

Appetizers

Chicken Quesadilla 14

Crisp savory tortilla folded around tender seasoned chicken, a mix of three cheeses, and fresh tomatoes. Garnished with green onions, black olives, sour cream and guacamole. Served with freshly made salsa.

Artichoke-Crab Dip 15

A savory blend of Red crab, artichoke hearts, Swiss and parmesan cheese. Topped with green onions and tomatoes. Served with buttery garlic toasted baguettes and celery sticks.

Seasoned Mozzarella 12

Wisconsin mozzarella cheese double dipper in seasoned batter. Served with marinara sauce.

Coconut Shrimp 15



Tender fried coconut breaded shrimp on a bed of freshly made coleslaw drizzled with sweet chili-plum sauce. Garnished with green onions.

Chicken Wings 13

Juicy bone-in chicken wings tossed in either garlic buffalo sauce, creamy garlic parmesan, or our signature barbeque sauce. Served with celery sticks and blue cheese or ranch for dipping.

Jack Daniel's Steak Crostini 15

Grilled top sirloin steak thinly sliced and served on garlic parmesan crusted baguette bread with our signature mushroom pepper Jack Daniel's cream sauce.

Idaho Nachos 14



Crisp Idaho potato scoops topped with our smoked pulled pork, house-made cheese sauce, black bean-corn blend, tomatoes, olives and green onions. Served with guacamole, sour cream and freshly made salsa.

Fresh Salads and Homemade Soups

Mulligan's Renowned Salad Bar 13

Our fully loaded salad bar has an array of fresh ingredients, house composed salads, and homemade soup. Served with warm rolls and butter.

Caesar Salad 11

Crisp romaine lettuce tossed with buttery croutons, shaved parmesan cheese, and zesty Caesar dressing. Finished with a grilled lemon and a hardboiled egg.

Cajun Shrimp 17 Cajun Steak 22 Crispy Chicken or Grilled Chicken 15 Seared Salmon 22



Symbol represents Chef's favorites

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Apple Harvest Salad 11



A blend of spinach and romaine lettuce with red onions, Fuji apples, candied walnuts, tart craisins, crumbled gorgonzola, and Mandarin oranges drizzled with apple vinaigrette.

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Cashew Chicken Salad 14

Tempura fried chicken skewers served over shredded cabbage and romaine lettuce, salted cashews, chow-mein noodles, matchstick carrots, and Mandarin oranges. Tossed in a toasted sesame ginger dressing and topped with a crispy rice noodle nest.

Cobb Salad 12

An arrangement of sliced avocado, smoky bacon, buttery croutons, crumbles gorgonzola, hardboiled egg, grape tomatoes, and black olives all on a bed of spinach and romaine lettuce.

Garnished with pickled red onions and served with Thousand Island dressing.

Cajun Shrimp 18 Cajun Steak 23 Crispy Chicken or Grilled Chicken 16 Seared Salmon 22

Chicken Taco Salad 14

Tender seasoned chicken, fire roasted corn and black bean salsa arranged over a nest of shredded romaine lettuce. Served in a crisp tortilla bowl and finished with olives, fresh avocado and house made Sriracha-lime ranch.

Seasonal House Soup or Soup du jour

Cup 4

Bowl 5

Signature Burgers and Sandwiches

All of our burgers and sandwiches come with your choice of Northwest grown

French fries, or savory sweet potato fries.

Substitute fresh fruit 1

Mulligans Cheeseburger 13

Seared half pound 100% ground chuck burger served on a grilled buttery sweet yeast bun with crisp leaf lettuce, fresh-sliced tomatoes, and thinly sliced red onions. Topped with our house made tangy burger sauce.

Quarter pound patty 11

With applewood smoked bacon 14

“The Beyond Burger” 14



Quarter pound plant based burger seasoned and seared to perfection. Served on a grilled buttery sweet yeast bun with house made tangy burger sauce, American cheese, crisp leaf lettuce, fresh-sliced tomatoes, and thinly sliced red onions.



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Wild West Burger 14

Seared half pound 100% ground chuck burger with melty pepper jack cheese, green chilies, crisp onion straws, and cascading signature BBQ sauce. Served on a grilled buttery sweet yeast bun with crisp leaf lettuce, fresh-sliced tomatoes, and thinly sliced red onions.

Quarter pound patty 12

Gorgonzola Mushroom Burger 14

Seared half pound 100% ground chuck burger smothered in grilled mushrooms and melty gorgonzola cheese. Served on a grilled buttery sweet yeast bun with crisp leaf lettuce, fresh-sliced tomatoes, and thinly sliced red onions. Topped with our house made tangy burger sauce.

Quarter pound patty 12

With applewood smoked bacon \$15

North Idaho Burger 16



Seared half pound 100% ground chuck burger with smoked pulled pork, applewood smoked bacon, grilled onions, gooey American cheese and topped with a sunny side up egg. Served on a grilled buttery sweet yeast bun with crisp leaf lettuce, fresh-sliced tomatoes, and house made tangy burger sauce.

Quarter pound patty 14

Mulligan's Melt 14

Warm thick cut turkey breast, charred peppers and onions, and roasted tomatoes. Served on garlic toasted sourdough bread with melty Swiss and American cheese and drizzled with basil pesto Caesar dressing.

Savory Prime Dip 16



Thinly sliced prime rib piled high on a grilled garlic buttered hoagie roll with melty horseradish white cheddar cheese. Served with our smoky au jus.

Classic Ryebein 15

In-house slow cooked corned beef brisket thick-sliced and stacked on crisp toasted swirl rye bread. Topped with melty Swiss cheese, sauerkraut, and Thousand Island dressing.

Smoked BBQ Brisket 16

House smoked beef brisket served open face on a grilled garlic cheese hoagie roll. Topped with our signature BBQ sauce and crisp onion straws.

Pulled Pork 14

Tender house-smoked hickory pork shoulder shredded and simmered in signature BBQ sauce. Served on a grilled sweet yeast bun with tangy coleslaw, melty pepper jack cheese, and crisp onion straws.



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Coeur D'Alene Club 14

Thick cut turkey breast, applewood smoked bacon, cheddar cheese, creamy avocado, thinly sliced red onions, crisp leaf lettuce, and fresh-sliced tomatoes topped with basil pesto Caesar dressing. Served on a buttery croissant.

Sriracha Chicken Croissant 14

Grilled marinated chicken breast topped with applewood smoked bacon, melty horseradish white cheddar cheese, creamy avocado, thinly sliced red onions, crisp leaf lettuce, fresh-sliced tomatoes, and finished with house made Sriracha-lime dressing.

Specialties

*Enjoy a trip through our renowned salad bar
with purchase of an entrée 5*

Pork Schnitzel \$12

Two pork cutlets pounded thin and hand breaded. Fried golden brown and topped with lemon caper cream sauce and served with garlic mashed potatoes and seasonal vegetables.

Sesame Ginger Stir Fry 13

Rice noodles sautéed with Asian vegetables and coated in a sesame ginger glaze. Garnished with fresh cilantro, pickled red onions and crispy fried rice noodles.

Tempura Chicken Skewers 15 Coconut Shrimp 16

Street Tacos 13

Two warm hybrid Maseca corn and flour tortillas with creamy slaw, fresh tomatoes, and corn and black bean salsa topped with pickled red onions, Cotija cheese, cilantro, and Sriracha-lime dressing. Served with fresh fried salt and lime corn tortilla chips and house made salsa.

Choose 1 of the following: Crispy Cod, Smoked Pork, Smoked Brisket

Baby Back Ribs 18

Half rack of house smoked hickory pork baby back ribs. Covered in our signature BBQ sauce. Served with Northwest grown French fries, spicy macaroni and cheese, and house made smoked baked beans.

Smoked Brisket 19

A generous helping of our house mesquite-smoked beef brisket hand-sliced and dipped in our smoked au jus. Topped with our signature BBQ sauce. Served with Northwest grown French fries, spicy macaroni and cheese, and house made smoked baked beans.

Huckleberry Peach Chicken 17



Oven roasted chicken breast stuffed with a blend of garlic herb Boursin cheese, applewood smoked bacon, caramelized onions, and mushrooms with a savory huckleberry peach sauce. Served with St. Maries, Idaho, wild rice pilaf and seasonal vegetables.



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Smoked Chicken Alfredo 15

Our rich herb butter Alfredo sauce tossed with linguini, fresh broccoli florets, roasted tomatoes, sliced mushrooms, and caramelized onions, topped with a grilled chicken breast. Served with buttery garlic toasted baguettes.

Seafood 22

Chicken Parmesan 16

Parmesan herb crusted tender pressed chicken breast seared and served over linguine tossed in creamy herb rosé sauce. Served with buttery garlic toasted baguettes.

Homestyle Classics

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Oven Roasted Turkey 14

Herb roasted turkey breast served with garlic mashed potatoes, sage stuffing, house made gravy, whole cranberry sauce, and seasonal vegetables.

Chicken Fried Steak 14



Our famous hand breaded chicken fried steak topped with cascading creamy herb gravy. Served with garlic mashed potatoes and seasonal vegetables.

Salisbury Steak 14

100% ground chuck patty seared and covered in a savory caramelized onion and mushroom gravy. Served over a bed of garlic mashed potatoes and seasonal vegetables.

Bacon Wrapped Meatloaf 14

House made beef and pork meatloaf wrapped in applewood smoked bacon with garlic mashed potatoes and seasonal vegetables. Covered with rich beef gravy and crisp onion straws.

Liver and Onions 13

Seasoned beef liver, flour seared and topped with grilled red onions and applewood smoked bacon. Served with garlic mashed potatoes, seasonal vegetables, and bacon onion jam.

Seafood and Steaks

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with purchase of an entrée. 5*

Baked Potatoes Served After 4 p.m.

Load your baked potato with bacon, cheese and scallions 1

Fish and Chips 13



Hand dipped tempura cod and Northwest grown French fries. Served with creamy coleslaw and house made tartar.



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Shrimp Platter 17

Butterflied and fried golden brown. Served with St. Maries, Idaho, wild rice pilaf, seasonal vegetables and zesty cocktail sauce.

Coconut Shrimp 18

Seafood Macaroni 21

Plentiful sections of cod, langoustines, salmon, scallops, and shrimp tossed with elbow macaroni and our house made velvety cheese sauce. Topped with herb bread crumbs and fresh tomatoes. Served with garlic toasted baguettes.

Atlantic Salmon 19

Hand cut Atlantic salmon, butter seared. Choose between herb crusted or blackened. Served with St. Maries, Idaho, wild rice pilaf, seasonal vegetables, and with sweet chili-plum sauce.

Idaho Trout 19



Potato crusted Idaho trout delicately seared to perfection. Topped with a creamy lemon caper butter sauce. Served with St. Mary's, Idaho, wild rice pilaf and seasonal vegetables.

Top Sirloin 20

Charbroiled center cut Angus top sirloin steak cooked to your liking topped with our house steak butter. Served with your choice of a baked potato or garlic mashed potatoes and seasonal vegetables.

Make it a "Surf and Turf": Cajun Shrimp 26 Panko Shrimp 26 Coconut Shrimp

Jack Daniel's Steak 22

Charbroiled center cut Angus top sirloin steak smothered in our signature mushroom bell pepper Jack Daniel's cream sauce. Served atop garlic toasted baguette bread with your choice of a baked potato or garlic mashed potatoes and seasonal vegetables.

Ribeye 26



Rich and well marbled ribeye steak charbroiled to your liking and topped with our house steak butter. Served with your choice of a baked potato or garlic mashed potatoes and seasonal vegetables.

Smother it with grilled onions and mushrooms 28



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