

GARDEN VIEW RESTAURANT

DINNER MENU

APPETIZERS

FRIED RAVIOLI

Six crispy cheese raviolis served with a spicy marinara.

\$14

SPINACH DIP *GF available*

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.

\$12

SEA SCALLOPS

Three tender scallops baked with a crisp crust and finished with a butter-wine sauce.

\$22

ROASTED RED PEPPER HUMMUS PLATE

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.

\$12

COCONUT PRAWNS

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.

\$16

STARTER SALADS

Starter portions. Enhance your salad with:

*Add 4oz salmon fillet | \$9 Add 5 large shrimp | \$8

Add 7oz grilled or fried chicken | \$8 *Add 4oz steak | \$12

CAESAR SALAD *GF Available*

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

\$8

GARDEN SALAD *GF & Vegan Available*

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

\$8

ARUGULA SALAD *GF*

Fresh arugula with dried cranberries, feta, toasted hazelnuts, and a bright lemon dressing.

\$10

ENTRÉE SALADS

CHICKEN CAESAR SALAD *GF Available*

\$20

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

CHICKEN COBB SALAD *GF*

\$24

Fresh hearts of romaine lettuce topped with tomatoes, blue cheese, bacon, avocado, egg, and grilled chicken.

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PASTAS

Enhance your pasta with:

*Add 4oz salmon fillet | \$9 Add 5 large shrimp | \$8

Add 7oz grilled or fried chicken | \$8 *Add 4oz steak | \$12 *GF available*

RAVIOLI SURF & TURF

\$40

Cheese ravioli sautéed in a butter wine sauce, topped with crab, sliced 4oz filet, and finished with chimichurri.

SHRIMP & SAUSAGE ARRABBIATA

\$34

Shrimp, spicy sausage, shallots, and garlic in a zesty red sauce served over fettuccine.

LEMON CAPER CREAM CAVATAPPI

\$22

Zesty lemon cream with capers, roasted artichokes, asparagus, parmesan and pistachios. Add crispy tofu | \$6

CHICKEN PARMESAN

\$28

Crispy breaded chicken baked with marinara, mozzarella, and parmesan served over linguine.

ENTRÉES

Entrées are served as listed, but you may substitute your starch if desired. Enhance your entrée with:

*Add 4oz salmon fillet | \$9 (GF) Add 5 large shrimp | \$8

Add 7oz grilled or fried chicken | \$8 *Add 4oz steak | \$12 *GF available*

*BALSAMIC WAGYU BURGER *GF available*

\$24

8oz American Wagyu patty with goat cheese, arugula, and balsamic glaze on a pub bun. Served with seasoned fries or seasonal vegetables.

*MOONSTONE BURGER *GF available*

\$22

8oz American Wagyu patty topped with cheddar, lettuce, tomato, and pickle on a pub bun. Served with seasoned fries or seasonal vegetables.

*RIBEYE STEAK *GF*

\$45

10oz ribeye with cowboy butter, creamy mashed potatoes, and roasted seasonal vegetables. Add five large shrimp | \$8
Add garlic and Point Reyes blue cheese | \$6
Add mushrooms and onions | \$3

MISO MAPLE NW KING SALMON *GF*

\$38

8oz Pacific NW King salmon glazed with miso maple sauce, paired with mint & pea wild rice and seasonal vegetables.

PORTERHOUSE PORK CHOP *GF* WITH HARVEST CHUTNEY

\$36

A thick-cut 12oz porterhouse pork chop, grilled to perfection and topped with our house-made Harvest Chutney — a rustic blend of apple, bacon, onion, cranberries, and fresh herbs, finished with a splash of brandy, served with creamy garlic mashed potatoes. Savory, sweet, and hearty, it's the perfect taste of the season.

ZUCCHINI ROLLATINI *Vegan*

\$26

Tender zucchini filled with tofu-cashew ricotta, baked in marinara. Served with garlic bread and your choice of starch.