

SEASONS AT THE GREEN

RESTAURANT

DINNER MENU

APPETIZERS

CRAB CAKES | \$12

Maryland-style crab cakes, served with citrus aoli.

TOASTED HAZELNUT ENCRUSTED GOAT CHEESE | \$14

Served with marinated tomatoes, roasted garlic and crostini, drizzled with balsamic reduction.

STEAMED MANILA CLAMS | \$12

Steamed with white wine, lemon, garlic and tomatoes, finished with herb butter.

SHRIMP SCAMPI | \$14

Sauteed in garlic and shallots, finished with white wine lemon caper sauce.

SHRIMP COCKTAIL | \$14

6 chilled tiger prawns served with cocktail sauce.

SALADS

ASIAN CHICKEN SALAD | \$14

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

GRILLED CHICKEN/SALMON CAESAR SALAD | \$14/\$20

Classic Caesar salad topped with chicken (\$14) or salmon (\$20)

GREEK SALAD | \$14

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.

PASTA

All pasta dishes served with soup or salad

Vegetarian Option: omit meat and substitute with sauteed vegetables

SHRIMP PENNE | \$22

Shrimpe and penne pasta tossed in a sundried tomato and basil cream sauce.

TRI-COLORED CHEESE TORTELLINI | \$20

Sauteed with shallots, garlic and mushrooms in your choice of an herb cream sauce or marinara. Add Cajun, or grilled chicken for \$4.

VEGETABLE PASTA | \$18

Assorted sauteed fresh vegetables, tossed in olive oil and garlic, served over penne pasta.

CHICKEN PRIMEVERA | \$22

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

SHRIMP RISOTTO | \$22

Parmesan risotto topped with sauteed tiger prawns.

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ENTREES

Entrees 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 for \$2.

SURF & TURF | \$25

8oz top sirloin with demi glaze and three Panko-breaded tiger prawns.

TOP SIRLOIN | \$22

8oz top sirloin of beef with a three-wine demi glaze.

NEW YORK STEAK | \$22

12oz New York steak topped with roasted garlic peppercorn butter.

CHICKEN MARSALA | \$20

Lightly breaded chicken sauteed with mushrooms, garlic and shallots in a marsala beurre blanc.

CHICKEN PICATTA | \$20

Lightly breaded chicken sauteed with garlic, shallots, tomatoes and capers in a lemon white wine sauce.

GRILLED SALMON | \$25

Grilled, wild salmon topped with a whole grain mustard sauce.

SHRIMP DINNER | \$23

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

CRAB STUFFED RAINBOW TROUT | \$24

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

CHARBROILED CENTER CUT PORK CHOPS | \$22

Charbroiled and smothered in housemade BBQ sauce.



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