



# Floating Green Restaurant

at The Coeur d'Alene Resort Golf Course

## APPETIZERS

- Cocktail Prawns - 6 succulent Prawns served with Orange Citrus Cabbage Slaw 9  
Pork and Vegetable Spring Rolls with Sweet Chili Sauce 9  
Shrimp Scampi topped with Tomato and served with Garlic Pita Bread 11  
Grilled Marinated Artichokes with Balsamic Dijon 8  
Dungeness Crab and Grilled Marinated Artichoke Dip, served with Grilled Flat Bread 13  
Calamari with Lemon-Garlic Aioli 10

## SOUPS & SALADS

- Signature Soup de Jour 5  
Signature Caesar Salad 5  
Garden Salad 5  
Tomato & Fresh Mozzarella 6

## LIGHT ENTRÉES

- Signature Caesar with Lemon Chicken 13  
Signature Caesar with Fire Cracker Prawns 15  
Kobe Sirloin Burger with Sautéed Mushrooms and melted Brie Cheese 17

## ENTRÉE'S

- Served with Market Fresh Seasonal Vegetables and your choice of Baked Potato, Roasted Potato Medley, Garlic Mashed Potatoes, Rice Pilaf, or French Fries.
- Parmesan Crusted Alaskan Halibut with a Basil Hollandaise Sauce 29  
Grilled Atlantic Salmon in a White Wine Butter Lemon Sauce 22  
Braised Barbecue Baby Back Ribs with Sweet and Savory Pineapple Sauce 25  
Penne Pasta with Tiger Prawns and Signature Seasoned Grilled Chicken tossed in a Bacon, Garlic, White Wine and Lemon Sauce and topped with Parmesan Cheese 19  
Certified Angus Beef Center-Cut Sirloin with Signature Butter 23

## DESSERT

- Chef's Choice of the evening 7  
Fresh Strawberries with Balsamic and Cinnamon 5