

~ Bar Menu ~

Holiday Burger - 1/3 lb.	\$7~
Buffalo Range Burger - 1/3 lb.	\$9~
Farm Burger - 1/2 lb.	\$8~
Turkey Avocado Bacon Burger	\$9~
Charbroiled Chicken Burger with Bacon	\$8~
<i>SAUTÉED ONION & BBQ BOURBON SAUCE</i>	

OUR BEEF, BUFFALO, AND CHICKEN BURGERS ARE OF THE HIGHEST QUALITY MEATS. ALL SERVED WITH LETTUCE, TOMATO, RED ONION, AND PICKLES AND YOUR CHOICE OF: CHEDDAR, SWISS, PEPPER JACK OR PROVOLONE CHEESE

Garden Burger	\$8~
<i>ALL BURGERS SERVED WITH SALAD, STEAK FRIES ONION RING \$1.00 MORE FOR EACH: AVOCADO, BACON, BLUE CHEESE CRUMBLE</i>	
Lime, Chicken, Chipotle Philly	\$9~
<i>SAUTÉED WITH BELL PEPPERS, RED ONION, MUSHROOM CHEDDAR, SWISS, PEPPER JACK OR PROVOLONE CHEESE</i>	
Philly Steak Sandwich	\$8~
<i>SAUTÉED MUSHROOMS, BELL PEPPERS, ONIONS CHEDDAR, SWISS, PEPPER JACK OR PROVOLONE CHEESE</i>	
Halibut Fish and Chips w/ Tarter Sauce	\$11~
Calamari w/ Chipotle Aioli & Cocktail Sauce	\$9~
Crab Puff served w/ Chipotle Aioli	\$9~
Chicken Tenders w/Bourbon BBQ Sauce	\$8~
<i>SERVED WITH STEAK FRIES OR ONION RINGS</i>	
Mozzarella Sticks with Marinara Sauce	\$6~
Sauteed Mushrooms with Garlic	\$8~
<i>FLAMBÉED W/BRANDY, TOPPED W/PARMESAN</i>	
Wings/Celery 6, 12, 18 count	\$5,~ \$9,~ \$14~
Beer Battered Onion Rings	\$6~
<i>SERVED W/ BOURBON BBQ SAUCE</i>	
Steak Fries	\$4~
House Salad	\$4~
House Made Chips and Salsa	\$4~
Holiday Farm's Mug Rootbeer Float	\$4~

The Holiday Farm Resort

RESTAURANT ~ LOUNGE ~ SPA
AND RIVERSIDE COTTAGES

Our Farmhouse Restaurant
OPEN ...7 DAYS A WEEK
5 TO 9 PM

Lounge OPEN...
TO CLOSING

Enjoy an Appetizer
& Your Favorite Beverage

LOCATED AT 54455 MCKENZIE RIVER DRIVE
~ TURN OFF HIGHWAY AT MILEPOST 46 ~

For Reservations call: (541) **822-3725**

~ DINING ROOM MENU ~

ALL ENTREES SERVED WITH SOUP OR SALAD, SAUTÉED VEGETABLES,
PLUS YOUR CHOICE OF:

BAKED POTATO, GARLIC MASHED POTATOES, OR RICE PILAF
& OUR HOMEMADE FRESH ROLLS W/ HONEY BUTTER
SPLIT CHARGE \$7.00

~ FRESH HAND CUT STEAKS~

USDA Certified Black Angus Filet Mignon **\$29~**
BACON-WRAPPED 8 OZ. BEEF TENDERLOIN CHARBROILED
AND FINISHED WITH SAUCE BEARNAISE

USDA Certified Black Angus Rib Eye **\$25~**
12 OZ. RIB EYE CHARBROILED LIGHTLY BRUSHED W/ GARLIC
BUTTER THEN FINISHED W/ CARAMELIZED ONIONS & OREGON
MUSHROOMS AND HOUSE DEMI GLAZE

USDA Choice Sterling Silver New York Medallions **\$25~**
NEW YORK MEDALLIONS AND SAUTEED BLACK TIGER PRAWNS
ON A BED OF GARLIC MASHED POTATOES FINISHED WITH HOUSE
DEMI GLAZE AND CRUMBLLED ROGUE CREAMERY BLEU CHEESE

USDA Choice 8 oz. Sirloin **\$23~**
CHARBROILED TO YOUR TASTE AND TOPPED W/ SAUTÉED
GARLIC SHRIMP, MUSHROOMS & PARMESAN CHEESE

~SEAFOOD ENTREES~

Shrimp Scampi **\$20~**
A GENEROUS PORTION OF JUMBO TIGER PRAWNS SAUTEED IN
GARLIC, CAPERS, FRESH LEMON AND WHITE WINE

Northwest Wild Salmon **\$23~**
PAN SEARED WILD NORTHWEST SALMON FILET SERVED OVER
TOASTED HAZELNUT MASHED POTATOES, FINISHED WITH A
LEMON THYME WILD MUSHROOM REDUCTION

Poached Wild Salmon **\$22~**
LIGHTLY POACHED IN A WHITE WINE W/FRESH LEMON DILL

Fresh Idaho Rainbow Trout **\$20~**
LIGHTLY BREADED BONELESS IDAHO TROUT, PAN FRIED.
SERVED WITH A LEMON CAPER AIOLI

~PORK ENTREES~

Smoked Bourbon Baby Rack Ribs
HOUSE SMOKED BABYBACKS SMOTHERED WITH BOURBON BBQ SAUCE
1/2 RACK **\$19~**
FULL RACK NO SPLITS ON FULL RACK **\$25~**

Roast Pork Loin **\$19~**
TENDER PORK LOIN RUBBED WITH HOUSE SEASONINGS AND SLOW
ROASTED OVER MESQUITE WOOD, FINISHED WITH TWO SAUCES:
APRICOT AND BRANDY DIJON

~POULTRY ENTREES~

Chicken Verona **\$18~**
SEARED CHICKEN BREAST WITH SUN-DRIED TOMATOES AND
WILD MUSHROOMS IN A LIGHT GARLIC CREAM SAUCE

Chicken Piccata **\$18~**
LIGHTLY HAND BREADED BREAST WITH THE CLASSIC LEMON,
CAPER AND SWEET CREAM SAUCE

Pan Seared Breast of Duck **\$22~**
PAN SEARED MEDIUM- MEDIUM RARE AND FINISHED WITH A MARIONBERRY-
COGNAC BUTTER SAUCE

~PASTA ENTREES~

Fettuccini Alfredo **\$15~**
A GENEROUS PORTION OF PASTA TOPPED WITH OUR HOMEMADE
ALFREDO SAUCE AND TOPPED WITH A 3 CHEESE BLEND

~ ADD FRESH SEASONAL VEGETABLES **\$17~**

~ ADD BONELESS CHICKEN BREAST **\$19~**

~ ADD SAUTÉED PRAWNS **\$20~**

Linguini Pasta **\$18~**
TOSSED W/ OLIVE OIL, SUN-DRIED TOMATOES, KALAMATA OLIVES & GARLIC

Cheese and Vegetable Tortellini **\$19~**
CHEESE STUFFED TORTELLINI TOSSED WITH SAUTEED VEGETABLES
IN A BASIL PESTO CREAM SAUCE

Porta Bella Mushroom Ravioli **\$20~**
WITH A FIRE ROASTED TOMATO CREAM SAUCE AND FINISHED WITH A 3 CHEESE
BLEND

Butternut Squash Ravioli **\$20~**
WITH A SAGE, HAZELNUT AND BROWN BUTTER SAUCE

~FRESH SALADS~

Large Caesar Salad **\$12~**
CRISP ROMAINE LETTUCE TOSSED WITH CROUTONS, PARMESAN,
ASIAGO, AND ROMANO CHEESES AND OUR HOMEMADE CAESAR DRESSING
~ADD GRILLED CHICKEN BREAST **\$16~**
~ADD SAUTÉED SHRIMP **\$18~**
~ADD GRILLED SALMON **\$20~**
~SMALL CAESAR SALAD **\$6~**

ALL SALADS SERVED WITH OUR FRESH HOMEMADE ROLLS

Northwestern Salad **\$18~**
CRISP APPLE, HONEY GLAZED WALNUTS AND ROGUE CREAMERY
BLEU CHEESE OVER MIXED GREENS WITH RASPBERRY VINAIGRETTE

House Smoked Duck Salad **\$20~**
TENDER BREAST SERVED OVER MIXED GREENS AND CRISP VEGETABLES
FINISHED WITH A LIGHT SESAME-GINGER DRESSING AND FRIED WONTONS

Blackened Salmon Salad
BLACKENED WILD FILET OVER MIXED GREENS W/TOASTED HAZELNUTS AND A CITRUS
VINAIGRETTE.

Northwestern Salad **\$18~**
CRISP APPLE, HONEY GLAZED WALNUTS AND ROGUE CREAMERY
BLEU CHEESE OVER MIXED GREENS WITH RASPBERRY VINAIGRETTE BLEU CHEESE
OVER MIXED GREENS WITH RASPBERRY VINAIGRETTE