

# GARDEN VIEW RESTAURANT

## DINNER MENU

### APPETIZERS

**BACON WRAPPED DATES** GF \$18

Stuffed with goat cheese, topped with maple balsamic & toasted hazelnuts.

**SPINACH ARTICHOKE DIP** GF Available \$14

Creamy blend of cheeses & spinach, baked until golden. Served with fried naan.

**SHRIMP SCAMPI** GF \$18

Prawns sauteed in a butter wine sauce with tomatoes & shallots.

**HUMMUS PLATE** \$12

GF Available, Extra naan | \$2

House-made sun-dried tomato basil hummus topped with feta cheese, served with vegetables, olives, & naan.

**ARTISAN CHEESE PLATE** \$20

Assorted cheese, grapes, olives, crackers, fig jam, & savory hazelnuts.

**COCONUT PRAWNS** \$16

Six large prawns, hand-breaded with crispy panko & coconut, fried & served with sweet chili sauce.


### PASTAS

All pastas can be prepared GF. All come with a side of garlic bread (except for GF pastas). Enhance your pasta with:

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

**AGLIO E OLIO** VGN \$20

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

 Quady North Rosé


**PESTO SHRIMP LINGUINI** \$28

Shrimp, pesto, cherry tomatoes, spinach, & parmesan tossed with linguini.

 Pudding River Wine Cellars Chardonnay


**LEMON KISSED CHICKEN PASTA** \$28

Chicken, tomatoes, spinach, asparagus & shallots in a garlic white wine butter sauce with linguini.

 J.Bookwalter Sauvignon Blanc

**BLACKENED STEAK RIGATONI** \$34

Blackened 4oz steak, sun-dried tomatoes, spinach & rigatoni tossed in a parmesan cream sauce.

 Saviah Cellars The Jack Syrah

VGN - Vegan V - Vegetarian GF - Gluten Free

 - Suggested wine pairing

### SALADS

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

**CAESAR SALAD** STARTER \$8, ENTRÉE \$16

GF Available

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

**CAPRESE** GF, V \$11

Pesto, mozzarella, tomato & basil with a balsamic glaze.

**GARDEN SALAD** STARTER \$8, ENTRÉE \$16

GF, VGN

Mixed greens, carrot, tomato, cucumber, croutons.

Served with your choice of dressing.

**NORTHWEST BERRY SALAD** \$18

GF, V

Mixed greens, seasonal berries, goat cheese, candied pecans, raspberry vinaigrette.

### 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** \$30

Lightly smoked, finished with chicken demi-glace, served with seasonal vegetables & mashed potatoes.

 Duck Pond Cellars Chardonnay


**RIBEYE PORK CHOP** \$36

12oz ribeye pork chop with tequila bacon lime beurre blanc, served with seasonal vegetables & a baked potato.

 Oak Ridge Winery OZV Zinfandel


**MISO BLACK COD** \$35

Miso-glazed black cod served with seasonal vegetables & herb wild rice.

 Willamette Valley Vineyards Riesling

**\*TERES MAJOR** \$40

6oz teres major with a red wine reduction served with seasonal vegetables & garlic mashed potatoes.

 Saviah Cellars Cabernet Sauvignon

**NW KING SALMON** \$38

Marionberry balsamic glaze, served with seasonal vegetables & herb wild rice.

 Left Coast Estate White Pinot Noir

**MEDITERRANEAN STUFFED PEPPERS** \$28

VGN

Quinoa, chickpeas, zucchini, red onion, tomato, & kalamata olives with roasted garlic tahini over arugula tossed with lemon juice, served with seasonal vegetables.

 Oak Ridge Winery OZV Zinfandel