

APPETIZERS

COCONUT PRAWNS | \$14

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

Pair with Willamette Valley Vineyards Riesling

GOAT CHEESE CROSTINI | \$14

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

Pair with Pudding River Wine Cellars Pinot Noir

ROASTED RED PEPPER HUMMUS PLATTER | \$12

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

Pair with Silver Falls Vineyards Pinot Gris

SALADS

Add 7oz. grilled or fried chicken | \$4

Add 5 large shrimp | \$7

Add 6oz. salmon fillet | \$7

GARDEN SALAD

STARTER | \$8 DINNER | \$12

Mixed greens topped with carrot, cherry tomato, cucumber slices, parmesan cheese, croutons and your choice of dressing.

CAESAR SALAD

STARTER | \$9 DINNER | \$12

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

Pair with Silver Falls Vineyards Pinot Gris

COBB SALAD | \$16

Hearts of romaine lettuce topped with tomato, chicken, blue cheese crumbles, bacon, avocado & hard boiled egg. Served with your choice of dressing.

Pair with Honeywood Moscato

NORTHWEST BERRY SALAD (GF) | \$16

Spring lettuce mix topped with seasonal berries, hazelnuts & goat cheese. Served with raspberry vinaigrette.

Pair with Oregon Garden Chardonnay

WARM SPINACH SALAD (GF) | \$16

Sautéed zucchini, summer squash, mushrooms, onions & bacon. Served on a bed of spinach & honey mustard dressing.

Pair with Season Cellars Syrah

***Gluten Free (GF) available upon request**
18% gratuity will be added for parties of 8 or more.

\$3 split plate fee

BURGERS

Served with your choice of salad or seasoned fries. Your choice of a half-pound grass-fed beef patty or a Beyond Burger. Gluten-free buns are available.

Add bacon | \$2

Substitute sweet potato fries or onion rings | \$2

Beyond Burger® | \$2

GARDENVIEW BURGER | \$15

Classic burger topped with cheddar cheese, lettuce, tomato & onion.

Pair with Hanson Vineyards Rustic Red Blend

FRIED GUACAMOLE BACON BURGER | \$19

Half-pound patty topped with bacon, lettuce, tomato, onion, pepper jack cheese, fried avocado & smoky chipotle mayo. Served with seasoned fries.

Pair with Stout

PASTAS

SEAFOOD PASTA | \$28

Salmon, clams, shrimp, spinach & fresh tomato. Served with cavatappi pasta in a white wine caper cream sauce.

Pair with Willamette Valley Vineyards Pinot Gris

MUSHROOM RAVIOLI | \$24

House-made mushroom ravioli served with a brown butter sage sauce & spinach. Topped with grilled portabella mushroom & garnished with pine nuts.

Pair with Vitis Ridge Pinot Noir

LEMON KISSED CHICKEN PASTA | \$20

7 oz. Grilled chicken breast, zucchini, summer squash, asparagus & tomatoes. Served on a bed of linguini pasta with a white wine lemon butter sauce.

Pair with Silver Falls Vineyards Chardonnay

SUMMER STIR FRY | \$20

Bean sprouts, broccoli, bell peppers, mushrooms, onions & spiralled squash noodles. Tossed in kalbi sauce & sprinkled with sesame seeds.

Pair with Cono Sur Carmenera

***Gluten Free (GF) available upon request**
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\$3 split plate fee

ENTRÉES

GRILLED RIBEYE | \$38

10 oz. Pacific Northwest raised ribeye grilled to perfection & topped with herb butter. Served with your choice of mashed potatoes, baked potato or rice pilaf & vegetables.

Mushrooms and Onions | \$3

Garlic and Rogue blue cheese | \$4

Three grilled shrimp | \$5

Pair with Vitis Ridge 'Fab Four' Blend

SURF & TURF (GF) | \$34

10 oz. Coulotte steak grilled to perfection. Served with a cilantro lime marinated shrimp skewer & house-made chimichurri sauce. Served with your choice of mashed potatoes, baked potato or rice pilaf & vegetables.

Pair with Zerba Cellars Wild Z

CAJUN LEMON BUTTER SALMON | \$30

8 oz. Cajun salmon cooked on a cedar plank & topped with lemon butter. Served with your choice of mashed potatoes, baked potato or rice pilaf & vegetables.

Pair with Pudding River Wine Cellars Pinot Noir

SLOW COOKED PORK RIBS

HALF | \$24 FULL | \$26

Served with your choice of house-made bbq or apricot bourbon sauce. Choice of seasoned fries, mashed potatoes, baked potato or rice pilaf.

Pair with Domaine de Beurenard Grenache

ASPARAGUS STUFFED CHICKEN | \$24

7 oz. Chicken breast stuffed with asparagus, pancetta & provolone. Topped with a lemon caper cream sauce. Served with your choice of mashed potatoes, baked potato or rice pilaf & vegetables.

Pair with Season Cellars Sauvignon Blanc

SEAFOOD DUO (GF) | \$32

Two Bacon wrapped scallops and three jumbo prawns served with a tequila bacon beurre blanc sauce. Served with your choice of mashed potatoes, baked potato or rice pilaf & vegetables.

Pair with Silver Falls Vineyards Chardonnay

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\$3 split plate fee