



FEATURED LUNCH MENU ITEMS

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

WEEK OF JUNE 23RD - JUNE 29TH

ITALIAN HERO SANDWICH

Capacoli, salami, and prosciutto ham grilled with red and green peppers, red onion, olives, tomatoes and fontina cheese. Served on a baguette with our seasoned fries and cherry peppers.

11.95

SUMMER CHICKEN SALAD

Strawberries, pineapple, kiwi fruit and chicken breast tossed in a mango vinaigrette. Served over organic baby greens and garnished with toasted slivered almonds, green onions and grape tomatoes.

10.95

PORK LOIN PICCATTA

Berkshire pork loin lightly seasoned and pan fried in a caper lemon beurre blanc with a hint of maderia. Presented with sun dried tomato risotto and asparagus spears.

13.95

HOOPFEST

Join us Hoopfest weekend with Coeur d'Alene Brewing Co. hand crafted ales and made from scratch food featuring northwest ingredients. Sunday we feature happy hour in our lounge all day. So come in a relax with a cold micro brew and a bite to eat.

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.