caramel drizzle 8

Berry Bowl

blueberries, strawberries,
raspberries, blackberries 15

Fresh Fruit Platter

seasonal fruits, melon and citrus 17

Steel Cut Oats

brown sugar, golden raisins 12

Honey Roasted Granola and Greek Yogurt

fresh berries, toasted nuts,
cranberries, currants 12

Smoked Salmon

capers, shallots, cherry tomatoes,
whipped cream cheese,
choice of bagel 19

Eggs & Griddle

Featuring cage free eggs from Hickman Farms

Chilaquiles Rojos*

avocado, queso fresco,
cilantro, bell pepper, onions,
sunny-side up eggs, tortilla chips 17
add chicken 7 steak 14

Grilled Chicken Omelette

Monterrey Jack cheese, avocado,
Anaheim peppers, toast 22

Babe Farms Kale Scramble

JUST EGG, broccoli, peppers, toasted almonds 20

Country Ham & Cheddar Omelette

tomato, onions, hash browns, toast 21

Impossible Breakfast Sandwich

peppers, scallions, jalapeños,
IMPOSSIBLE breakfast sausage, JUST EGG,
vegan American cheese, everything bagel 20

Jardin Three Eggs Your Way*

hash browns, choice of: ham, bacon,
chicken apple sausage or country sausage 21

Buttermilk Pancakes

mixed berries, Vermont maple syrup 17

Caramel Apple French Toast

candied pecans,
whipped mascarpone cream 19

Maine Lobster Benedict*

sautéed spinach, tomato hollandaise, hash browns 28

Jardin Eggs Benedict*

country ham, hollandaise, chives, hash browns 23

Steak & Eggs*

eggs your way, ranchero sauce, hash browns, toast 29

Sides

Seasonal Fruit  8

Hash Browns 6

Country Pork Sausage 6

Chicken Apple Sausage 6

Applewood Smoked Bacon 5

Smoked Salmon 9

Seashore Fries  8

Sweet Potato Fries  8

Appetizers

Crab Cakes*

jumbo lump crab, lemon aioli,
watercress, chili oil 19

Tuna Tartare*

Asian pear, mint, toasted pine nuts, chili peppers,
sesame soy dressing, papadam chips 21

Buffalo Cauliflower

lipstick peppers, celery leaf, hot sauce 16

Hass Avocado Toast

watermelon radish, pine nuts,
green goddess dressing, rustic sourdough 20

Baked Chicken Meatballs

tomato sauce, shaved Parmesan,
ricotta cheese 17

Margherita Pizza

basil, fresh mozzarella 26

Prosciutto Pizza

broccolini, roasted garlic, buratta,
Parmesan, fresh mozzarella 26

Cauliflower Crust Pizza

gluten free crust, mozzarella, broccolini,
sun dried tomatoes, arugula pesto 19

Soup & Salad

Portobello Mushroom Soup

Parmesan and mushroom crostini 12

Chicken Noodle Soup

butter noodles, chicken, fine herbs 13.5

Steak Salad

queso fresco, cherry tomatoes,
radish, watercress and arugula,
chipotle agave vinaigrette 24

Babé Farms Kale Salad

Sweetie Drop peppers, smoked almonds, croutons,
manchego cheese, sherry vinaigrette 17

Whole Leaf Classic Caesar

Grana Padano cheese, garlic croutons 16

Chickpea and Quinoa Salad

cucumber, spiced chickpeas, quinoa, feta, cherry
tomatoes, mint, arugula, Tzatziki vinaigrette 17

add to any salad: chicken, shrimp, salmon,* steak,* ahi* 8 | 11 | 12 | 14 | 14

Sandwich, Burger & Entrees

Impossible Cheeseburger

egg-less thousand island, crispy onions, cherry pepper slaw, vegan American cheese 18

Crispy Buttermilk Chicken Sandwich

mustard slaw, garlic & herb ranch 19

California Turkey Burger

pepper jack cheese, guacamole, honey wheat bun, Fresno chilies 19

Jardin Bacon Cheeseburger*

all natural beef patty, peppered bacon, cheddar cheese, creamy mustard 19

Endless Spaghetti

served with Caesar salad and garlic bread 31
add meatballs 6

Wild Isles Salmon*

heirloom carrots, carrot ginger purée,
lemon honey crust 29

French Dip*

thinly sliced prime rib, toasted French bread,
Gruyère caramelized onions, horseradish 24

Lobster Roll*

Maine lobster, citrus aioli,
butter lettuce, brioche bun 28

 - Vegan. *Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs, may increase your risk of food borne illness.

JARDIN

Late Afternoon Menu

Appetizers

Portobello Mushroom Soup

Parmesan and mushroom crostini 12

Tuna Tartare*

Asian pear, mint, toasted pine nuts, chili peppers, sesame soy dressing, papadum chips 21

Crab Cakes*

jumbo lump crab, lemon aioli, watercress, chili oil 19

Buffalo Cauliflower

lipstick peppers, celery leaf, hot sauce 16

Hass Avocado Toast

watermelon radish, pine nuts, green goddess dressing, rustic sourdough 20

Baked Chicken Meatballs

tomato sauce, ricotta cheese, shaved Parmesan 17

Salad

Whole Leaf Classic Caesar

Grana Padano cheese, garlic croutons 16

Babé Farms Kale

Sweetie Drop peppers, smoked almonds, garlic croutons, manchego cheese, sherry vinaigrette 17

Chickpea and Quinoa Salad

cucumber, spiced chickpeas, quinoa, feta, cherry tomatoes, mint, arugula, Tzatziki vinaigrette 17

Beet Salad

Spanish goat cheese, grapefruit, pistachios, watercress, shaved fennel, frisee, arugula, citrus dressing 17

Greek Salad

cucumber, Kumato tomatoes, feta cheese, olives, oregano, red wine vinaigrette 17

Pizza

Margherita Pizza

basil, fresh mozzarella

Prosciutto Pizza

broccolini, roasted garlic, buratta, Parmesan, fresh mozzarella

26

Sandwich, Burgers & Entrées

Crispy Buttermilk Chicken Sandwich

mustard slaw, garlic & herb ranch 19

California Turkey Burger

pepper jack cheese, guacamole, honey wheat bun, Fresno chilies 19

Jardin Bacon Cheeseburger*

all natural beef patty, peppered bacon, cheddar cheese, creamy mustard 19

French Dip*

thinly sliced prime rib, toasted French bread, Gruyère, caramelized onions, horseradish 24

Lobster Roll*

Maine lobster, citrus aioli, butter lettuce, brioche bun 28

Endless Spaghetti

served with Caesar salad and garlic bread 31
add meatballs 6

Wild Isles Roasted Salmon*


heirloom carrots, ginger carrot purée, lemon honey crust 29

Impossible Cheeseburger

egg-less thousand island, crispy onions, cherry pepper slaw, vegan American cheese 18

12 oz. New York Strip*

caramelized onion and bacon potato cake, blue cheese, balsamic port reduction 47

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JARDIN

Dinner

Signature Cocktails

Pomegranate Paloma

Avión Silver Tequila
Ramazzotti Hibiscus, grapefruit soda,
housemade grenadine, lime, smoked rosemary salt

Chile Mango Mule

St. George Green Chile Vodka
Ancho Verde Liqueur, honey mango infusion, lime, ginger beer

Paradise Punch

Mt. Gay Eclipse Rum
house infused tropical liqueur, RIPE Bajan Punch

Garden To Glass

Hendrick's Gin
Chateau Aloe Liqueur, Organics Bitter Lemon Soda,
watermelon cucumber limeade, basil

The Gin & Tonic

Bombay Sapphire East Gin
Wynn Signature Tonic, grapefruit soda, lime

French Press

Grey Goose La Vanille Vodka,
Clement Mahina Coco Liqueur, La Colombe Cold Brew Coffee,
dark chocolate, vanilla coffee cream

Pink Sangria

housemade rosé sangria blend, fresh fruit

17

Beer

Domestic

Budweiser, Blue Moon, Bud Light, Coors Light, Fat Tire, Goose Island IPA, Michelob Ultra 9

Imports

Duvel Belgian Ale 12
Amstel Light, Corona, Heineken 10
O'Doul's Non-Alcoholic 8

Draft

Dos Equis, Stella Artois, Michelob Ultra Organic 10

Taste of JARDIN

Choice of:

Portobello Mushroom Soup

Parmesan and mushroom crostini

Greek Salad

cucumber, Kumato tomatoes, feta cheese, olives, oregano, red wine vinaigrette

Baked Chicken Meatballs

tomato sauce, ricotta cheese, shaved Parmesan

Choice of:

Mary's Herb Roasted Half Chicken

sour cream and chive whipped potatoes, broccolini, natural jus

Jardin Bacon Cheeseburger*

all natural beef patty, peppered bacon, cheddar cheese, creamy mustard

Wild Isles Roasted Salmon*

heirloom carrots, ginger carrot purée, lemon honey crust

Choice of:

Apple, Pear & Cranberry Crostata

vanilla mascarpone cream

White Chocolate & Cherry Cheesecake

cherry compote

Please notify your server of any allergies before ordering. If we are notified in advance of a food allergy, we will take precautions to minimize the risk of any food allergies.

*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs, may increase your risk of food borne illness.

Soup & Salads

Portobello Mushroom Soup

Parmesan and mushroom crostini 12

Chicken Noodle Soup

butter noodles, poached chicken,
fine herbs (190 cal.) 13.5

Wedge Salad

applewood-smoked bacon,
cherry tomatoes, blue cheese dressing 17

Whole Leaf Classic Caesar

shaved Grana Padano cheese, garlic croutons 16

Greek Salad

cucumber, Kumato tomatoes, feta cheese,
olives, oregano, red wine vinaigrette 17

Beet Salad

Spanish goat cheese, grapefruit, pistachios,
watercress, shaved fennel, frisée, arugula,
citrus dressing (170 cal.) 17

Artichoke and Crab Dip

Jumbo lump crab, grilled artichoke, Parmesan,
herbed focaccia sticks
(serves 2-3)

24

Appetizers

Crab Cakes*

jumbo lump crab, lemon aioli,
watercress, chili oil 19

Tuna Tartare*

Asian pear, mint, toasted pine nuts,
chili peppers, sesame soy dressing,
papadum chips (230 cal.) 21

Buffalo Cauliflower

lipstick peppers, celery leaf,
hot sauce 16

Mushroom Tartine

artisan almond milk cheese,
Marsala glaze, truffle vinaigrette (300 cal.) 16

Crispy Popcorn Chicken

chili and smoked salt popcorn, Old Bay aioli 17

Baked Chicken Meatballs

tomato sauce, ricotta cheese, shaved Parmesan 17

Margherita Pizza

basil, fresh mozzarella, Parmesan cheese 26

Prosciutto Pizza

broccolini, roasted garlic, buratta,
parmesan, fresh mozzarella 26

Cauliflower Crust Pizza

gluten free crust, mozzarella, broccolini,
sun dried tomatoes, arugula pesto 19

 - Vegan

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Entrées

Wild Isles Roasted Salmon*

heirloom carrots, ginger carrot purée, lemon honey crust 35

Roasted Branzino*

fingerling potatoes, pepper stew, olive vinaigrette 34

Seafood Pasta

Maine lobster, jumbo lump crab, shrimp, garganelli 37

Wild Mushroom Tagliatelle

Chanterelles, caramelized shallots, Marsala, demi cashew cream 25

Impossible Cheeseburger

eggless thousand island, crispy onions, cherry pepper slaw, vegan American cheese, skinny fries 22

Buttermilk Fried Chicken

cherry pepper slaw, hot honey, mashed potatoes 29

Mary's Herb Roasted Half Chicken

sour cream and chive whipped potatoes, broccolini, natural jus 29

12 oz. New York Strip*

caramelized onion and bacon potato cake, blue cheese, balsamic port reduction 47

8 oz. Charred Filet Mignon*

grilled broccolini, sauce au poivre 52

Jardin Bacon Cheeseburger*

all natural beef patty, peppered bacon, cheddar cheese, creamy mustard 21

Kurobuta Pork Chop

maple and mustard glazed, squash puree, fennel and arugula salad 35

Endless Spaghetti

served with Caesar salad and garlic bread 31
add meatballs 6

Sides

Truffle Fries

truffle salt, Parmesan cheese, garlic aioli 12

Crispy Hand Cut Portobello Fries

Parmesan batter, basil aioli 13

Seashore Fries  8

Sweet Potato Fries  8

Sautéed Heirloom Carrots


ginger carrot purée 11

Broccolini

roasted tomatoes, garlic, chili flakes 10

Fork Mashed Potatoes 10

Mac & Cheese 10

If, like many of us, you are watching your calories, we've created lighter, lower-calorie versions of some of our favorite dishes. These selections have been carefully tested by an independent laboratory for caloric content. The appetizers, side dishes and desserts are no more than 250 calories each and the main courses are 500 calories or less. They may be lower in calories, but they are every bit as delicious. We hope you will agree. Look for the special  on today's menu.

— Executive Chef Pedro Gonzalez

P.S. – We are really, *really* sure of the calories!

JARDIN

Dessert

Jardin Signature “Fleur”

layered dark chocolate mousse, raspberry jam,
moist chocolate cake in edible chocolate flower pot 20

Carrot Patch

maple cream filled carrot wafer, caramelized
pineapple carrot cake 19

(serves 2-3 guests)

Apple, Pear & Cranberry Crostata

vanilla mascarpone cream 13

White Chocolate & Cherry Cheesecake

cherry compote 11

Almond Panna Cotta

dairy-free yogurt, fresh citrus 13

Seasonal Ice Creams

vanilla, strawberry, cappuccino chocolate crunch 10

Seasonal Sorbets

mango tangerine, raspberry 10

Chef’s Selection of Pastries

peanut butter and jelly macaron
chocolate cream puff
exotic fruit
hazelnut cake
4 each 12 for four

 - Vegan