

GARDEN VIEW RESTAURANT

DINNER MENU

APPETIZERS

FRIED MUSHROOM CHEESE RAVIOLI

\$16

Crispy, golden-fried mushroom ravioli served with our house-made sun-dried tomato pesto and rich, creamy Alfredo sauce for the perfect balance of flavor.

SPINACH DIP

\$12

A delightful blend of rich cream cheese, tangy sour cream, and sharp cheddar, perfectly folded with spinach and baked until bubbling and golden. Served with fried naan for dipping.

INSALATA DI CAPRESE *GF*

\$11

Fresh mozzarella, tomato slices, and fragrant basil, drizzled with house-made pesto and a rich balsamic reduction.

ROASTED RED PEPPER HUMMUS PLATE

\$12

GF & Vegan Available, Extra pita | \$2

Creamy, house-made roasted red pepper hummus topped with crumbled feta cheese. Served with a fresh assortment of cucumbers, carrots, peppers, olives, and cherry tomatoes, alongside crispy fried naan chips for dipping.

COCONUT PRAWNS

\$16

Six large prawns, hand-breaded with crispy panko and sweet coconut shavings, then fried to golden perfection. Served on a bed of fresh cabbage with a side of sweet chili dipping sauce.

SALADS

*Add 4oz salmon fillet | \$9 Add 5 large shrimp | \$8
Add 7oz grilled or fried chicken | \$8 *Add 6oz steak | \$12

CAESAR SALAD *GF Available* STARTER \$6, ENTREE \$12

Fresh hearts of romaine lettuce, tossed with creamy Caesar dressing, and topped with parmesan cheese and crunchy croutons.

CHICKEN COBB SALAD *GF* \$24

Fresh hearts of romaine lettuce topped with fresh tomato, grilled chicken breast, Point Reyes blue cheese crumbles, crispy bacon, creamy avocado, and a hard-boiled egg. Served with your choice of dressing.

GARDEN SALAD *GF & Vegan Available* STARTER \$6, ENTREE \$12

Crisp spring mix topped with shredded carrot, cherry tomatoes, cucumber slices, and crunchy croutons. Served with your choice of dressing.

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PASTAS

*Add 4oz salmon fillet | \$9 Add 5 large shrimp | \$8
Add 7oz grilled or fried chicken | \$8 *Add 6oz steak | \$12

NEW ORLEANS STYLE PASTA

\$28

GF Available

Cavatappi pasta mixed with grilled chicken, andouille sausage, sautéed mushrooms, bell peppers, tomatoes, and onions, all coated in a tangy Cajun lemon pepper sauce.

PESTO ZOODLES *GF*

\$20

Fresh Zucchini noodles tossed with a house-made pesto, carrots, tomatoes and asparagus.

SHRIMP AND SCALLOPS CORTEZ

\$36

Sautéed shrimp and scallops with fresh cilantro, tomato, and garlic chili butter, tossed in house-made roasted pepper sun-dried tomato pesto fettuccine.

EGGPLANT PARMESAN

\$24

Crispy breaded eggplant cutlet topped with melted mozzarella and marinara sauce, served on a bed of pesto zucchini noodles with tomatoes and asparagus.

ENTRÉES

*AMERICAN WESTERN WAGYU BURGER

\$22

8oz Wagyu beef patty topped with melted Tillamook Cheddar, sautéed onions, crispy fried onions, lettuce, tomato, pickles, bacon, and a smoky BBQ aioli, all on a soft pub bun.

BUTTERNUT SQUASH QUINOA

\$23

Sautéed butternut squash paired with a side of southwestern quinoa, drizzled with pomegranate molasses and topped with pistachio dust.

The following entrées are served with seasonal vegetables and your choice of rice pilaf, garlic mashed potatoes, baked potato, or seasoned fries.

Load your mashed potatoes or baked potato with bacon, cheese, and chives | \$4

Substitute sweet potato fries or onion rings | \$3

*GRILLED RIBEYE *GF*

\$45

12oz Painted Hills ribeye grilled to perfection, topped with herb butter.

Add five large shrimp | \$8

Add garlic and Point Reyes blue cheese | \$6

Add mushrooms and onions | \$3

NORTHWEST KING SALMON

\$38

8oz wild caught Columbia River salmon, paired with citrus avocado salsa and finished with a sweet apricot glaze reduction

STEAK CHANTERELLE

\$44

Two tender beef medallions flambéed with Madeira and topped with chanterelle mushrooms, caramelized onions, and a saffron demi-glace, finished with creamy Boursin cheese.

CHICKEN PICCATA

\$23

Lightly breaded chicken cutlet topped with a delicate white wine, butter, lemon, caper, and tomato sauce.