

WELCOME TO HOLIDAY FARM RESORT



"Where it all happens in Rainbow, Oregon"

Appetizers

<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>Buffalo Hot or House BBQ Wings with Celery</i>	
6 Piece ...	<i>\$6~</i>
12 Piece ...	<i>\$10~</i>
18 Piece ...	<i>\$15~</i>
<i>Mozzarella Sticks</i>	<i>\$6~</i>
<i>Beer Battered Onion Rings served with Bourbon BBQ Sauce</i>	<i>\$6~</i>

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>
~Small Caesar Salad	<i>\$6~</i>

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

- USDA CERTIFIED BLACK ANGUS FILET MIGNON* \$29~
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 and Oregon mushrooms.
- USDA CHOICE 8 oz. SIRLOIN* \$21~
Charbroiled to perfection and topped with sautéed garlic shrimp,
mushrooms and parmesan cheese.

Seafood Entrees

- SHRIMP SCAMPI* \$20~
8 jumbo tiger prawns sautéed in garlic, capers,
fresh lemon white wine and sweet cream butter.
- RAINBOW TROUT* \$20~
Lightly panco crusted boneless shrimp fed Idaho trout. Served with a
lemon caper aioli.

Pork Entrees

- ROAST LOIN OF PORK* \$16~
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 No Splits on full rack \$25~

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 finished with the classic lemon, caper, Mushroom, and sweet cream butter sauce.

Pasta Entrees

- FETTUCCHINI ALFREDO* **\$15~**
A generous portion of pasta tossed with our homemade Alfredo sauce and finished with a 3 cheese blend of parmesan, romano and asiago
- ~With Fresh Seasonal Vegetables **\$17~**
- ~With Boneless Chicken Breast **\$19~**
- ~With Sautéed Prawns **\$20~**
- FETTUCCHINI PASTA* **\$18~**
Tossed with olive oil sun-dried tomatoes, kalamata olives, Garlic mushrooms and basil pesto

Ravioli Entrees

- PORTABELLA MUSHROOM RAVIOLI* **\$20~**
Tossed with a rich fire roasted tomato cream sauce, finished with three cheese blend parmesan, romano and asiago.

Please Ask your Server For our dessert selections