

# WELCOME TO HOLIDAY FARM RESORT



*"Where it all happens in Rainbow, Oregon"*

## *Appetizers*

<i>Grilled Pita with our homemade spinach and artichoke dip</i>	<i>\$9~</i>
<i>Jumbo Shrimp Cocktail with cocktail sauce and lemon crown</i>	<i>\$9~</i>
<i>Calamari Served with smoky chipotle aioli and cocktail sauce</i>	<i>\$9~</i>
<i>Fresh Oregon Mushrooms</i> Seasoned and sautéed in olive oil, flambéed with Brandy and topped with Parmesan cheese	<i>\$8~</i>
<i>Crispy Crab Puff served with our smoky chipotle aioli</i>	<i>\$10~</i>
<i>Buffalo Hot or House BBQ Wings with Celery</i>	
6 Piece ...	<i>\$6~</i>
12 Piece ...	<i>\$10~</i>
18 Piece ...	<i>\$15~</i>

## *Beverages*

<i>JUICE</i> Cranberry, Grapefruit, Orange, or Pineapple	<i>\$2~</i>
<i>SODA</i> Pepsi, Diet Pepsi, Root Beer, or Sprite	<i>\$2~</i>
<i>REFRESHING</i> Freshly Brewed Iced Tea with fresh lemon or our Lemonade made just right	<i>\$2~</i>

Please ask our server for the Bar Drink Specials

## *Fresh Salads*

All Salads served with our Fresh Homemade Rolls

<i>LARGE CAESAR SALAD</i>	<i>\$12~</i>
Crisp Romaine lettuce tossed with croutons in our homemade Caesar dressing and finished w/Parmesan, Asiago, and Romano Cheeses...	
~Add Grilled Chicken Breast	<i>\$16~</i>
~Add Sautéed Shrimp	<i>\$18~</i>
~Add Grilled Salmon	<i>\$20~</i>
~Small Caesar Salad	<i>\$6~</i>
<i>HOUSE SMOKED DUCK SALAD</i>	<i>\$20~</i>
Tender breast served over mixed greens and crisp vegetables finished With a light sesame-ginger dressing and fried wontons.	
<i>BLACKENED SALMON SALAD</i>	<i>\$20~</i>
Blackened wild filet over mixed greens w/ toasted hazelnuts and a citrus vinaigrette.	
<i>NORTHWESTERN SALAD</i>	<i>\$18~</i>
Crisp apple, honey-glazed walnuts and Rogue® Creamery bleu cheese over mixed greens with a raspberry vinaigrette.	

## *Dining Room Menu*

All entrees served with homemade soup or house salad, fresh seasonal vegetables  
plus your choice of:

baked potato, garlic mashed potatoes or rice pilaf  
& our homemade fresh rolls w/ honey butter

Split Charge *\$7~*

## *Fresh Hand Cut Steaks*

<i>USDA CERTIFIED BLACK ANGUS FILET MIGNON</i>	<i>\$29~</i>
Bacon-wrapped 8oz. beef tenderloin charbroiled and finished with sauce Béarnaise	

*USDA CERTIFIED BLACK ANGUS RIB EYE* \$25~  
12 oz. Ribeye charbroiled lightly brushed with garlic butter then finished with caramelized onions, Oregon mushrooms and house demi glaze

*STERLING SILVER NEW YORK MEDALLIONS* \$25  
New York medallions and sautéed Black Tiger prawns on a bed of garlic mashed potatoes finished with house demi glaze and crumbled Rogue® Creamery blue cheese.

*USDA CHOICE 8 oz. SIRLOIN* \$23~  
Charbroiled to perfection and topped with 4 sautéed garlic shrimp, mushrooms and parmesan cheese.

### *Seafood Entrees*

*SHRIMP SCAMPI* \$20~  
A generous portion of jumbo tiger prawns sautéed 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 white wine w/ fresh lemon and dill.

*FRESH RAINBOW TROUT* \$20~  
Lightly breaded boneless Idaho trout, pan fried. Served with a lemon caper aioli.

### *Pork Entrees*

*ROAST LOIN OF PORK* \$18~  
Tender pork loin rubbed with house seasonings and slow roasted over mesquite wood, finished with two sauces: sweet apricot and brandy Dijon.

*SMOKED BOURBON BABY RACK RIBS*  
House smoked pork babyback with house bourbon BBQ sauce

Half Rack	\$19~
Full Rack	\$25~

No Splits on full rack

## *Poultry Entrees*

<i>CHICKEN VERONA</i>	<i>\$18~</i>
Seared chicken breast with sun-dried tomatoes and wild mushrooms in a light Garlic Cream Sauce	
<i>CHICKEN PICCATA</i>	<i>\$18~</i>
Lightly hand breaded breast finished with the classic lemon, caper, Mushroom, and sweet cream butter sauce.	
<i>PAN SEARED DUCK BREAST</i>	<i>\$24~</i>
Pan seared medium-medium rare and finished with a Marionberry-cognac butter sauce.	

## *Pasta Entrees*

<i>FETTUCINI ALFREDO</i>	<i>\$15~</i>
A generous portion of pasta tossed with our homemade Alfredo sauce and finished with a 3 cheese blend	
~With Fresh Seasonal Vegetables	<i>\$17~</i>
~With Boneless Chicken Breast	<i>\$19~</i>
~With Sautéed Prawns	<i>\$20~</i>
<i>LINGUINI PASTA</i>	<i>\$18~</i>
Tossed with olive oil and sun-dried tomatoes, kalamata olives and garlic	

## *Ravioli Entrees*

<i>PORTABELLA MUSHROOM RAVIOLI</i>	<i>\$20~</i>
Tossed with a rich fire roasted tomato cream sauce, finished with three cheese blend.	
<i>BUTTERNUT SQUASH RAVIOLI</i>	<i>\$20~</i>
With a sage, hazelnut and brown butter sauce	

Please Ask your Server For our dessert selections

*All Entrees Designed by Michael Walsh*