GARDEN VIEW
R E S T A U R A N T

DINNER MENU

APPETIZERS

SIZZLING SHRIMP & MUSHROOMS $16

Sizzling hot plate of cremini mushrooms and shrimp sautéed in white wine butter and garlic.
Suggested pairing: Rizzo Winery Muscat Canelli

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.
Suggested pairing: Willamette Valley Vineyards Riesling

COCONUT PRAWNS $12

Six large prawns coated with panko and coconut shavings then fried. Served on a bed of cabbage with sweet chili sauce.
Suggested pairing: Moonstone Vineyards White Zinfandel

SPINACH ARTICHOKE HUMMUS PLATE $12

GF & Vegan Available, Extra pita | $2
House-made spinach artichoke hummus topped with feta cheese. Served with cucumbers, carrots, bell peppers, olives, cherry tomatoes, and fried pita chips.
Suggested pairing: Willamette Valley Vineyards Pinot Gris

DEEP FRIED AVOCADO $12

Lightly breaded and fried avocado quarters served on a bed of spinach with a side of mango habanero salsa.
Suggested pairing: Moonstone Vineyards Cabernet

INSALATA DI CAPRESE *GF* $10

Fresh mozzarella, tomato slices, and basil. Topped with fresh pesto and balsamic reduction.
Suggested pairing: Moonstone Vineyards Chardonnay

SALADS

*Add 4oz salmon fillet | $9   *Add 5oz coulotte steak | $8
Add 5 large shrimp | $7   Add 8oz 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.
Suggested pairing: Pudding River Sparkling Rosé

*COULOTTE STEAK SALAD $18

GF Available
5oz coulotte top sirloin cap steak grilled to perfection. Served on a bed of mixed greens with fire-roasted red peppers, goat cheese, onion straws, and garlic balsamic dressing.
Suggested pairing: Moonstone Vineyards Zinfandel

WARM SPINACH SALAD $16

GF, Vegan Available
Zucchini, summer squash, mushrooms, onions, and bacon sautéed and served on a bed of spinach. Served with honey mustard dressing.
Suggested pairing: Moonstone Vineyards White Zinfandel

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

Spring mix topped with carrot, cherry tomato, cucumber slices, parmesan cheese, croutons, and choice of dressing.
Suggested pairing: Marc Bredif Vouvray Classic

NORTHWEST BERRY SALAD $16

GF, Vegan Available
Spring mix greens topped with seasonal berries, hazelnuts, and goat cheese; served with raspberry vinaigrette.
Suggested pairing: Lovo Millesimato Prosecco

CHICKEN COBB SALAD *GF* $16

Hearts of romaine topped with tomato, blue cheese crumbles, bacon, avocado, hard-boiled egg, and your choice of dressing.
Suggested pairing: Silver Falls Vineyards Pinot Gris

OREGON GARDEN
RESORT

GARDEN VIEW
R E S T A U R A N T

DINNER MENU

PASTAS

SEAFOOD TORTELLINI — $32
Four cheese tortellini pasta with shrimp, clams, salmon, and spinach tossed in a pesto alfredo sauce.
Suggested pairing: Willamette Valley Vineyards Pinot Gris

PESTO ZOODLES *GF & Vegan* — $20
Zucchini and squash noodles tossed with a house-made pesto, mushrooms, tomatoes, and asparagus.
Suggested pairing: Season Cellars Sauvignon Blanc

*Add 4oz salmon fillet | $9
*Add 5oz coulotte steak | $8
Add five large shrimp | $7
Add 8oz grilled chicken | $6

*BLACKENED STEAK & MUSHROOM RAVIOLI — $34
Mushroom Raviolis served with a gorgonzola cream sauce tossed with mushrooms and spinach. Topped with pine nuts and 5oz coulotte top sirloin cap steak.
Suggested pairing: Willamette Valley Vineyards Whole Cluster Pinot Noir

NEW ORLEANS STYLE PASTA — $24
GF Available
Cavatappi pasta, chicken, andouille sausage, mushrooms, and onions tossed with a cajun cream sauce.
Suggested pairing: Season Cellars Malbec

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* — $42
12oz Painted Hills ribeye grilled to perfection, topped with herb butter.
Suggested pairing: Evoke Winery Cabernet Sauvignon
Add five large shrimp | $7
Add garlic and Rogue blue cheese | $4
Add mushrooms and onions | $3

*SURF & TURF *GF* — $34
10oz coulotte top sirloin cap steak grilled to perfection served with a cilantro lime marinated shrimp skewer and house-made chimichurri sauce.
Suggested pairing: Kramer Vineyards Pinot Noir

CARIBBEAN JERK TUNA — $30
8oz Wild caught yellow fin tuna steak, sliced thin and served with mango mojito sauce.
Suggested pairing: Willamette Valley Vineyards Pinot Gris

NORTHWEST SALMON — $38
8oz wild caught Columbia River salmon complimented with marionberry compote with a ginger balsamic reduction.
Suggested pairing: Pudding River Chardonnay

PORK OSSO BUCO — $30
Seared and braised pork osso buco shank topped with peppercorn demi.
Suggested pairing: Evoke Winery Merlot

CHICKEN PICCATA — $22
Breaded chicken breast topped with a white wine butter lemon caper sauce and tomato.
Suggested pairing: Pudding River Pinot Noir

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RESORT