



FEATURED DINNER MENU ITEMS FOR JUNE 23RD - JUNE 29TH

GENERAL MANAGER: SHAWN MURPHY

EXECUTIVE CHEF: BARRY MATTHEWS

WINES BY THE GLASS

WHITE

White Zinfandel, Beringer, CA	4.75
Pinot Grigio, Cycles Gladiator, CA	6.00
Huckleberry Riesling, Latah Creek, WA	6.50
Sauvignon Blanc, Guenoc, Lake County, CA	6.25
Chardonnay, Cypress, J Lohr, CA	6.50
Viognier, Yalumba, South Australia	6.50

RED

Merlot, Santa Ema, Chile	6.50
T3 Red, Townshend, Spokane, WA	10.50
Syrah, Stonecap, WA	6.75
Cabernet Sauvignon, Two Tone Farms, CA	6.75
Zinfandel, Bogle Old Vine, CA	7.25
Merlot, Mirassou, CA	6.25

PETRALE SOLE

Fresh Pacific Coast petrale sole dusted in seasoned flour and pan seared. Laced with a bay shrimp and scallop chardonnay sauce. Served with brown rice and oven roasted roasted vegetables.

20.95

CHIPOTLE RIBEYE STEAK

Double R Ranch natural raised prime rib hand cut into 12 oz steaks. Rubbed with a smoked jalapeno pesto and broiled. Topped with a mango infused pineapple salsa. Served with garlic mashed potatoes and oven roasted vegetables.

26.95

CRAB AND ARTICHOKE PASTA

Crab meat sauteed with artichokes, garlic, shallots and shitake mushrooms. Finished in a white wine and crab shell stock with a touch of whole butter. Tossed in linguine pasta. Garnished with parmesan cheese and green onion.

19.95

HOOPFEST

Join on Saturday and Sunday between games for our award winning Coeur d' Alene Brewing Co. handcrafted ales and our made from scratch food. Sunday in our lounge is an all day happy hour. So relax and grab a bite to eat or quench your thirst.

MUG CLUB

ARE YOU A MEMBER OF OUR MUG CLUB?
IF SO, IT IS TIME TO RENEW YOUR MEMBERSHIP!
WANT TO BECOME A MEMBER OF OUR MUG CLUB? ASK YOUR SERVER OR BARTENDER FOR DETAILS!

LIVE MUSIC

JOIN US IN OUR LOUNGE THURSDAY NIGHTS AT 6 P.M TO 9 P.M FOR LOCAL MUSICIANS SHOWCASING THEIR TALENT.