

GARDEN VIEW RESTAURANT

DINNER MENU

APPETIZERS

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 PLATTER | \$12

GF & VEGAN AVAILABLE

House-made roasted red pepper hummus topped with feta cheese. Served with cucumbers, carrots, peppers, olives, cherry tomatoes, and fried pita chips.

Extra pita | \$2

INSALATA DI CAPRESE | \$10

GF

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

CRAB CAKES | \$14

Two crab cakes served over a bed of louie slaw with a side of dill aioli.

PROSCUITTO WRAPPED DATES | \$12

GF

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

SALADS

Add 8oz. grilled or fried chicken | \$4 *Add 5 oz coulotte steak | \$8

Add 5 large shrimp | \$7 *Add 4oz salmon fillet | \$9

CAESAR SALAD | STARTER \$8, ENTREE \$12

GF & VEGAN AVAILABLE

Hearts of romaine lettuce tossed with creamy Caesar dressing. Topped with parmesan cheese, roasted garlic cloves, sun-dried tomatoes, and croutons.

GARDEN SALAD | STARTER \$8, ENTREE \$12

GF & VEGAN AVAILABLE

Hearts of romaine topped with carrot, cherry tomato, cucumber slices, parmesan cheese, croutons, and choice of dressing.

NW BERRY SALAD | \$14

VEGAN AVAILABLE

Spring mix greens topped with seasonal berries, hazelnuts, and goat cheese; served with raspberry vinaigrette.

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.

*COULOTTE STEAK SALAD | \$18

GF AVAILABLE

5oz coulotte steak grilled to perfection. Served on a bed of mixed greens with fire-roasted red peppers, goat cheese, onion straws, and garlic balsamic dressing.

CHICKEN COBB SALAD | \$16

GF

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

Please note that there is a \$12 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.

PASTAS

SEAFOOD SCAMPI | \$30

GF AVAILABLE

Shrimp, clams, and salmon tossed with linguine, spinach, and tomatoes in a white wine garlic butter sauce.

CHICKEN PARMESAN | \$22

8oz breaded chicken breast topped with provolone cheese and roasted tomato sauce over a bed of linguine tossed with pesto alfredo.

*BLACKENED COULOTTE LINGUINI | \$28

GF AVAILABLE

5oz blackened coulotte steak over a bed of linguini tossed with alfredo sauce, spinach, and sun-dried tomatoes.

*SMOKED BBQ BRISKET MAC | \$26

GF AVAILABLE

Cavatappi noodles tossed in a creamy cheese sauce and topped with smoked BBQ brisket and green onions.

PESTO ZOODLES | \$20

GF & VEGAN

Zucchini and squash noodles tossed with a house-made pesto, mushrooms, tomatoes, and asparagus.

Add 8oz. grilled chicken | \$4

*Add 5 oz coulotte steak | \$8

Add 5 large shrimp | \$6

*Add 4oz salmon fillet | \$9

ENTRÉES

Served with seasonal vegetables and your choice of rice pilaf, creamy orzo, 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 | \$2

*GRILLED RIBEYE | \$42

GF

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

Mushrooms and Onions | \$3 Five grilled shrimp | \$7 Garlic and Rogue blue cheese | \$4

*COULOTTE SURF & TURF | \$36

GF

10oz coulotte steak grilled to perfection and topped with three grilled shrimp and an avocado chimichurri sauce.

SMOKED BBQ HALF CHICKEN | \$24

GF

Smoked then braised half chicken smothered with our homemade BBQ sauce.

*LEMON PEPPER SALMON | \$36

GF

8oz Wild caught Columbia River Salmon with a lemon pepper seasoning and topped with red pepper basil butter.

*MANGO MOJITO CARIBBEAN JERK YELLOWFIN TUNA | \$30

GF

8oz Pan Seared Wild Caught Yellowfin Tuna topped with a mango mojito sauce.

BREADED FRENCHED PORK CHOP | \$28

12 oz frenched pork chop, breaded and topped with a caramelized onion demi glaze.

PORTOBELLO VEGETABLE LASAGNA | \$22

Ricotta, boursin and mozzarella cheese, sauteed portobello mushroom, spinach and roasted tomato sauce.

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