

# SEASONS AT THE GREEN

RESTAURANT

## DINNER MENU

### APPETIZERS

#### CRAB CAKES

Maryland-style crab cakes, served with a citrus aioli \$12

#### TOASTED HAZELNUT ENCRUSTED GOAT CHEESE

Served with marinated tomatoes, roasted garlic and crostini, drizzled with a balsamic reduction \$14

#### STEAMED MANILA CLAMS

Steamed with white wine, lemon, garlic and tomatoes, finished with herbed butter \$11

#### SHRIMP SCAMPI

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

#### SHRIMP COCKTAIL

6 chilled tiger prawns served with cocktail 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/SALMON CAESAR

Classic Caesar salad topped with grilled chicken \$12 or salmon \$16

#### GREEK SALAD

All natural chicken breast on a bed of spinach and romaine lettuce, topped with red onion, bell pepper, kalamata olives, tomatoes, cucumber, avocado and creamy italian dressing \$14

### PASTA

All Pasta dishes served soup or salad

Vegetarian option: omit meat and substitute sauteed vegetables

#### 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 \$20 Add Cajun or grilled chicken for \$4

#### VEGETABLE PASTA

Assorted sautéed fresh vegetables, tossed in olive oil and garlic, served over penne pasta \$18

#### CHICKEN PRIMEVERA

Assorted sauteed fresh vegetables, garlic and shallots tossed in a creamy spinach parmesan sauce, served over penne pasta \$22

#### SHRIMP RISOTTO

Parmesan Risotto topped with sauteed tiger prawns \$22

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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. Add a loaded baked potato with cheddar cheese and bacon \$2

#### **SURF & TURF**

8oz. top sirloin with demi glaze 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 glaze \$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 \$24

#### **SHRIMP DINNER**

Your choice of six panko-breaded tiger prawns or sauteed in butter, wine and garlic \$22

#### **CRAB STUFFED RAINBOW TROUT**

Rainbow trout stuffed with house made blue crab stuffing and topped with a caper lemon beurre blanc \$24

#### **CHARBROILED CENTER CUT PORK CHOPS**

Served on a bed of steamed kale, topped with garlic, shallots and a housemade bacon demi glaze \$20



VILLAGE GREEN RESORT

541-942-2491

TheVillageGreen.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.*