

GARDEN VIEW RESTAURANT

DINNER MENU

APPETIZERS

ROASTED GARLIC HUMMUS PLATTER | \$12

GF & VEGAN AVAILABLE

House-made roasted garlic hummus topped with feta cheese. Served with cucumbers, carrots, peppers, olives, cherry tomatoes, and fried pita chips.

Extra pita | \$2

CRAB CAKES | \$14

Two crab cakes served over a bed of coleslaw with a side of dill aioli.

COCONUT PRAWNS | \$12

Six large prawns coated with panko and coconut shavings; fried and served on a bed of cabbage with sweet chili sauce.

WARM SPINACH ARTICHOKE DIP | \$13

GF AVAILABLE

House made spinach jalapeños artichoke dip served with fried pita chips.

SALADS

Add 8oz. grilled or fried chicken | \$4 *Add 5 oz coulotte steak | \$8

Add 5 large shrimp | \$7 *Add 4oz salmon fillet | \$8

CAESAR SALAD | STARTER \$6, ENTREE \$12

GF & VEGAN AVAILABLE

Hearts of romaine lettuce tossed with creamy Caesar dressing. Topped with parmesan cheese, roasted garlic cloves, sun-dried tomatoes, and croutons.

GARDEN SALAD | STARTER \$6, ENTREE \$12

GF & VEGAN AVAILABLE

Hearts of romaine topped with carrot, cherry tomato, cucumber slices, parmesan cheese, croutons, and choice of dressing.

CHICKEN COBB SALAD | \$16

GF

Served on hearts of romaine lettuce with tomato, blue cheese crumbles, bacon, avocado, egg and your choice of dressing.

Please note that there is a \$12 corkage fee.

PASTAS

ROASTED RED PEPPER SEAFOOD LINGUINI | \$28

GF AVAILABLE

Linguini, spinach, shrimp, clams, and salmon tossed in a roasted red pepper cream sauce.

BBQ PULLED PORK MAC | \$26

GF AVAILABLE

Cavatappi noodles tossed in a creamy cheese sauce and topped with BBQ pulled pork and green onions.

PORTOBELLO BAKED TORTELLINI | \$24

GF

Ricotta, boursin and mozzarella cheese, sauteed portobello mushroom, spinach and roasted tomato sauce.

BUTTERNUT SQUASH ZOODLES | \$20

GF & VEGAN

Mushrooms, tomatoes, asparagus, squash and zucchini noodles tossed in a butternut squash sauce.

Add 8oz. grilled chicken | \$4 *Add 5 oz coulotte steak | \$8

Add 5 large shrimp | \$7 *Add 4oz salmon fillet | \$8

ENTRÉES

Served with seasonal vegetables and your choice of rice pilaf, garlic mashed potatoes, baked potato, or seasoned crinkle cut fries.

Load your mashed potatoes or baked potato with bacon, cheese, and chives | \$2

Substitute sweet potato fries or onion rings | \$3

*GRILLED RIBEYE | \$42

GF

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

Mushrooms and Onions | \$3 5 grilled shrimp | \$7 Garlic and Rogue blue cheese | \$4

CHICKEN CORDON BLEU | \$26

8oz chicken breast breaded and stuffed with swiss cheese and ham. Topped with hollandaise sauce.

BREADED FRENCHED PORK CHOP | \$30

12 oz frenched pork chop, breaded and topped with a caramelized onion demi glaze.

*HONEY GLAZED SALMON | \$36

GF

8oz honey glazed salmon fillet.

Please note that there is a \$12 corkage fee.