

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 cream cheese, spinach & artichokes. Served with fried naan.

GARLIC ROSEMARY HUMMUS PLATE 12

GF Available, Extra naan / 2

Garlic Rosemary hummus topped with feta. Served with fresh vegetables, olives, and fried naan.

ROASTED GARLIC GOAT CHEESE CROSTINI 16

Goat cheese rolled in toasted hazelnuts served with fresh roasted garlic, diced tomatoes & crostinis. Drizzled with balsamic, parsley oil & paprika oil.

COCONUT PRAWNS 16

Six large prawns coated with panko & coconut, fried & served on a bed of cabbage with sweet chili sauce.

PASTAS

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

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

AGLIO E OLIO VGN 22

Garlic olive oil linguine tossed with fresh herbs, zucchini, toasted hazelnuts & red chili flakes.

 Barnard Griffin Pinot Gris

ROASTED RED PEPPER SEAFOOD LINGUINE 34

Roasted red pepper alfredo linguine tossed with spinach, shrimp & topped with a 4oz salmon.

 Duck Pond Chardonnay

CHICKEN PARMESAN 28

Pesto alfredo linguine topped with a breaded chicken breast, marinara sauce, mozzarella cheese & fresh basil.

 Pudding River Wine Cellars Pinot Noir

BROWN BUTTER MUSHROOM SAGE RAVIOLI 36

Ricotta raviolis tossed in a brown butter sage sauce with sautéed mushrooms, garlic & shallots topped with a 4oz coulette steak.

 Pinot Vista Vineyards Pinot Noir

VGN - Vegan V - Vegetarian GF - Gluten Free

 - Suggested wine pairing

SALADS

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

CAESAR SALAD STARTER 8, ENTRÉE 16

GF Available

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

GARDEN SALAD STARTER 8, ENTRÉE 16

GF, VGN

Mixed greens, carrot, tomato, cucumber & croutons. Served with your choice of dressing.

SIGNATURE SELECTIONS

Entrées are served as listed, but you may substitute your starch if desired. Enhance your entrée with:

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

Upgrade: Loaded mashed or baked potato | 4
Butter, sour cream, cheddar, bacon & green onions

***CENTER CUT RIBEYE** 45

10oz ribeye with cowboy butter served with baked potato & seasonal vegetables.

 Revelry Vintners Cabernet Sauvignon

COULOTTE SURF & TURF 42

8oz coulotte steak topped with cajun alfredo sauce & 3 shrimp served mashed potatoes & seasonal vegetables.

 Saviah Cellars The Jack Syrah

RIBEYE PORK CHOP 32

8oz boneless ribeye pork chop topped with a garlic mushroom brandy sauce served with mashed potatoes & seasonal vegetables.

 Oak Ridge Winery OZV Zinfandel

CHICKEN SALTIMBOCCA 29

Chicken breast wrapped in prosciutto & sage, topped with a white wine sauce. Served with mashed potatoes & seasonal vegetables.

 Saviah Cellars The Jack Chardonnay

CHÈVRE SALMON 39

8oz king salmon fillet topped with honey herbed chèvre, pickled onions, & crispy capers. Served with rice pilaf & seasonal vegetables.

 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.

 J. Bookwalter Sauvignon Blanc