

D I N N E R M E N U

S T A R T E R S

Ahi Tuna Served pan seared rare with our own wasabe sauce.

Baked Brie with Roasted Garlic—French style Brie served warm with flat bread and freshly roasted garlic.

Sautéed Mushrooms Fresh mushrooms sautéed in butter and garlic, then splashed With white wine. Served with grilled flat bread

Crab Cakes with fresh crab, topped with Hollandaise sauce

✳ **Barleyhopper Beer Battered Onion Rings** hand dipped in MJB beer batter

Smoked Steelhead Served with cream cheese, red onions, capers, lemon wedges and chopped hard-boiled eggs. Served with grilled flat bread.

Flat Bread goat cheese, kalamata, black olives, roasted garlic, sun dried tomatoes

S O U P S ~ S A L A D S

Cheese Soup cup or bowl with fresh asparagus and ham

Daily Soup Selection cup or bowl

Side Spring Mix Salad served with a cucumber and a tomato with your choice of dressing

Side Traditional Wedge iceberg lettuce wedge with bleu cheese dressing and hard boiled egg

Side Classic Caesar Salad creamy Caesar dressing, parmesan cheese, croutons

E N T R E E S

Indian Barbecued Salmon fresh salmon, brown sugar glaze, wild rice and market vegetables

Ahi Tuna Served pan seared rare with our own wasabe sauce. Served with cinnamon jasmine white rice and market vegetables

Cajun Shrimp Pasta Mildly cajun seasoned shrimp over pasta, served with market vegetables and grilled focaccia bread

Bite Size Steak lean marinated sirloin, garlic mashed potatoes and market vegetables

✳ **New York** topped with crispy fried onions, garlic Idaho mashed potatoes and market vegetables

Rib Eye Grilled to your choice of temperature and served with garlic Idaho mashed potatoes and market vegetables

Grilled Chicken and Pasta seasoned floured chicken breast set atop herb linguini with cream cheese Then finished with mushroom cream sauce market vegetables

Double Cut Pork Chop char broiled and topped with black cherry sauce, Idaho garlic mashed potatoes, market vegetables

✳ **Rack of Lamb** herb crusted and served with roasted Idaho red potatoes and market vegetables

Fettuccini chicken, broccoli, almonds and market vegetables tossed in Alfredo sauce and served with grilled focaccia bread

Pasta Primavera Pasta tossed with primavera sauce and vegetables, served with grilled focaccia bread

Classic Caesar Salad creamy Caesar dressing, parmesan cheese, croutons

Add steelhead or grilled chicken

✳ *Signature Entrée's*

Executive Chef Bill Jollymore