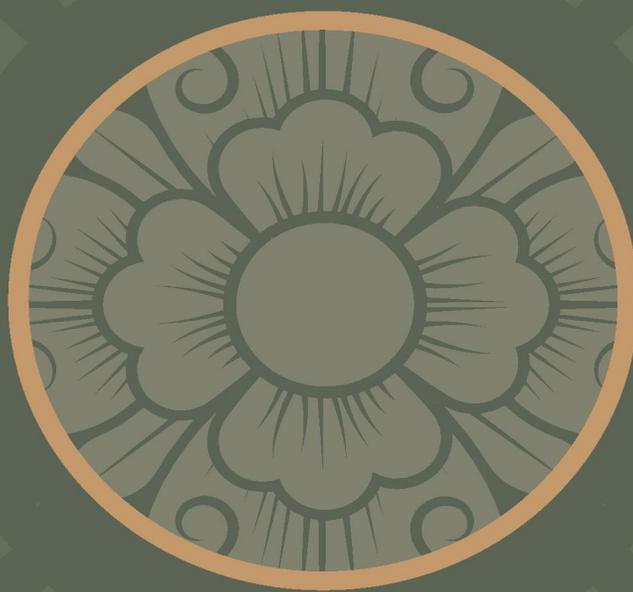




GARDEN VIEW RESTAURANT



DINNER MENU

895 W. Main St., Silverton, OR 97381
503-874-2500 • oregongardenresort.com

APPETIZERS

Coconut Prawns

Six large prawns, coated with panko and coconut shavings, fried and served on a bed of cabbage and sweet chili sauce. **\$12**

Pair with Summer Old Fashioned

Garlic Hummus Platter*

House-made garlic hummus topped with feta cheese and pine nuts. Served with cucumbers, carrots, peppers, olives and fried pita chips. **\$12**

Pair with Pinot Gris

Cheese Board

Served with a variety of four cheeses, Genoa salami, prosciutto, olives, comichons, candied nuts, fruit and assorted crostinis. **\$18**

Pair with Pinot Noir

Steamer Clams

Clams served in a white wine butter garlic broth, garnished with fresh tomatoes and parsley. **\$18**

Pair with Rosé

Stuffed Mushrooms

Six baby bellas stuffed with artichokes, cream cheese, garlic, bell pepper and scallions. Topped with parmesan and provolone cheese and drizzled with balsamic reduction. **\$12**

Pair with Rosé

STARTER SALADS

Caprese Salad

Fresh sliced tomato and mozzarella, drizzled with hazelnut basil puree and balsamic reduction. **\$10**

Garden Salad

Mixed greens topped with carrot, tomato, cucumber slices, parmesan cheese, croutons and choice of house dressing. **\$8**

Caesar Salad

Hearts of romaine tossed with house-made creamy Caesar dressing. Topped with parmesan cheese, sun-dried tomatoes, croutons and roasted garlic cloves. **\$9**

***Gluten Free available upon request**

18% gratuity will be added for parties of 8 or more.

\$3 split plate fee

ENTRÉES

Each entrée comes with your choice of basmati rice, garlic mashed potatoes, baked potato, battered fries or sweet potato fries and seasonal vegetables. Load your mashed potatoes or baked potato with bacon, cheese and chives for \$2.

New York Steak (GF)

10 oz New York steak grilled to perfection and topped with herb butter. **\$28**

Mushrooms and onions **\$2**

Rogue blue cheese and roasted garlic **\$4**

Three grilled shrimp **\$5**

Pair with Cabernet

Surf and Turf

10 oz Coulotte steak served with a shrimp skewer and house-made chimichurri sauce. **\$26**

Pair with Zinfandel

Bourbon Bella Meatloaf

Wagyu beef stuffed with mushrooms and swiss cheese; wrapped in smokey bacon and topped with a mushroom bourbon sauce. **\$24**

Pair with Malbec

Chicken Piccata

Italian breaded chicken breast served with a white wine butter caper sauce. **\$22**

Pair with Pinot Gris

Herb Crusted Pork Porterhouse

12 oz pork porterhouse served with ground mustard sauce drizzle. **\$22**

Pair with Riesling

Slow Cooked Pork Ribs

Served with your choice of house-made BBQ or apricot bourbon sauce.

Half rack **\$22** Full rack **\$26**

Pair with Merlot

Cedar Plank Salmon

Served with red pepper basil butter. **\$30**

Pair with Chardonnay

Caribbean Jerk Mahi Mahi

Served with a grilled shrimp skewer and topped with mango pineapple salsa. **\$24**

Pair with Lemon Drop

Linguica Jalapeño Burger

Half pound Wagyu patty piled high with smoked linguica, fresh jalapeños, smoked gouda, crispy onions and house-made secret sauce. **\$18**

Pair with Lager

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\$3 split plate fee

ENTRÉE SALADS

Add 8oz ounce grilled or fried chicken \$5

Add five large grilled shrimp \$7

Add salmon fillet \$8

Cobb Salad

Served on hearts of romaine lettuce with tomato, blue cheese crumbles, bacon, avocado, egg and your choice of dressing. \$14

Pair with Pinot Noir

Dinner Caesar Salad

Hearts of romaine tossed with house-made creamy caesar dressing. Topped with parmesan cheese, croutons, sun-dried tomatoes and roasted garlic cloves. \$12

Pair with Chardonnay

Summer Salad

Spring mix lettuce topped with seasonal berries, hazelnuts and goat cheese. Served with raspberry vinaigrette. \$14

Pair with Chardonnay

Warm Spinach Salad

Zucchini, summer squash, mushrooms, onions and bacon sautéed and served on a bed of spinach. Served with honey mustard dressing. \$12

Pair with Riesling

Moonstone Garden Salad

Spring mix topped with red onion, cherry tomatoes, avocado, goat cheese and hazelnuts. Served with your choice of dressing. \$12

Pair with White Zinfandel

PASTA

Mushroom Ravioli

Served with a brown butter sage sauce, mixed mushrooms and spinach. Garnished with pine nuts. \$22

Pair with Rosé

Lemon Kissed Chicken Pasta

Grilled chicken breast, zucchini, summer squash, asparagus and tomatoes. Served on a bed of linguine pasta with a white wine lemon butter sauce. \$20

Pair with a Lemon Drop

Seafood Pasta

Salmon, clams, shrimp, spinach and fresh tomato. Served with cavatappi pasta in a white wine caper cream sauce. \$26

Pair with Chardonnay

Pulled Pork Mac and Cheese

House-made pulled pork tossed in house-made BBQ sauce. Served with cavatappi pasta and a blend of cheddar and pepper jack cheese. Topped with fried onion. \$22

Pair with Summer Old Fashioned

Vegetarian Pasta

Spaghetti squash noodles with tomato, mushrooms, spinach and red onions; drizzled with balsamic reduction. \$20

Pair this with Rosé

***Gluten Free available upon request**

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\$3 split plate fee