

Senior Dining Guide

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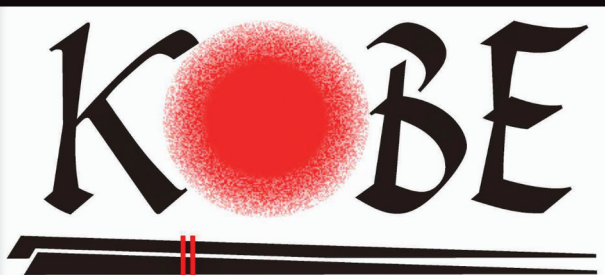
	Cuisine	✓ + * Senior Discount Special Menu Items Early Bird Special	Handicapped Accessible	Meals Served B=Breakfast L=Lunch D=Dinner SB=Sunday Brunch	Price
Bambu 541-608-7545 970 N Pacific Rd Ste 106, Medford <i>Please See Advertisement This Page</i>	Pan Asian	x	yes	L D	\$12.95-42.00
Butterfly Club butterflyclub557.com 557 Medford Crt, Medford <i>Please See Advertisement Page 22</i>	International Small Plates	x	yes	D	\$12.00-30.00
Callahan’s Mountain Lodge 541-482-1299 I-5 at Mt. Ashland Exit #6, Ashland <i>Please See Advertisement Page 19</i>	Italian Steak & Seafood	✓ x *	yes	L D	\$12.00-40.00
Gogi’s Restaurant 541-899-8699 235 West Main Street, Jacksonville <i>Please See Advertisement Page 19</i>	International Fine Dining	x	yes	D	\$12.00-39.00
Kobé Modern Japanese 541-488-8058 96 North Main St, Ashland <i>Please See Advertisement This Page</i>	Modern Japanese		yes	D	\$8.00-35.00
Omar’s Restaurant 541-482-1281 1380 Siskiyou Blvd, Ashland <i>Please See Advertisement Page 19</i>	Steak & Seafood	x	yes	L D	\$5.95-50.00

*It does not matter how
slowly you go so long
as you do not stop.*

Confucius (551 BC - 479 BC)


*Most folks are about as
happy as they make up their
minds to be.*

Abraham Lincoln (1809 - 1865)



KOBE

MODERN JAPANESE CUISINE



96 north main street ashland, oregon 541.488.8058



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IF IT WORKS, WHY FIX IT

B | A | M | B | U

PAN ASIAN CUISINE




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Dinner: Mon-Thur 5:00-9:00pm, Fri-Sat 5:00-9:30pm

541-608-7545

970 N Phoenix Rd, Medford, Oregon 97504, www.tigerroll.com
in the Larson Creek Shopping Center

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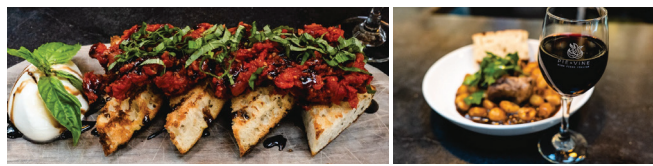
		Cuisine	Senior Discount + Special Menu Items * Early Bird Special	Handicapped Accessible	Meals Served B=Breakfast L=Lunch D=Dinner Sb=Sunday Brunch	Price
Over Easy & the Other Easy 21 N Bartlett St, Medford <i>Please See Advertisement This Page</i>	458-226-2659	Eclectic	X	yes	Brunch D	\$15.00-20.00
Partake Shop, Lounge & Dine 111 SE "G" Street, Grants Pass <i>Please See Advertisement Page 21</i>	541-916-5888	Seasonal Cuisine Fine Dining Wine/Cocktails	X	yes	L D	\$7.00-25.00
Pie and Vine 358 E Main St, Ashland <i>Please See Advertisement This Page</i>	541-488-5493	Wood Fired Italian	X	yes	L D	\$7.95-19.95
Punky's Diner and Pies 953 Medford Center, Medford <i>Please See Advertisement Page 21</i>	541-494-1957	50's Diner	X	yes	B L	\$5.50-16.25

The Wharf Prawn Fettuccini

1 package Fettuccini Pasta
 1 C White Wine
 1/2 C Heavy Cream
 2 T fresh minced Garlic
 4 T salted Butter
 2 T Olive Oil
 1/4 C sliced Mushrooms
 1/2 C shredded Parmesan Cheese
 12 large Prawns peeled and deveined

The Wharf Prawn Fettuccini Cont.

In a large saucepan over medium high heat, add butter and oil, once melted and heated well add minced garlic and mushrooms. Once garlic starts to brown and mushrooms appear cooked add prawns and sauté until light pink. Add white wine and heavy cream. Continue to cook until the sauce starts to simmer. Once the sauce starts to bubble, slowly, add shredded Parmesan cheese to thicken. Add salt and pepper to taste. Serves 2-4 ppl.



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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
River Station	541-299-0315	Steak & Seafood				yes	D	\$8.00-49.00
510 E Main St, Ste 6, Rogue River <i>Please See Advertisement This Page</i>								
River's Edge	541-244-1182	Steak & Seafood				yes	SB D	\$10.00-45.00
1936 Rogue River Hwy, Grants Pass <i>Please See Advertisement Page 23</i>								
Skout Taphouse & Provisions	541-482-0119	Pacific NW Pub Food	x			yes	L D	\$7.00-18.00
21 Winburn Way, Ashland <i>Please See Advertisement Page 20</i>								
Tap and Vine	541-500-1632	Gastro Pub	x *			yes	L D	\$8.00-32.00
559 Medford Center, Medford <i>Please See Advertisement This Page</i>								

River's Edge Apple Cider Vinaigrette

¾ C Apple Cider Vinegar
 ¾ C Maple Syrup
 2 T minced shallots
 1 T minced garlic
 2 Apples (preferably honey crisp)
 peeled, cored and cubed
 ¼ C fresh Thyme
 1 T Dijon mustard
 2 ½ C Extra Virgin Olive Oil
 Salt and pepper to taste

In a blender combine everything except the olive oil for 30 seconds. While blender is running on low, drizzle in the extra olive oil. Serves 2-4 ppl

The Beatrice Mediterranean Olive Salad

2 C pitted Castelvetrano Olives
 1 C diced Celery
 ½ C roasted Almonds, coarsely chopped
 2 oz good quality Parmesan Cheese,
 grated
 1 Garlic clove, minced
 2 T Olive Oil
 1 T White Wine Vinegar
 Salt and Pepper

Coarsely chop or tear with your hands the olives. Toss with remaining ingredients. Season to taste with salt and pepper. Adjust oil and vinegar if desired. Served with crackers or over cream cheese. Also delicious with seafood.



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Bon Appétit

River Station is a hidden gem in Rogue River. Known for delicious steaks, seafood and clam chowder, they also have a large wine selection, craft beers and cocktails for all tastes.

River Station
RESTAURANT
Rogue River, Oregon

River Station Restaurant
501 E Main St • Suite G
Rogue River, OR 97537
(541) 299-0315
riverstationrestaurant@gmail.com
Facebook: River Station
Hours: Tuesday through Saturday 4-9pm



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541-779-4839

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
The Beatrice Wine Bar & Kitchen 406 E Main St, Lower Level, Medford <i>Please See Advertisement Page 25</i>	541-500-1063	Elevated Comfort Food		yes	L D	\$4.00-18.00
The Point Pub and Grill 1045 Center Drive, Mdf 311 East Pine Street, CP <i>Please See Advertisement Page 25</i>	541-816-4395 541-665-9015	Upscale Pub Food with Full Service Bar	x	yes	L D	\$8.00-17.00
The Restaurant at the Jacksonville Inn 175 E California St, Jacksonville <i>Please See Advertisement This Page</i>	541-702-2290	Contemporary Wine Country Bisto Menu	x	yes seasonal	SB D	\$14.00-50.00
The Wharf Fresh Seafood & Eatery 827 W Jackson Street, Medford <i>Please See Advertisement Page 25</i>	541-858-0200	Steak & Seafood	✓ x *	yes	L D	\$6.99-59.99



THE POINT
PUB & GRILL

311 East Pine Street Central Point
541-665-9015

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Gogi's Smoked Cod Brandade

- 1 pound of fresh cod
- 1/4 C kosher salt
- 1/4 C white sugar
- 4 C water
- 2 bay leaves
- 1 pound yukon gold potatoes
- 1 qt whole milk
- 8 cloves of garlic
- 1/2 c extra virgin olive oil
- 6 sprigs of thyme
- zest of one lemon

1. Combine sugar, salt, water, bay leaves. whisk until salt and sugar are dissolved. Add cod and let sit overnight in the refrigerator.
2. The next day, remove cod from brine and smoke until cooked through
3. Peel potatoes and cut into uniform pieces. cook in salted water with garlic cloves until tender. drain.



Gogi's Smoked Cod Brandade Cont.

4. Add milk, smoked cod, thyme in another pot and simmer gently for 10 minutes, add potatoes and garlic.
5. Mash all ingredients together with a whisk or potato masher.
6. Add extra virgin olive oil and whisk until the oil is emulsified. The mixture should be a little loose and light. Add lemon zest and adjust seasoning to taste.
7. Transfer to the oven safe vessel of your choice. Bake at 400F until bubbly and slightly browned on top.
8. Serve with sourdough crostini and lemon slices.