



**Appetizers**

**Garlic Parmesan Bread Sticks \$12**

Spicy Marinara & Roasted Red Pepper Cheese

**Buttermilk Calamari \$15**

Lemon Aioli & Spicy Marinara

**Blue Cheese Waffle Fries \$16**

Blue Cheese Fondue, Scallions, Black Pepper (GF)

**Whipped Feta Dip \$16**

Lemon, EVOO, Charred Scallions, Naan Chips (GF)

**8 Wings \$15**

**Mild** - Garlic Parmesan, BBQ

**Medium** – BBQ Classic, Buffalo, Sesame Ginger

**Bring The Pain** - BBQ Classic, Buffalo, Sesame Ginger

**Salads**

**Arugula & Fennel \$9 / \$25**

Spiced Walnuts, Shaved Parmesan, Citrus Vinaigrette

**Kale Caesar \$12 / \$30**

Local Kale, House Ceaser, Pangritata, Parmigiano Reggiano

**Garden \$14 / \$32**

Fresh Local Greens, Shaved Radish, Carrot Ribbons, Tomato, Savory Sunflower Seed Crunch, Fresh Herbs, House Made Dijon Vinaigrette

-Add 4oz Grilled Chicken \$5 - Add 4oz Salmon \$8 - Add Shrimp \$8

**Wood Fired Pizza**

\*Gluten Free Crust Available

**Classic Cheese \$20**

San Marzano Tomato Sauce, Mozzarella

\*Add Pepperoni \$3

\*Add Sausage \$3

**Elevated Pepperoni \$23**

San Marzano Tomato Sauce, Fresh Mozzarella, Pepperoni, Whipped Ricotta, Basil, Hot Honey

**Margarita \$22**

San Marzano Tomato Sauce, Fresh Mozzarella, Local Basil

\*Add Pepperoni & Hot Honey \$4

**Sicilian \$26**

San Marzano Tomato Sauce, Mozzarella, Spicy Local Pork Sausage, Sweet Peppers, Fresh Herbs, Hot Honey

**Quattro \$24**

Mozzarella, Ricotta, Chevre, Parmigiano Reggiano, Chives, Fresh Cracked Pepper

**Verde \$26**

Fresh Pesto, Local Chevre, Arugula, Burrata, Shaved Zucchini, Lemon Zest

\* Gluten Free Option Available

**Snake River Farms Steaks**

**Butcher’s Cuts (MP)**

Asked Your Server About Tonight’s Offerings

**American Wagyu Filet Mignon 8oz \$58**

**House Cut Black Angus**

**-10oz Baseball Cut Top Sirloin \$38**

**-12oz New York Strip \$42**

**-16oz Ribeye \$48**

**Snake River Farms Double Bone Kurobuta Pork Chop \$58**

**\*Sides:** Waffle Fries, Party Potatoes, Mashed Potatoes w/Herb Butter, Rice, Asparagus, Heirloom Carrots, Sauteed Seasonal Wild Mushrooms, Grilled Summer Corn Succotash **(Choose 2)**

**-Sauces:** Classic Bearnaise, Steak Sauce, Chimichurri **(Choose 1)**

**Additional Sides \$10**

**Entrees**

**Market Fish (MP)**

Chefs Daily Creation, Ask Your Server for Tonight’s Offering

**Pan Seared Idaho Trout \$36**

Asparagus, Sauteed Seasonal Wild Mushrooms (GF)

**Pan Seared Chicken \$32**

Garlic & Shallot Butter, Rosemary, Thyme, Heirloom Carrots, Potatoes, Hot Honey Drizzle (GF)

**\*Braised Pork Shank Bolognese \$36**

Snake River Farms Pork Shank, Pappardelle, Red Wine, Confit Garlic, Parmesan

**\*Pasta Primavera \$32**

Penne Pasta, Mixed Seasonal Vegetables, Fresh Basil, Fresh Mozzarella

**-Add 4oz Butter Braised Lobster \$22**

**Creamy Chicken Spinach Artichoke Stew \$34**

Slow Braised Chicken, Artichoke, Spinach, Lemon, Dill, Cream, Crostini

**\* American Wagyu Burger \$24**

½ Pound Charbroiled Wagyu, Custom Blend of Ground Ribeye And New York, White Cheddar, Lettuce, House Mayonnaise, Pickles, Brioche Bun Served with Waffle Fries (GF)

**\* Classic Smash Burger \$20**

Two Smashed and Grilled Patties Two Layers of Melty American Cheese, Shredded Lettuce, Dijonnaise, Half Sour Pickles, Brioche Bun, Served with Waffle Fries (GF)

**Beverages**

**Great Northern Coffee \$2.00**

**Hot Cocoa \$2.00**

**Fresh Squeezed Orange Juice \$4.75**

**Cranberry Juice \$3.75**

**Apple Juice \$3.75**

**House Made Lemonade \$3**

**Hot Tea \$3**

**Soda \$3**