

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	\$15.95-47.00	
Bella Union Restaurant 541-899-1770 170 West California Street, Jacksonville <i>Please See Advertisement Page 25</i>	Pizza, Pasta, Daily Specials	x *	yes		L D	\$10.00-30.00	
Butterfly Club butterflyclub557.com 557 Medford Crt, Medford <i>Please See Advertisement Page 28</i>	International Small Plates	x	yes		D	\$12.00-30.00	
Carlito's Italian Cuisine 541-613-5994 691 Fair Oaks Ave, Ashland <i>Please See Advertisement Page 25</i>	Italian		yes		L D	\$10.00-20.00	
El Paraiso Mexican Cuisine 545 Clover Rd, Ashland 541-488-5877 142 N Front St, Medford 541-779-9770 <i>Please See Advertisement This Page</i>	Mexican Cuisine		yes		L D	\$10.00-30.00	
Gogi's Restaurant 541-899-8699 235 West Main Street, Jacksonville <i>Please See Advertisement Page 25</i>	International Fine Dining	x	yes		D	\$14.00-49.00	

*Part of the secret of success in
life is to eat what you like and
let the food fight it out inside.*


~Mark Twain



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www.gogisrestaurant.com

B | A | M | B | U

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Bambu Anything but Ordinary

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Dinner: Tuesday–Saturday 5:00–9:00pm
Closed Sunday & Monday

541-608-7545

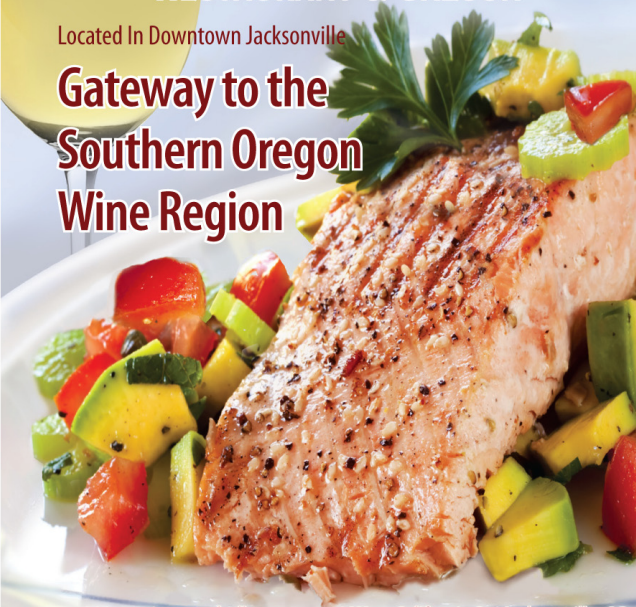
970 N Phoenix Rd, Medford, Oregon 97504, www.tigerroll.com
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		✓	x	*			
Greenleaf Restaurant 541-482-2808 49 N Main, Ashland <i>Please See Advertisement Page 30</i>	Pacific NW		x		yes	B L D	\$9.00-29.00
Kobé Modern Japanese 541-488-8058 96 North Main St, Ashland <i>Please See Advertisement This Page</i>	Modern Japanese		x		yes	D	\$12.00-42.00
Omar's Restaurant 541-482-1281 1380 Siskiyou Blvd, Ashland <i>Please See Advertisement Page 27</i>	Steak & Seafood				yes	D	\$10.00-50.00
Paisano's Italian Kitchen 541-582-5990 510 East Main St, Rogue River <i>Please See Advertisement Page 27</i>	Italian				yes	L D	\$7.00-20.00
Peerless Restaurant & Bar 541-488-6067 265 Fourth St, Ashland <i>Please See Advertisement Page 29</i>	Seasonally Focused SSSS Fine Dining				yes	D	\$9.00-65.00
Punky's Diner and Pies 541-494-1957 953 Medford Center, Medford <i>Please See Advertisement This Page</i>	50's Diner		x		yes	B L	\$5.50-16.25

Gogi's Restaurant Super Easy Homemade Ice Cream (no machine needed)

- 2 c heavy whipping cream
- ½ c sugar
- 1 t vanilla extract
- 1 T parsley

Whip 1½ cups cream with sugar and vanilla in a stand mixer (or by hand) until soft peaks are formed.

Gogi's Restaurant Super Easy Homemade Ice Cream (no machine needed) Cont.

Gently fold in remaining 1/2 cup of cream. Cover bowl loosely with plastic wrap and place in freezer for 30 minutes or until edges begin to set firm. Remove and whip for 30 seconds. Repeat process until mixture is mostly set. Fold in any additional desired flavors &/or ingredients (nuts, chocolate, caramel?!?!?) and freeze until firm, 2-3hrs or overnight.



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541-582-5990
510 E. Main St Exit 48 off I 5, Rogue River

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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
River's Edge 541-244-1182 1936 Rogue River Hwy, Grants Pass <i>Please See Advertisement Page 29</i>		Steak & Seafood		yes	SB D	\$10.00-45.00
Skout Taphouse & Provisions 541-482-0119 21 Winburn Way, Ashland <i>Please See Advertisement This Page</i>		Pacific NW Pub Food	x	yes	L D	\$7.00-18.00
Tap and Vine 541-500-1632 559 Medford Center, Medford <i>Please See Advertisement This Page</i>		Gastro Pub	x *	yes	L D	\$8.00-32.00
The Beatrice Wine Bar & Kitchen 541-500-1063 406 E Main St, Lower Level, Medford <i>Please See Advertisement This Page</i>		Elevated Comfort Food		yes	L D	\$4.00-18.00

River's Edge Blue Cheese Dressing

2/3 cup sour cream
 3/4 cup buttermilk
 16oz. Mayonnaise
 1 T white wine vinegar
 1 tsp lemon juice
 1/2 tsp Worcestershire sauce
 1/2 tsp freshly ground black pepper
 1/2 tsp salt
 1 tsp sugar
 1/4 tsp onion powder
 1 tsp Dijon mustard
 1 minced garlic clove
 1/4 yellow onion finely diced

River's Edge Blue Cheese Dressing Cont.

Start with the mayonnaise in a large mixing bowl. Add all other ingredients except for the liquids and the blue cheese crumbles and stir together thoroughly. Next add the liquids and whisk together completely before finally adding the cheese and combining everything until homogenous.



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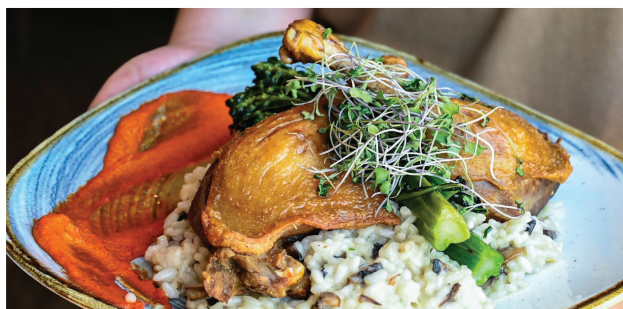


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RESTAURANT & BAR

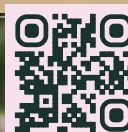
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Cuisine		Senior Discount + Special Menu Items * Early Bird Special	Handicapped Accessible	Meals Served B=Breakfast L=Lunch D=Dinner SB=Sunday Brunch	Price
The Point Pub and Grill 1045 Center Drive, Mdf 541-816-4395 311 East Pine Street, CP 541-665-9015 <i>Please See Advertisement Page 31</i>		x	yes	L D Sat & Sun Brunch 10-2	\$8.00-17.00
The Vine 541-479-8463 1610 Allen Creek Rd #111, Grants Pass		x	yes	D	\$15.00-28.00
Twisted Cork 541-295-3094 210 SW Sixth St, Grants Pass <i>Please See Advertisement Page 31</i>		x	yes	L D	\$15.00-40.00
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 2684 N Pacific Hwy, Med 541-773-7487 <i>Please See Advertisement This Page</i>		x	yes	L D	\$7.50-25.00

Bella Unions

Chef Toms Famous Tomato Basil Soup

1 oz butter
 ½ small yellow onion
 30 oz can diced tomatoes
 3 C heavy cream
 2 T sugar
 8 oz chicken stock
 ½ C chopped fresh basil

Sautee onions with butter until soft. Add the rest of the ingredients. Bring to a simmer. Add salt & pepper to taste and enjoy!

"Everybody needs a passion. That's what keeps life interesting. If you live without passion, you can go through life without leaving any footprints."

Betty White



WILD RIVER GRANTS PASS
595 NE E ST, GRANTS PASS, OR 97526

WILD RIVER PUB
533 NE F ST, GRANTS PASS, OR 97526

WILD RIVER CAVE JUNCTION
249 REDWOOD HWY, CAVE JUNCTION, OR 97523

WILD RIVER MEDFORD
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Greenleaf

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A SENIOR
INFORMATION
PUBLICATION

541-779-4839

Peerless Restaurant Watermelon Gazpacho

2 C Ripe Heirloom Tomato, cubed	1 C English Cucumber
1 C Red Bell Pepper	peeled & sliced
seeded & roughly chopped	1 medium Red Onion
1 Serrano chili	roughly diced
seeded and roughly chopped	4 C Seedless Watermelon, cubed
	1/2 cup good quality olive oil

For the best results, use peak-season tomatoes, bell peppers (Hungarian sweet red peppers work best), and watermelon. We like to use peppers, tomatoes, and melons from Ella Bella Farm in Talent. Chop the first six ingredients and toss together in a large bowl. Don't fret about your knife work; this will all be blended. Combine the vinegar and oil in a separate vessel that you can pour from. Working in four batches, combine 1/4 of the chopped produce and 1/4 of the liquid mix in a blender. Blend on medium-high (Vitamix speed 7) for 15-20 seconds. It does not need to be perfectly smooth, and there is no need to strain. Experiment to find the speed and duration of blending for a final texture you like best. Once everything is blended and poured into a large storage container or serving vessel, salt to taste. To do this, add a little at a time and keep seasoning and tasting until the bright acidity of the vinegar is balanced with salt. Refrigerate for a few hours to cool and let the flavors marry. This recipe keeps for a couple of days. Enjoy.

Tap N Vine Vietnamese Pork

1 Pork Butt	1 T Sesame Oil
2 1/2 C Sugar	1 Large Onion
1/2 C Fish Sauce	Salt & Pepper to taste
2 T Garlic	

Slice pork into thin strips. Julienne onions set aside. Melt 1/2 the sugar and when golden add pork. Raise to medium heat. Stir until coated with melted sugar. Add the rest of sugar, salt, pepper, and fish sauce. Cover and cook 2 minutes. Uncover add garlic and oil. Lower to simmer to reduce sauce. Cook about 20 minutes. Add onions and cook until translucent. When pork is tender remove from heat.

The Beatrice Chicken Salad

5 chicken thighs, skinless/boneless	1/4 C toasted slivered almonds
2 celery stalks	1 1/2 C mayonnaise
3 green onions	1 T dijon mustard
1/2 C dried cranberries	Salt and Pepper to taste.

Heat oven to 350 degrees. Place chicken thighs on cooking sheet and season with salt and pepper. Bake for 15-20 mins until center of chicken is 165 degrees. Remove from oven and set aside to cool. While chicken is cooking cut celery stalks in half lengthwise then slice into very thin slices. Place in a large mixing bowl. Coarsely chop green onions and add to celery. Combine remaining ingredients together. Once chicken has cooled, coarsely chop into 1/2" or smaller pieces. Add to bowl and stir to combine. Adjust salt and pepper to taste. Serve over salad or as a sandwich.