

MAIN COURSES

Wild Salmon with Shiitake, Green Onion, Apricot Soy Glaze

Roasted side of Salmon with Spice Rub and Grilled Pineapple Salsa

Pan Seared Salmon with Capers, Sun Dried Tomatoes, Lemon Dill Crème Fraiche

Sauteed Pacific Salmon with Ratatouille and Citrus Pan Sauce

Medallions of Beef Sirloin with Mushroom Crust, Rosemary Garlic Jus

Grilled Mahi Mahi with Ginger Scallion Pesto, Curry Braised Onions and Wilted Greens

Dry rubbed Fired Ribeye in juices with Caramelized Onion, Horseradish Sauce

Charred Strip Loin Steaks with Crispy Onions, Pinot Noir Reduction

Grilled Chicken with Grain Mustard, Thyme and Natural Juices

Crisp Oven Roasted Chicken with Tomato Confit and Lemon, Rosemary

Crisp Oven Roasted Chicken studded with Garlic and Sage

Caramelized Pork Loin with Sweet Potatoes and Orchard Fruit Compote

Grilled Tiger prawns with Garlic Orange Sauce



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HOOD RIVER HOTEL

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