

DRINKS

Tea, Soda, Coffee | \$3
Wine | \$19 per bottle
Beer | \$2-\$6

Please ask for the selection when placing your order.

APPETIZERS

COCONUT PRAWNS | \$12

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

ROASTED RED PEPPER HUMMUS PLATTER | \$12 (GF and Vegan Available)

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

CHICKEN STRIPS | \$10

Three breaded chicken strips served with seasoned battered fries.

CHICKEN WINGS BY THE POUND | \$9 (GF Available)

One pound of bone-in chicken wings with your choice of buffalo, Korean BBQ or garlic parmesan sauce.

STARTER SALADS

GARDEN SALAD | \$8

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

CAESAR SALAD | \$9

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

ENTRÉE SALADS

COULOTTE STEAK SALAD | \$18 (GF Available)

5oz Coulotte steak grilled to perfection. Served on hearts of romaine lettuce with fire-roasted red peppers, goat cheese, onion straws & garlic balsamic dressing.

CHICKEN COBB SALAD (GF) | \$16

Served on hearts of romaine lettuce with tomato, blue cheese crumbles, bacon, avocado, egg & your choice of dressing.

PASTAS

SEAFOOD PASTA | \$30 (GF Available)

Salmon, clams, shrimp & spinach. Served with linguini pasta in a roasted red pepper cream sauce.

CHICKEN PARMESAN | \$26

Sun-dried tomatoes and spinach. Served with linguini pasta tossed with alfredo sauce. Topped with breaded chicken breast with melted provolone and roasted tomato sauce.

NEW ORLEANS STYLE PASTA | \$24 (GF Available)

Chicken, andouille sausage, mushrooms & onions. Served with cavatappi pasta in a cajun alfredo sauce.

GREEK STYLE PASTA | \$22 (GF and Vegan Available)

Kalamata olives, tomatoes, garlic, spinach, feta cheese & a pinch of red pepper flakes. Served with cavatappi pasta in house-made roasted tomato sauce.

\$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.

ENTRÉES

Each entrée comes with your choice of a baked potato, garlic mashed potatoes, rice or seasoned fries and seasonal vegetables.

Substitute sweet potato fries or onion rings | \$2

Add bacon, cheese & chives to your baked or mashed potatoes | \$2

COULOTTE STEAK (GF) | \$34

10oz Coulotte steak grilled to perfection & topped with herb butter.

CEDAR PLANK SALMON | \$32

(GF Available)

8oz Wild-caught Columbia River salmon topped with marionberry compote.

BACON WRAPPED PORK MARSALA (GF) | \$26

Two 4oz pork medallions wrapped in bacon and topped with a mushroom onion marsala sauce.

CHICKEN PICCATA | \$24

8oz Breaded chicken breast seared and topped with a lemon caper white wine sauce.

BEYOND STUFFED BELL PEPPER (GF) | \$20

(Vegan Available)

Bell pepper stuffed with rice, vegetables, mozzarella cheese & plant-based Beyond meat. Topped with house-made roasted tomato sauce and served with a side salad & garlic bread.

GARDEN VIEW BURGER | \$13

Half-pound grass-fed patty topped with onion, lettuce, tomato & cheddar cheese. Served with seasoned fries.

Make it a Beyond Burger | \$4

Make it a Turkey Burger | \$3

Add bacon | \$2

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