

# GARDEN VIEW RESTAURANT

## DINNER MENU

### APPETIZERS

#### INSALATA DI CAPRESE *GF*

\$11

Fresh mozzarella, tomato slices, and fragrant basil, drizzled with house-made pesto and a rich balsamic reduction.

#### ROASTED RED PEPPER HUMMUS PLATE

\$12

*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.

### SALADS

Add 7oz chicken | \$8

#### CAESAR SALAD *GF Available* STARTER \$6, ENTREE \$12

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

#### GARDEN SALAD *GF & Vegan Available* STARTER \$6, ENTREE \$12

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

#### CHICKEN COBB SALAD *GF* \$24

Fresh hearts of romaine lettuce topped with fresh tomato, grilled chicken breast, Point Reyes blue cheese crumbles, crispy bacon, creamy avocado, and a hard-boiled egg. Served with your choice of dressing.

#### ORZO PESTO SALAD \$24

Orzo tossed with pesto, tomatoes, red onions, and carrots, over a bed of romaine lettuce. Topped with grilled chicken, crushed hazelnuts, and an apple fan.

# GARDEN VIEW RESTAURANT

## DINNER MENU

### PASTAS

Add 7oz chicken | \$8

**NEW ORLEANS STYLE PASTA**

*GF Available*

Cavatappi pasta mixed with grilled chicken, andouille sausage, sautéed mushrooms, bell peppers, tomatoes, and onions, all coated in a tangy Cajun lemon pepper sauce.

**PESTO ZOODLES** *GF*

Fresh Zucchini noodles tossed with a house-made pesto, carrots, tomatoes and asparagus.

**\$28 SHRIMP AND SCALLOPS CORTEZ \$36**

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

**EGGPLANT PARMESAN \$24**

Crispy breaded eggplant cutlet topped with melted mozzarella and marinara sauce, served on a bed of pesto zucchini noodles with tomatoes and asparagus.

### ENTRÉES

The following entrées are 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 | \$4

Substitute sweet potato fries or onion rings | \$3

**CHICKEN BACON RANCH WRAP \$20 DELI STYLE SANDWICH \$18**

Chicken, bacon, lettuce, tomatoes, ranch, and cheddar cheese wrapped in a flour tortilla.

Your choice of turkey, ham, or pastrami. Choose between cheddar, swiss, or pepper jack cheese. Served on your choice of sourdough, wheat, or rye bread.

**SALMON CAESAR WRAP \$20**

Salmon, lettuce, parmesan, tomatoes and red onion tossed in caesar dressing wrapped in a flour tortilla.

**\*PRIME RIB \$45**

Seasoned with garlic and herbs served medium rare with au jus and creamy horseradish.

**NORTHWEST KING SALMON \$38**

8oz wild caught Columbia River salmon, paired with citrus avocado salsa and finished with a sweet apricot glaze reduction.