GARDEN VIEW RESTAURANT

LUNCH MENU

- SALADS _____

Add 70z grilled or fried chicken | \$8 *Add 60z steak | \$12 Add 5 large shrimp | \$8 *Add 40z salmon fillet | \$9

COBB SALAD

\$22

\$12

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.

CAESAR SALAD GF Available

Hearts of romaine lettuce tossed with creamy Caesar dressing. Topped with parmesan cheese and crunchy croutons.

— SPECIALTY ITEMS —

BEER BATTERED WILD PACIFIC COD FISH & CHIPS

Served with coleslaw and house-made tartar sauce.

SHRIMP ALFREDO

\$18

\$24

Linguine noodles tossed in a creamy alfredo sauce with tomatoes, spinach, and topped with four sautéed shrimp.

ORZO PESTO SALAD

\$14

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.

— BURGERS ——

Half-pound wagyu beef patty served with your choice of soup, salad, or seasoned fries. GF buns available upon request. Substitute for Beyond Burger | \$3 Add bacon | \$2 Substitute onion rings or sweet potato fries | \$3

*BLUE CHEESE BACON BURGER

Topped with bacon and Point Reyes blue cheese crumbles. Served with onion, lettuce, tomato, and a pickle.

*FIRESIDE BURGER

\$18

\$20

Classic burger topped with cheddar cheese, onion, lettuce, tomato, and pickle.

– SOUP OF THE DAY –

Soups made fresh daily Ask your server for today's selection **CUP \$4, BOWL \$6**

-SANDWICHES & WRAPS-

Served with your choice of soup, salad, or seasoned fries. Gluten free bread available upon request. Substitute onion rings or sweet potato fries | \$3

GARDEN VIEW CLUB

Bacon, turkey, ham, lettuce, tomato, and swiss and cheddar cheese, served on your choice of sourdough, wheat, or rye bread.

CRISPY CHICKEN BACON WRAP \$15

Crispy chicken tenders, bacon, lettuce, tomatoes, ranch, and cheddar cheese wrapped in a flour tortilla.

REUBEN

Pastrami, sauerkraut, swiss cheese, and thousand island served on toasted marble rye bread.

GRILLED TURKEY

Grilled turkey and bacon topped with cheddar cheese, avocado, sliced tomato, and mayo. Served on sourdough bread.

BLTA

Smoked bacon, crispy lettuce, avocado, and sliced tomato. Served on your choice of sourdough, wheat, or rye bread.

GRILLED CAPRESE

\$15

\$14

Fresh mozzarella, sliced roma tomatoes and house made pesto layered between sourdough bread and grilled to golden brown, topped with a balsamic reduction and fresh basil.

DELI STYLE

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.

OREGON GARDEN

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 8 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.

\$15

\$15

\$15

\$19

GARDEN VIEW RESTAURANT

LUNCH COCKTAIL MENU

COCKTAILS

BLOODY MARY	\$10
House vodka, bloody mary mix, tomato juice, asparagus spears, green beans, onions and olives.	
SCREWDRIVER	\$7
House vodka and orange juice.	
TEQUILA SUNRISE	\$8
House tequila, orange juice, grenadine and a cherry.	
MIMOSA	\$8
Cava brut topped with orange or cranberry juice.	
MARTINI	\$10
House gin, dry vermouth and olives.	
OLD FASHIONED	\$12
House bourbon, Angostura Bitters, orange peel, simple syrup and a cherry.	
DARK AND STORMY	\$9
House rum, lime juice and ginger beer.	
CUBA LIBRE	\$7
House rum, lime juice and Pepsi.	
	 House vodka, bloody mary mix, tomato juice, asparagus spears, green beans, onions and olives. SCREWDRIVER House vodka and orange juice. TEQUILA SUNRISE House tequila, orange juice, grenadine and a cherry. MIMOSA Cava brut topped with orange or cranberry juice. MARTINI House gin, dry vermouth and olives. OLD FASHIONED House bourbon, Angostura Bitters, orange peel, simple syrup and a cherry. DARK AND STORMY House rum, lime juice and ginger beer.

MOCKTAILS

BABY BELLINI Orange juice, peach syrup, Starry, orange garnish.	\$6
BLUE LAGOON Lime juice, blue curacao, Starry, cherry garnish.	\$6
BLUSHING ARNOLD PALMER Iced tea, lemonade, splash of grenadine, lime garnish.	\$5
MANGO MULE Lime juice, mango puree, ginger beer, lime garnish.	\$6
BLUEBERRY CUCUMBER SPRITZER Cucumber, frozen blueberry, lime juice, simple syrup, club soda, blueberry garnish.	\$7
LAVENDER LEMONADE Lavender syrup, lemonade, lemon garnish.	\$5