



# SEASONS AT THE GREEN RESTAURANT

## DINNER MENU

### APPETIZERS

#### CRAB CAKES

Maryland-style crab cakes, served with a citrus aioli \$10

#### TOASTED HAZELNUT ENCRUSTED GOAT CHEESE

Served with marinated tomatoes, roasted garlic and crostini,  
drizzled with a balsamic reduction \$10

#### STEAMED MANILA CLAMS

Steamed with white wine, lemon, garlic and tomatoes, finished with herbed butter \$9

#### SHRIMP SCAMPI

Sautéed in garlic and shallots, finished with a white wine lemon caper sauce \$14

### SALADS

#### ASIAN CHICKEN SALAD

Your choice of grilled or crispy chicken strips, with mandarin oranges, toasted almonds,  
Napa cabbage and romaine lettuce in a honey sesame dressing \$12

#### GRILLED CHICKEN CAESAR

Classic Caesar salad topped with grilled chicken \$12

### PASTA

#### SHRIMP PENNE

Shrimp and penne pasta tossed in a sun-dried tomato and basil cream sauce \$22

#### TRI-COLORED CHEESE TORTELLINI

Sautéed with shallots, garlic and mushrooms in your choice of an herb  
cream sauce or marinara \$18 Add Cajun or grilled chicken for \$3

#### VEGETABLE PASTA

Assorted sautéed fresh vegetables, tossed in olive oil and garlic,  
served over penne pasta \$16



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### ENTRÉES

Entrées are served with a cup of soup or salad, fresh vegetables and your choice of rice pilaf, baked potato or garlic mashed potatoes.

#### **SURF & TURF**

8oz. top sirloin with demi glace and three Panko-breaded tiger prawns \$23

#### **NEW YORK STEAK**

12oz New York steak topped with roasted garlic peppercorn butter \$22

#### **TOP SIRLOIN**

8oz top sirloin of beef with a three-wine demi glace \$20

#### **CHICKEN MARSALA**

Lightly breaded chicken sautéed with mushrooms, garlic and shallots in a marsala beurre blanc \$20

#### **CHICKEN PICATTA**

Lightly breaded chicken sautéed with garlic, shallots, tomatoes and capers in a lemon white wine sauce \$20

#### **GRILLED SALMON**

Grilled, wild salmon topped with a whole grain honey mustard sauce \$22



VILLAGE GREEN RESORT  
AND GARDENS

541-942-2491

VillageGreenResortandGardens.com

*Split Plate fee is \$4.*

*An 18% gratuity will be added to parties of six or more.*

*Menu items and prices are subject to seasonal change.*

*A \$10 corkage fee applies to any wine brought in by a guest.*