



FOOD PICTURED: Chicken Marsala, Chicken breast pounded, sautéed with exotic mushrooms, garlic, Marsala wine and Demi. 6 Oz Certified Choice Filet perfectly seasoned and grilled, mushroom demi (Shiitake, Portabello & Morel varieties) and pureed potatoes. Grilled Grouper with a peach mango salsa. Gnocchi with a hand-diced gorgonzola cream sauce and sun-dried tomatoes.

CHEF T'S GARDEN GRILL

525 East Gary Road
Lakeland, Florida 33801
Phone (863) 687-4386
Lunch: Monday - Friday 11-2 pm
Dinner: Tuesday - Saturday 5:30-9 pm
Reservations Accepted



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Lakeland

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1-800-688-2860

Opened for business February 2008, this old nostalgic 1924 Chiles House went through prior 9 months of rigorous revitalizing at the very own hands of Chef Terry Doner. Not only an artist in the kitchen but a visionary for this property with décor and landscape of this historic Chiles House.

As you turn into the drive, a lush ambient garden sets the tone for the wonderful culinary experience ahead. Upon entering into the charming restaurant Southern Hospitality takes over and lovely, leisurely dining ensues. Whether in the main dining room, upstairs or out on the beautiful tropical garden patio, Chef T's Garden Grill is a one-of-a-kind treasure. Appetizer favorites include: Calamari Alla Romana, Maryland Style Crab Cakes & Puff Pastry Baked Escargot. Serving up specialty sandwiches such as Tarragon Chicken Salad Croissant, Grilled Chicken Sandwich with Maplewood Bacon & Chipotle Mayo, Slow Roasted Prime Rib Melt with caramelized onions & blue cheese dressing to Jumbo Lump Crab Cakes, Penne Rustica, Lobster Ravioli, Chicken Piccata and more. There is also a "Fresh Catch of the Day" and "Gnocchi of the Day".

"For nearly ten years my passion for great food and cooking has kept me in the kitchens of several reputable Polk County Restaurants. My secret for producing great food is simple, FRESH Ingredients. I utilize as much as possible local produce & food supplies. I am not into fancy plating you see in many restaurants these days. Just simple, tasty, filling Italian inspired meals that leave my customers happy & satisfied. My main desire when I was renovating this property was to create a place where people could come and forget about their problems and to escape into a place where they are the main attraction. Nostalgia is something that always makes me forget about the worries and hassles of daily life. Even if it is for a few hours. It is comforting to know there is a place to do that. As the owner of this beautiful home, filled with generations of one family's love and memories, I am both proud and humbled to share its history and tradition - to make it the home of my own passion, cooking. Thank you to US Foodservice™ for this wonderful opportunity to showcase my restaurant. Cheers!" Chef Terry Doner

Chef Terry Doner has been the executive chef for several respected restaurants. He received his formal training at Peter Kump's Cooking School in New York, now known as The Institute of Culinary Education. Received 4 Star Ratings at current and past restaurants in Polk County. He is now the owner and executive chef for Chef T's Garden Grill.