

APPETIZERS

Coconut Prawns

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

Pair with a Winter 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 Silver Falls Vineyards Pinot Gris

Stuffed Mushrooms

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

Pair with Silver Falls Vineyards Pinot Noir

Warm Crab Dip

A crab and garlic herb cream cheese blend served served warm with fried pita. **\$12**

Pair with Pudding River Wine Cellars Rosé

SALADS

Beets Carpaccio

Thinly sliced beets over arugula salad garnished with toasted Oregon hazelnuts, a balsamic glaze, dill aioli, microgreens and boursin cheese. **\$9**

Garden Salad

Mixed greens topped with carrots, cherry tomatoes, cucumber slices, parmesan cheese, croutons and your choice of dressing. **\$8**

Caesar Salad

Hearts of romaine tossed with creamy caesar dressing; topped with parmesan cheese, roasted garlic cloves, sun dried tomatoes and croutons. **\$9**

Dinner Chicken Cobb Salad (GF)

Served on hearts of romaine lettuce with tomato, blue cheese crumbles, bacon, avocado, egg and your choice of dressing. **\$16**

PASTA

Butternut Curry Pasta (GF) (V)

Chickpea pasta, spinach, mushrooms, mixed bell peppers, zucchini and summer squash tossed in a creamy butternut curry sauce. **\$22**

Pair with Willamette Valley Vineyards Riesling

Seafood Pasta

Linguini pasta, crab, shrimp, scallops and spinach tossed with a roasted red pepper cream sauce. **\$30**

Pair with Pudding River Wine Cellars Chardonnay

Mushroom and Steak Ravioli

Mushroom ravioli served with mushroom cream sauce, spinach, pine nuts and topped with a 5 oz. grilled Coulotte steak. **\$28**

Pair with Silver Falls Vineyards Pinot Noir

***Gluten Free available upon request**

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

\$3 split plate fee

ENTRÉES

Each entree comes with your choice of rice pilaf, garlic mashed potatoes, baked potato, battered fries and seasonal vegetables. Load your mashed potatoes or baked potato with bacon, cheese and chives for \$2.00

Substitute sweet potato fries or onion rings \$2.00

Coulette Steak (GF)

10 oz. Coulotte steak grilled to perfection and topped with herb butter. **\$26**

Mushrooms and Onions **\$2**

Three grilled shrimp **\$4**

Two seared scallops and hollandaise **\$6**

Pair with True Myth Cabernet

Cornish Game Hen (GF)

Sage and seasoned braised cornish game hen served with a side of pan gravy. **\$24**

Pair with Pudding River Wine Cellars Pinot Gris

Pork Medallions

Two 4 oz. pork medallions grilled and served with a tomato, bacon, onion demi-glace and crispy prosciutto. **\$26**

Pair with Hanson Vineyards Riesling

Cedar Plank Salmon (GF)

Wild-caught Pacific Northwest Salmon topped with a marionberry reduction. **\$30**

Pair with Pudding River Wine Cellars Chardonnay

Seafood Duo (GF)

Two bacon wrapped scallops and three jumbo prawns served with a tequila bacon beurre blanc sauce. **\$32**

Pair with Silver Falls Vineyards Chardonnay

***Gluten Free available upon request**

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

\$3 split plate fee



The Oregon Garden is a stunning, 80-acre botanical garden that showcases the natural wonders of the Pacific Northwest with more than 20 individual themed gardens. The mission of The Oregon Garden is to welcome and inspire all visitors with an appreciation for the extraordinary ecology of the Pacific Northwest, and to provide a meaningful educational experience for gardeners of all skill levels and ages. The Garden features 20 specialty gardens, including the Children's Garden, Northwest Garden and Conifer Garden. The Oregon Garden is pet-friendly, open 7 days a week, 365 days a year and features a complimentary, narrated tram tour April - October. The Garden is also a 501(c)(3) nonprofit overseen by the Oregon Garden Foundation.