Dinner Entrees

All dinners include coffee, soda, salad, oven fresh rolls and Chef's choice dessert.

Chicken Marsala

Pan seared chicken breast braised with Marsala wine, caramelized onions and mushrooms. Served with creamy polenta and fire roasted vegetables. \$26.95

Northwest Peach-Huckleberry Chicken

Oven baked French-cut chicken breast with a sweet peach huckleberry gastrique sauce. Served with Rice Pilaf and fire roasted vegetables. \$27.95

Chicken Piccata Linguine with Cajun Prawns

Seared boneless chicken breast served atop linguine, tossed with onions, tomatoes, mushrooms, fresh basil, capers and garlic, topped with an herb cream sauce and finished with Cajun prawns.

Served with fire roasted vegetables. \$28.95

Chicken Wellington

Roulade style chicken breast lined with prosciutto, caramelized onions and Havarti cheese wrapped in puff pastry with Dijon supreme sauce.

Served with wild rice pilaf and fire roasted vegetables. \$26.95

Seared Sea Bass

Buttery sea bass pan seared and topped with a rich lobster beurre blanc. Served with Yukon gold mashed potatoes and seasonal roasted vegetables \$32.95

Roast Pork Prime Rib

Juicy pork prime rib slow roasted to a tender perfection and topped with cranberry-port demi-glace. Served with rosemary roasted redskin potatoes and fire roasted vegetables. \$27.95



All food and beverage prices are subject to 19% service charge and current Idaho sales tax. Prices are per person and subject to change without notice. 2018

Dinner Entrees

All dinners include coffee, soda, salad, oven fresh rolls and Chef's choice dessert.

Broiled Halibut

Char-broiled Alaskan halibut with a spiced rum-mango chutney, served with jasmine rice and seasonal fresh vegetables. \$31.95

Hickory Rubbed Salmon

Sweet hickory rubbed salmon, pan seared and topped with a savory huckleberry coulis.

Served with jasmine rice and fire roasted vegetables. \$29.95

Medallions of Beef Bordelaise

Pan seared beef medallions prepared medium rare with red wine bordelaise, served with Yukon gold mashed potatoes and fire roasted vegetables. \$30.95

Braised Boneless Beef Short Rib

Boneless beef short ribs braised in red wine and fresh herbs until fork tender, finished with a sauce made from braising jus. Served with Idaho mashed potatoes and seasonal vegetables. \$30.95

Prime Rib of Beef

Slow roasted prime rib prepared medium with horseradish sauce and au jus. Served with an Idaho baked potato and seasonal vegetables. \$33.95

Surf and Turf

Char-broiled baseball cut steak served medium paired with 3 scampi style jumbo prawns, served with loaded mashed potatoes gratin and seasonal fresh vegetables. \$34.95



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