

Senior Dining Guide

	Cuisine	✓ Senior Discount + Special Menu Items * Early Bird Special	Handicapped Accessible	Meals Served B=Breakfast L=Lunch D=Dinner SB=Sunday Brunch	Price
Callahan's Mt Lodge 541-482-1299 I-5 at Mt Ashland Exit #6, Ashland www.callahanslodge.com <i>Please See Advertisement Page 19</i>	Fine Lodge Dining	x	yes	B L D SB	\$12.00-25.00
Chateau at the Oregon Caves 541-592-3400 20000 Cave Hwy, Cave Junction www.oregoncaveschateau.com Open May to October	NorthWest Cuisine	✓ x	yes	B L D	\$3.50-24.95
Frau Kemmling Schoolhaus Brewhaus 541-899-1000 525 Bigham Knoll Dr, Jacksonville www.fraukemmling.com <i>Please See Advertisement Page 19</i>	Bavarian German	x	yes	L D SB	\$9.00-22.00
Gogi's Restaurant 541-899-8699 235 West Main Street, Jacksonville www. http://www.gogisrestaurant.com <i>Please See Advertisement Page 19</i>	International Fine Dining	x	yes	D SB	\$8.00-33.00

Callahan's Mountain Lodge Vegetarian Mediterranean Eggplant

- 1 eggplant
- 5 oz spinach
- 2 T feta cheese
- 2 T olive tapenade
- 5 oz angel hair pasta
- 4 oz marinara sauce
- ¼ C parmesan
- 1 T parsley

Vegetarian Mediterranean Eggplant cont.

Slice a large eggplant lengthwise into two equally sized planks approximately 3/8" thick. Roll the planks in seasoned flour, dip them into egg wash, and then coat with panko breading. Deep fry the planks until crisp and golden brown approximately 1 ½-2 minutes.

Remove from fryer, lay flat and spread one with two tablespoons of olive tapenade, and the other with two tablespoons of feta cheese and 5 oz. of spinach sautéed in olive oil. Sandwich the two planks and place in a 400 degree oven for 10 minutes. Remove from the oven and slice on the bias. Place atop angel hair pasta and marinara sauce. Garnish with parmesan cheese and parsley.

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235 W. Main St., Jacksonville
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Schoolhaus Brewhaus Obatzda Traditional Bavarian Cheese Dip

- 1 small camembert cheese wheel (about ½ pound)
- 3 T. softened butter
- ½ pound softened cream cheese
- 2 T minced onion
- ½ T caraway seed
- ½ T paprika
- ½ tsp ground caraway seed

Coursely chop camembert and soften in microwave on 15 second bursts until pliable. Combine all ingredients in stand mixer with paddle attachment. Beat on medium speed for 1-2 minutes until fully everything is fully incorporated. Serve immediately with crusty bread and assorted vegetables or refrigerate for up to a week.

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TRAVEL LEISURE & DINING

Cuisine	Senior Discount + Special Menu Items * Early Bird Special			Handicapped Accessible	Meals Served B-Breakfast L-Lunch D-Dinner SB-Sunday Brunch	Price
	✓	+	*			
Grape Street Bar & Grill 541-500-8881 31 South Grape St, Medford www.grapestreetbarandgrill.com <i>Please See Advertisement Page 21</i>	Gourmet Pub Food	*	yes	L D	\$7.00-13.00	
Greenleaf Restaurant 541-482-2808 49 North Main St, Ashland www.greenleafrestaurant.com <i>Please See Advertisement Page 21</i>	Fresh Healthy Delicious	x	yes	B L D	\$4.00-20.00	
Hearsay Restaurant 541-625-0505 40 S First St, Ashland www.hearsayashland.com <i>Please See Advertisement Page 21</i>	Comfort Food with a Twist	x	yes	L D	\$6.00-28.00	
Jacksonville Inn, The 541-899-1900 175 E. California St, Jacksonville www.jacksonvilleinn.com <i>Please See Advertisement Page 12</i>	International	x	yes patio	B L D SB	\$8.95-32.95	

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and diminishes as you try to
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Jacksonville Inn Apple Spice Cake

- 2 ¼ c all purpose flour
- 1 ½ c brown sugar
- 1 ½ t baking soda
- 2 t cinnamon
- 1 t nutmeg
- 1 t ground ginger
- ½ t clove
- 1 t salt
- 1 ½ c buttermilk
- ¾ c canola oil
- 2 t vanilla extract
- Zest of 2 oranges
- 2 eggs
- 3 each Granny Smith Apples – peeled

Preheat oven to 350°. Prepare 10 inch cake pan with butter and sugar. In one bowl sift all dry ingredients. In another bowl combine all wet ingredients. Mix together. Bake for approximately 45 minutes or until done. Allow to cool. Remove from cake pan and sprinkle top with powdered sugar. Optional: Serve with cranberry compote and vanilla bean ice cream.

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Pie and Vine 541-488-5493 358 E Main St, Ashland www.pieandvine.co <i>Please See Advertisement Page 23</i>	Wood Fired Italian	X	yes	LD	\$7.95-19.95	
Sesame Asian Kitchen 541-482-0119 21 Winburn Way, Ashland www.sesameasiankitchen.com <i>Please See Advertisement Page 23</i>	Asian Cuisine	X	yes	LD	\$6.00-14.00	
Smithfields Pub & Pies 541-482-7439 23 South Second Street, Ashland www.smithfieldspubpies.com <i>Please See Advertisement This Page</i>	Full Crusted Savory Pies, Salad, Pub Snacks Sweet Pies	X	yes	LD 11:30-midnight	\$4.00-12.00	
Wild River Brewing & Pizza Co. 595 NE "E" St, Grants Pass 541-471-7487 249 N Redwood, Cave Junct 541-592-3556 16279 Hwy 101 S, Brooking 541-469-7454 533 NE "F", Grants Pass 541-474-4456 3684 Hwy 99, Medford 541-773-7487 www.wildriverbrewing.com <i>Please See Advertisement This Page</i>	Homemade Pasta, Pizza Sandwiches, Burger Calzones Soup & Salads Beer & Wine	X	yes	LD	\$5.50-16.95	

Jacksonville Inn Mini Crab Cakes

- 16 oz Dungeness Crab
- 6 oz diced yellow onion
- 3 oz diced celery
- 2 lemons slices into wheels
- 2 lemons juiced
- 1 oz parsley chopped
- 6 oz panko
- 2 large eggs
- 2 oz flour
- .05 oz salt
- 5 oz olive oil
- 8 oz olive oil based mayonnaise
- 1 oz chopped capers

Jacksonville Inn Mini Crab Cakes cont

Sautee diced celery and onions in 1 oz of olive oil. Cool. Mix crab, onions, celery, parsley, lemon juice, 6 oz mayonnaise, 2 oz panko and salt together. Form into 1.5 oz crab cakes and coat in flour then beaten egg and finally panko. Sautee in remaining olive oil. Mix remaining mayonnaise and capers. Top crab cakes with caper aioli and parsley. Garnish tray with lemon wheels.





Wood Fired Italian
358 E. Main St, Ashland
541-488-5493
www.pieandvine.co
Open Lunch & Dinner



Asian Cuisine
21 Winburn Way, Ashland
541-482-0119
www.sesameasiankitchen.com
Open Lunch & Dinner

Smithfields Pub & Pies Shepherds Pie

- 5 lbs ground lamb
- 2 c stock veg
(uniformly chopped onion, carrot, leek & celery)
- 2 c frozen peas
- 2 T rosemary
- 2 T thyme
- ¼ c tomato paste
- ¼ c worcestershire
- 1 c chicken stock
- 1 t salt
- 1 t black pepper
- 1/3 c corn starch

Saute off lamb, making sure to break down clumps. Drain off fat. Add stock veg, tomato paste, worcestershire, chicken stock, herbs, and spices. Cook until vegetables are tender. Mix in slurry of corn starch and water and cook out for a few minutes. Place in an ovenproof dish and chill for a couple hours. Make your favorite mash potato recipe and place on top of the lamb mix. Bake at 375 for approx. for 20 minutes or until golden brown.





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Wild River Rogue Wing Marinade

- 2 oz. fresh garlic
- 4 oz. ginger peeled
- 1 lg Bunch cilantro leaves
- 3 C. Hoisen sauce
- 2 C. rice vinegar
- 1 C soy sauce
- 1/2 tsp. cayenne pepper
- 3 tbl. chili flakes

Mince garlic, ginger and cilantro. Set aside. Combine Hoisen, rice vinegar, soy, cayenne, and chili flakes. Mix well. Use this marinade to soak chicken wings or breast for great flavor

Wild River® Brewing Lemon Herb Vinaigrette

Step #1

2 t salt
1 t pepper
1 1/2 t sugar
2 t dry mustard

Step #2

1 1/4 t minced fresh garlic
1 green onion chopped
1 T chopped marinated red onions or unmarinated
1 t chopped fresh parsley
1 t chopped fresh basil

Step #3

1 egg
3/4 C lemon juice
1 1/2 T white wine vinegar
1 T honey

Step #4

1 1/3 C olive oil
1 1/3 C vegetable oil

Step #1: Mix together ingredients in a small bowl and set aside.

Step #2: Combine in a food processor. To marinate onion;; thin slice and let stand at least one hour in rice vinegar.

Step #3: Combine ingredients from Step #1 and #2 in a food processor and mix well. Add egg, lemon juice, white wine vinegar and honey. Mix well.

Step #4: With food processor running add oils in a very slow steady stream thru top of machine. Keep machine running the entire time. You are looking for an emulsification. Which is similar to making a mayonnaise, it should be thick and thoroughly combined, not separated. If it becomes separated you've added oil too quickly.

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Gogi French Onion Soup

6 T butter	salt	freshly ground black pepper
1 T olive oil	1 T flour	baguette
3 lbs thinly sliced yellow onion	8 c beef stock	1 lb grated gruyère cheese
1 t sugar	2 c dry white wine	

Melt half the butter with the oil in a heavy bottom soup pot and add in the onions. Cook onions on medium heat, stirring occasionally, until soft. Add sugar and season with salt to taste. Continue cooking onions, stirring constantly, until they reach a uniform light brown color. Sprinkle in the flour and cook for an additional 2 minutes while stirring. Add 2 cups of the beef stock and stir until simmer is reached. Add in remaining beef stock and wine. Simmer soup for 30 minutes and season with pepper and additional salt if needed. Preheat oven to 425. Slice baguette into thick (1") slices and butter both sides with the remaining butter. Toast baguette in oven until golden brown. Place one piece of baguette in the bottom of each oven proof serving bowl. Fill bowl with soup and top with generous amount of gruyère. Place bowls on oven tray and bake until cheese is golden brown. Allow to cool sooner but, enjoy while hot.

Greenleaf Restaurant Blueberry Scones

4 1/2 c unbleached white flour	1 c wheat bran
4 t baking powder	1 c cold butter,
1 t baking soda	cut into large chunks
1 t salt (optional)	3/4 c blueberries
1 c sugar	1 1/2 - 2 c half and half

In a large metal bowl, mix the dry ingredients. Add the butter chunks and blend into dry mix until pea size or coarse meal size. Add half and half a little at a time. The idea is to just moisten the dough enough to bring it together, without breaking down the butter. Divide the dough in half and lay both piles out on a floured cutting board. Flatten to about 2" high and shape with hands into a circles. Cut into sixths. Shape each scone into a nice, even triangle. Place scones on a greased sheet pan, brush the tops with egg wash. Bake in a 375 degree oven for about 15 minutes. Scones should be golden brown and a toothpick should come out clean. Let cool.