



GARDEN VIEW RESTAURANT

DINNER MENU

APPETIZERS

BACON WRAPPED DATES GF \$18

4 bacon wrapped dates stuffed with lemon zest goat cheese, topped with maple balsamic and dusted with candied pecans.

Suggested pairing: Willamette Valley Vineyards Riesling

SPINACH ARTICHOKE DIP \$14

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.

STEAMED MUSSELS GF \$18

1 pound of steamed mussels in a lemon grass coconut cream sauce.

Suggested pairing: J Bookwalter Winery 'Readers' Sauvignon Blanc

HUMMUS PLATE \$12

GF Available, Extra pita / \$2

House-made sun-dried tomato basil hummus topped with feta cheese, served with cucumbers, carrots, bell peppers, olives, and cherry tomatoes.

BAKED BRIE \$20

Brie wrapped in phyllo dough and baked, served with fig jam, green grapes, crostini, apples, and savory hazelnuts.

Suggested pairing: Pudding River Chardonnay

COCONUT PRAWNS \$16

Six large prawns, hand-breaded with crispy panko and sweet coconut shavings, then fried and served on a bed of cabbage with sweet chili sauce.

STARTER SALADS

**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 \$8

Fresh hearts of romaine lettuce, parmesan, croutons, roasted garlic, sundried tomatoes, caesar dressing.

ARUGULA BEET TARTARE GF \$12

Cubed beets folded with mayonnaise, worcestershire, and soy sauce, set on a bed of fresh arugula, topped with goat cheese and a dusting of toasted hazelnuts.

Suggested pairing: Raptor Ridge Winery Rosé

GARDEN SALAD GF Available \$8

Fresh hearts of romaine lettuce, shredded carrot, cherry tomatoes, cucumber, croutons. Served with your choice of dressing.

ENTRÉE SALADS

**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 \$16

Fresh hearts of romaine lettuce, parmesan, croutons, roasted garlic, sundried tomatoes, caesar dressing.

GRILLED PEACH NW BERRY SALAD \$20

GF Available. Grilled peaches with blackberries and blueberries on a bed of crisp romaine, tossed with candied pecans, goat cheese and house-made citrus dressing.

Suggested pairing: Left Coast White Pinot Noir

GARDEN SALAD GF Available \$16

Fresh hearts of romaine lettuce, shredded carrot, cherry tomatoes, cucumber, croutons. Served with your choice of dressing.

SOUTHWEST STEAK SALAD \$26

GF Available. Grilled 4oz teres major steak, fresh greens with fire-roasted red peppers, corn, red onion, cotija cheese and house-made green goddess dressing.

Suggested pairing: David Hill Pinot Noir

Please note that there is a \$15 corkage fee. \$3 charge for split plates. No separate checks for parties with more than 10 guests. 18% gratuity will be added to all parties of 6 or more.

**Our meats are cooked to the required temperatures. Upon request, we will cook to your specifications; however, consuming raw or under-cooked meats may increase your risk of food borne illness, especially in children or people with certain medical conditions.*

GARDEN VIEW RESTAURANT

DINNER MENU

PASTAS

All pastas can be served GF. All come with a side of garlic crostini. 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

AGLIO E OLIO Vegan

\$20

\$32

Linguini lightly sautéed in fragrant garlic olive oil with fresh herbs and a touch of serrano heat.

Suggested pairing: Lovo Millesimato Prosecco

BLACK COD PICCATA LINGUINI

\$36

Tender, lightly breaded black cod with sun-dried tomatoes and capers, finished in a bright lemon cream sauce, served over linguini.

Suggested pairing: Willamette Valley Vineyards Pinot Gris

STEAK BITE RIGATONI

\$32

Rigatoni tossed with succulent steak bites, sautéed mushrooms, bell peppers, garlic, and shallots in a vibrant chili pepper sauce.

Suggested pairing: Saviah The Jack Syrah

BLACKENED CAJUN CHICKEN PASTA **\$28**

Tender blackened chicken breast, andouille sausage, bell peppers and onions, tossed in a bold Cajun cream sauce with rigatoni.

Suggested pairing: Barnard Griffin Pinot Gris

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

AIRLINE CHICKEN BREAST GF available **\$30**

Pan-seared roasted airline chicken breast finished with a rich chicken demi-glace, served with seasonal vegetables and mashed potatoes.

Suggested pairing: Saviah The Jack Chardonnay

*CENTERCUT RIBEYE GF

\$45

\$34

Hand-cut 10oz ribeye, grilled and finished with house-made cowboy butter, accompanied by a baked potato and seasonal vegetables.

Suggested pairing: Revelry Vintners Cabernet Sauvignon

GRILLED CABBAGE ROLLS GF & Vegan **\$28**

Grilled cabbage rolls stuffed with Impossible™ meat, rice, onions, and carrots, finished with tomato sauce and vegan sour cream, set atop wild rice and lentils.

CEDAR PLANK SALMON

\$38

\$40

8oz wild caught Columbia River salmon topped with a white wine dijon served with seasonal vegetables and rice.

Suggested pairing: J Bookwalter Winery Sauvignon Blanc

**OREGON GARDEN
RESORT**

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