

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

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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

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

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

SEAFOOD CIOPPINO *GF*

\$42

A medley of salmon, prawns, mussels, and bay scallops with onions, bell peppers, garlic, fennel, and gnocchi, gently simmered in a fragrant lobster tomato broth, accompanied by grilled lemon and crisp crostini.

Suggested pairing: J Bookwalter Winery 'Readers' Sauvignon Blanc

***TERES MAJOR** *GF*

\$34

Grilled 8oz teres major steak finished with a red wine reduction, served with mashed potatoes and seasonal vegetables.

Suggested pairing: Luke Merlot

CEDAR PLANK SALMON

\$38

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

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.