

GARDEN VIEW RESTAURANT

DINNER MENU

APPETIZERS

COCONUT PRAWNS

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

\$12

SALMON ROULADE

With cream cheese, lemon curd, drizzled with Oregon blueberry compote.

\$15

ROASTED RED PEPPER HUMMUS PLATE

GF & Vegan Available, Extra pita | \$2

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

\$12

SALADS

*Add 4oz salmon fillet | \$9 Add 5 large shrimp | \$7

Add 8oz grilled or fried chicken | \$6 *Add 5oz steak | \$8

GARDEN SALAD *GF & Vegan Available*

STARTER \$6, ENTREE \$12

Spring mix topped with carrot, cherry tomato, cucumber slices, croutons, and choice of dressing.

CAESAR SALAD *GF Available*

STARTER \$6, ENTREE \$12

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

PASTAS

NEW ORLEANS STYLE PASTA

GF Available

Cavatappi pasta, chicken, andouille sausage, mushrooms, and onions tossed with a cajun lemon pepper sauce.

\$28

PESTO ZOODLES *GF & Vegan*

\$20

Zucchini and squash noodles tossed with a house-made pesto, mushrooms, tomatoes, and asparagus.

*Add 4oz salmon fillet | \$9

Add five large shrimp | \$7

Add 8oz grilled chicken | \$6

SHRIMP AND SCALLOPS CORTEZ

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

\$36

ENTRÉES

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 | \$2

Substitute sweet potato fries or onion rings | \$3

*GRILLED RIBEYE *GF*

\$45

12 oz painted hills ribeye grilled to perfection and topped with herb butter.

Mushrooms & onions | \$3

Add five large shrimp | \$7

Garlic & Rogue blue cheese | \$4

NORTHWEST SALMON

\$38

8oz wild-caught Columbia River salmon complimented with apricot glaze reduction.

STEAK DIANE *GF*

\$42

Two beef tenderloin medallions flambé with mushroom, brandy green onion demi-glaze and dijon mustard cream.

AMERICAN WESTERN

\$22

WAGYU BURGER

8oz wagyu burger topped with cheddar cheese, sautéed onion, lettuce, tomato, pickle, bacon, and BBQ aioli on pub bun.

CHICKEN PICCATA

\$22

Breaded chicken breast topped with a white wine butter lemon caper sauce with tomato.