

CHILLED JUMBO SHRIMP

served with rémoulade and
cocktail sauces 22

- HOUSE-SMOKED SALMON** Chef's dressing, toasts 15
SPINACH & ARTICHOKE DIP with warm hand-cut tortilla chips 14
CIABATTA CHEESE TOAST Parmesan, gruyere & cheddar 7
ROSEMARY FOCACCIA marinated olives & toasted almonds 4
TRADITIONAL SALAD chopped egg, bacon, your choice of dressing 9

GRILLED ARTICHOKEs limited availability! *We grill only true Red Label heirloom artichokes from Castroville, California. Grown from root stock passed down by Italian immigrants, these unique plants yield artichokes of superior flavor and meatiness. We'll serve whenever available, spring through summer. AQ*

SALADS

- SASHIMI TUNA SALAD** pan-seared ahi, mango, mixed greens, cilantro ginger vinaigrette..... 22
GRILLED CHICKEN SALAD field greens, jicama, honey-lime vinaigrette, peanut sauce 18
EMERALD KALE & ROTISSERIE CHICKEN with fresh herbs and roasted peanut vinaigrette.....17
THAI STEAK & NOODLE SALAD marinated filet (or crispy chicken), avocado, mango, chopped peanuts 23
CLASSIC CAESAR crisp romaine, grated Reggiano, rustic house-made croutons 13
CLUB SALAD crispy chicken, mixed greens, tomato, avocado, chopped egg, smokehouse bacon 18
—our dressings: blue cheese, mustard-honey, buttermilk garlic, thousand island or vinaigrette

BURGERS & SANDWICHES

- CHEESEBURGER** fresh ground chuck, cheddar, lettuce, tomato, onion, house-made bun17
HOUSE MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted Monterey jack17
HICKORY BURGER applewood smoked bacon, grated cheddar, onion, hickory sauce17
CALIFORNIA BURGER avocado, arugula, red onion, mustard-honey and melted jack cheese17
FRENCH DIP AU JUS thinly sliced roasted prime rib, house-made toasted French roll 21

HOUSE SPECIALTIES

- IDAHO TROUT** Cajun seasoned and hardwood grilled, served with coleslaw 26
FAROE ISLAND SALMON hardwood grilled, served with potato purée and seasonal green vegetable..... 27
ROTISSERIE CHICKEN slow roasted with crushed herbs and apricot glaze, served with couscous (limited) ... 24
HAWAIIAN RIB-EYE pineapple sesame ginger marinade, loaded Idaho baked potato..... 38
BARBECUE PORK RIBS slow cooked and fall-off-the-bone tender, with French fries and coleslaw..... 31
PORK FILET hardwood grilled, with potato purée and braised red cabbage..... 28
ROASTED PRIME RIB roasted on the bone, with potato purée and seasonal green vegetable 37
USDA PRIME FILET center-cut beef tenderloin, with potato purée and seasonal green vegetable 48

MARKET SIDES 8 EACH

Seasonal Green Vegetable • Couscous • Coleslaw
Iron Skillet Beans • Hand-Cut French Fries
Potato Purée • True Idaho Baked Potato

DESSERT & COFFEE

Apple Walnut Cobbler 10 • Five Nut Brownie 10
Hot Fudge Sundae with sugared pecans 10
Coffee 3 • Espresso 3 • Macchiato 4 • Cappuccino 4

We take pride in preparing our food from scratch every day. Some items will have limited availability and we respectfully cannot guarantee steaks prepared "medium well" or above. We are concerned for your well-being, if you have allergies please alert us as not all ingredients are listed. We hope you enjoy your time with us. Bon Appétit!