

GARDEN VIEW RESTAURANT

DINNER MENU

APPETIZERS

CRAB CAKES

\$15

Two crab cakes on a bed of Louie slaw, with a side of dill aioli.

GOAT CHEESE CROSTINI

\$14

Roasted hazelnut crusted goat cheese served with fresh diced roma tomato, roasted garlic and crostini. Drizzled with balsamic reduction, parsley oil, and paprika oil.

COCONUT PRAWNS

\$12

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

ROASTED RED PEPPER HUMMUS PLATE

\$12

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.

PROSCIUTTO WRAPPED DATES

\$14

Four prosciutto-wrapped dates stuffed with goat cheese topped with maple syrup balsamic glaze and candied hazelnuts.

INSALATA DI CAPRESE

GF

\$11

Fresh mozzarella, tomato slices, and basil. Topped with fresh pesto and balsamic reduction.

SALADS

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

Add 7oz grilled or fried chicken | \$6

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.

*STEAK SALAD

\$16

GF Available

5oz teres major steak, spring mix, fire-roasted red peppers, goat cheese, onion strings, and garlic balsamic.

STRAWBERRY POPPYSEED SALAD

\$14

GF

Spring mix, sliced strawberries, feta cheese, red onions, pecans, and housemade poppyseed dressing.

GARDEN SALAD

GF & Vegan Available

STARTER \$6, ENTREE \$12

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

CHICKEN COBB SALAD

GF

\$16

Hearts of romaine topped with tomato, blue cheese crumbles, bacon, avocado, hard-boiled egg, and your choice of dressing.

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PASTAS

CHICKEN PARMESAN

\$26

7oz Breaded chicken breast topped with provolone cheese and roasted tomato sauce, over a bed of pesto linguini.

*CAJUN STEAK PASTA

\$26

Cavatappi pasta with cajun-seasoned teres major steak, tossed in a cream sauce with mushrooms, tomatoes, and bell peppers.

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 7oz grilled chicken | \$6

ROASTED RED PEPPER SEAFOOD LINGUINI

\$34

GF Available

Linguini, spinach, shrimp, clams, and crab tossed in a roasted red pepper cream sauce.

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*

\$44

12oz Painted Hills ribeye grilled to perfection, topped with herb butter.

Add five large shrimp | \$9

Add garlic and Rogue blue cheese | \$4

Add mushrooms and onions | \$3

NORTHWEST SALMON

\$38

8oz wild caught Columbia River salmon complimented with marionberry compote with a ginger balsamic reduction.

*SURF & TURF *GF*

\$38

10oz teres major steak grilled to perfection served with a cilantro lime marinated shrimp skewer and house-made chimichurri sauce.

POBLANO OSSO BUCO

\$32

Seared and braised pork osso buco shank topped with a poblano cream sauce.

*CIABATTA GARDEN VIEW BURGER \$20

Classic burger on a ciabatta bun topped with cheddar cheese, onion, lettuce, tomato, and a pickle.

CHICKEN PICCATA

\$24

7oz breaded chicken breast topped with a white wine butter lemon caper sauce and tomato.