



Garlic Mike's

Italian Cuisine

Michael Busse grew up in a large Italian family, one of five siblings, in New Jersey. Family meals were a central part of life for the Busses; Michael learned the fundamentals of preparing food for others from his mother and knew at a very young age that he wanted to be a chef and own his own restaurant.

After sharpening his skills at the Academy of Culinary Arts outside of Atlantic City and working in the industry in New Jersey, Michael and his new bride Traci took their show out West and opened Garlic Mike's in 1994.

Since then, Garlic Mike's has become a staple of the Gunnison Valley's robust culinary landscape. Michael develops many of the recipes and oversees the culinary team. Traci makes the wine and liquor selections — her seasonal drink menus have become the stuff of local legend — and handles the business side of the enterprise.

Grazie e Buon Appetito!

Mike & Team Garlic



Antipasti

CALAMARI FRITTI

golden fried squid, housemade marinara/13.95

MUSSELS POSILLIPO

new zealand green-lipped mussels in a white wine tomato-garlic broth/13.95



SHRIMP SCAMPI APPETIZER

traditional white wine garlic butter sauce/14.95

FRIED GREEN TOMATOES

tabasco mayonnaise/10.95



BURRATA CAPRESE

fresh mozzarella with a creamy center, vine-ripened tomatoes and basil/12.95

CROSTINI DUET

tomato bruschetta and ricotta dolce, aged balsamic/9.95

EGGPLANT ROLLATINI

ricotta-filled eggplant rolls/10.95

MIKE'S FAMOUS GARLIC FRIES

sinfully addictive, order a basket to share/11.95

Insalata e Zuppa



CAESAR SALAD 6.5/9.5

HOUSE SALAD 4.95/7.5

mixed greens, house balsamic dressing or parmesan peppercorn ranch

THE WEDGE

crisp romaine, bacon, tomatoes, blue cheese, parmesan peppercorn ranch 9.95/13



add bleu cheese crumbles or anchovies/1.5

add pignoli nuts/1.75

BRODO
chicken broth with spinach, macaroni and parmigiano bowl/4.95 bigger bowl/5.95

CREMA DI FUNGHI

cream of mushroom bowl 5.95 /7.5

MINISTRONE

grandma's vegetable soup with macaroni 5.95 /7.5

SALAD ADDITIONS

Grilled Chicken/3.95 Grilled Salmon/9.95 (3) Grilled Colossal Shrimp/11.95

Sliced Steak Carbonara/11.95



Guest Favorites

SPAGHETTI & MEATBALLS

mama josephine and papa joe's meatballs/17.95
add sausage/2.5

EGGPLANT PARMIGIANA

breaded and sautéed, baked with marinara and mozzarella with linguine/18.95



LINGUINE PESCATORE

shrimp, mussels, calamari, tomato-garlic sauce/23.95



COLORADO LOLLIPOP LAMP CHOPS

toasted rosemary bordelaise sauce/29.95



LASAGNA BOLOGNESE

layers of pasta, three cheeses and sausage topped with bolognese sauce/17.95

GNOCCHI ALLA ROMANO

soft potato pillows in alfredo with bacon, mushrooms and peas/ 18.95



TORTELLINI COMMARATO *

with filet mignon tips, prosciutto, mushrooms, mozzarella, hearty tomato sauce/21.95

Bistecca



FILETTO CON PEPE *

black pepper-crusted filet mignon with a cognac mustard cream sauce /31.95

NY STRIP CARBONARA *

a house specialty. 12 oz. strip steak marinated in a very dark marinade. Black on the outside. NOT BURNT. Not blackened. Taste it yourself!/32.95

FLAT IRON FETTUCINE *

sliced steak carbonara over fettuccine alfredo/24.95 gorgonzola crumbles upon request

STEAK GIOVANNI *

flatiron steak, mushroom and chianti wine sauce with balsamic glaze/27.95



GARLIC ROASTED PRIME RIB au jus *

horseradish cream. Available every night July & August, otherwise- Friday and Saturday



FILETTO DI LOMBARDIA *

filet mignon, artichoke hearts, sun-dried tomatoes, roasted garlic and a cabernet wine sauce /31.95





Vitello e Maiale

VEAL PARMIGIANA

breaded and sautéed, baked with bolognese and mozzarella with linguine /25.95

VEAL SCALOPPINE MARSALA

mushrooms and marsala wine /27.95

VEAL SCALOPPINE PICATTA

white wine, lemon and capers /26.95

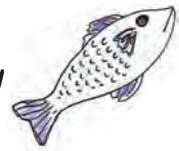
TOMAHAWK PORKCHOP

stuffed with mission figs, prosciutto and gorgonzola, port wine demi glace /23.95



* Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions.

Pesce



SHRIMP SCAMPI

wild caught colossal shrimp, traditional white wine garlic butter sauce, over linguine /24.95

SHRIMP LAURINO

wild caught colossal shrimp with prosciutto, peas and and tomatoes in mustard-tarragon cream sauce /25.95

SEA SCALLOPS CARUSO

bacon, porcini mushroom, bourbon cream sauce /29.95

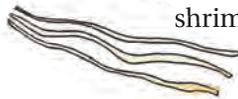
SALMON GIGI

wild caught salmon sautéed with tomatoes, mushrooms and basil in a chardonnay wine sauce /25.95

BRODETTO DI PESCE

the dish prepared by Mike on the COOKING CHANNEL and TRAVEL CHANNEL.

shrimp, scallops, mussels, calamari and salmon in a tomato-garlic broth over linguine /28.95



Pollo

CHICKEN PARMIGIANA

breaded and sautéed, baked with marinara and mozzarella with linguine /17.95

CHICKEN MARSALA

mushrooms and marsala wine /18.95

CHICKEN PICATTA

white wine, lemon and caper butter sauce /17.95



CHICKEN BALSAMICO

grilled chicken breast, artichoke hearts, capers, balsamic vinegar /17.95

CHICKEN FUNGHI E HERBE

mushroom medley, roasted garlic, spinach, fresh herbs /18.95



= Garlic Mike's Classics



Pasta

Pick a Pasta Shape	Pick a Sauce /16.95	Additions
CAPELLINI delicate angel hair 	ALA VODKA tomato sauce with vodka, cream and a hint of crushed red pepper AGLIO E OLIO extra virgin olive oil, garlic, crushed red pepper ALFREDO all the "no-no's": butter, cream, eggs and cheese BOLOGNESE meat sauce, herbs and tomatoes simmered to perfection for hours 	SAUSAGE /2.5 (2) MEATBALLS /4.5 GRILLED CHICKEN /3.95 GRILLED SALMON /9.95 (3) GRILLED COLOSSAL, WILD CAUGHT SHRIMP /11.95 SLICED STEAK CARBONARA /11.95 
GEMELLI spiral twins 	MARINARA tomatoes, garlic, olive oil, basil and white wine PESTO fresh basil, garlic, pignoli nuts olive oil, and parmensan PUTTANESCA "whore's style": capers, olives, tomatoes and anchovies	
FETTUCCINE small ribbons 		
LINGUINE small tongues 		
PENNE tubular pencil points 		
gluten free /\$2.5 		

All entrées are served with fresh vegetable del giorno, your choice of linguine with marinara or potato del giorno, and a house salad or cup of soup. Substitute a caesar salad /4.5 Split plate charges /5



Mocktails (nonalcoholic)

BLACKBERRY ZINGER

Lemondade, Blackberry, Ginger Beer/4.5

HOMEMADE ITALIAN CREAM SODA

Chocolate, Vanilla, Peach, Raspberry, Strawberry, Blackberry, Coconut and Passion Fruit/4.95

ICED TEA/LEMONADE 3.25

FLAVORED ICED TEA AND LEMONADE

Peach, Raspberry, Strawberry and Blackberry/3.75
Flavored Refills 1

COLORADO CRAFT GINGER BEER N/A/3.75

COKE PRODUCTS

Coke, Diet Coke, Sprite, Ginger Ale, Dr. Pepper/3.25

COLORADO CRAFT ROOT BEER N/A/3.75



Bambinos Kids Meals

Includes a fountain drink, Oreo Cookies and served on a Garlic Mike's Frisbee to take home/8.95

MAC N CHEESE

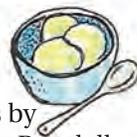
PICK A PASTA FROM PASTA BOX

CHICKEN FINGERS

SKETTI AND MEATBALL

includes a fountain drink and oreos/8.95

Dolce



Introducing homemade desserts by our local, In-house Pastry Chef, Shelby Rundell of Crumb de la Crumb

CLASSIC TIRAMISU

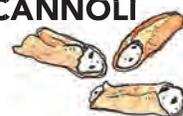
MIKE'S AWARD WINNING BREAD PUDDING

GOAT CHEESECAKE AND CARAMEL CHEESECAKE

CLASSIC CREME BRULEE (gf)

FLOURLESS CHOCOLATE TORTE (gf)

VANILLA GELATO (gf) CANNOLI



at Garlic Mike's

JOIN US OUT BY THE RIVER BAR AFTER DINNER. SIT BY THE GUNNISON RIVER AND ENJOY A COLD DRINK AND THE FIRE. LIVE MUSIC EVERY FRIDAY IN SUMMER.



Our sons Gunnison Class of 2017 Construction Class turned this old shed into what the River Bar is today.



Souvenir Tee Shirts

"If you like my meatballs, you're gonna love my sausage" tee shirt /20+ Float & Dine tee shirt /20+
Coming Soon - Garlic Mike's Socks and River Bar Sweatshirts!

Float & Dine

The Valley's ONLY dinner cruise trip. Enjoy the area's only dinner cruise – Rocky Mountain style! Start out at Three Rivers Resort and enjoy a scenic float trip on the Gunnison River to Garlic Mike's Restaurant. Then get ready to dine on a delicious Italian dinner. You will receive the float trip plus a voucher for up to \$35 per adult and \$10 per child 10 and under to be spent for dinner at Garlic Mike's. Anything above those amounts including tip, would be additional and payable at the restaurant. Available 7 nights a week with a 24 hr. notice and a minimum of 4 people.

Price: \$90 per person; \$57 ages 10 and under Includes: Float trip, vehicle shuttle and dinner vouchers but does not include gratuity for raft guide and dinner. Trip Time: Depart Three Rivers Resort by 4 pm
(Meeting times vary depending on how we shuttle your vehicle to Garlic Mike's)

Three Rivers Resort for Reservations (970)641-1303