



At The Coeur d'Alene Resort

## From our Seafood Bar

### Oysters on the half shell

1/2 dozen 16

ask server for today's fresh selection  
served with chef's condiment tray

### Dungeness Crab Cake

with lemon garlic aioli, chili oil, béarnaise  
and tobiko caviar 8

### Steamed Mussels

New Zealand green-lips in a spicy garlic white wine broth  
and served with garlic toast 10

### Prawn Cocktail

Mexican white jumbo prawns served Asian, citrus  
and bloody Mary 12

### Fried Calamari

Asian slaw, sweet-pungent sauce and togarashi aioli 8

### Sesame Crusted Tuna

Asian slaw, candied and pickled ginger,  
wasabi aioli and soy glaze 12

### Shellfish Tower

prawns, scallops, mussels, oysters and king crab 45  
with Maine lobster 65

## Small Plates

### Sweet and Spicy Duck Wings

Asian slaw, jasmine rice, sesame crust 14

### Truffle Fries

served with a trio of dipping sauces 8

### Bison Carpaccio

with fried capers, white truffle oil, smoked sea salt, minced  
red onion, horseradish foam and  
garlic Dijon aioli 16

### Fruit and Cheese Plate

served with dried figs, candied nuts, fresh honeycomb,  
quince paste and port syrup  
three cheeses 12  
five cheeses 18 seven cheeses 24

### House Made Charcuterie

buffalo smoked sausage, venison salami with smoked  
Cheddar, duck prosciutto and duck rilette served  
with chef's accoutrements 18

## Gardens and Orchards

### Sweet Onion Soup

finished with toasted crouton and melted  
Gruyere cheese 6

### Soup Maison

ask your server for today's selection 6

### Beverly's Caesar Salad

Romaine hearts tossed in our classic dressing with  
garlic croutons and Parmesan-Reggiano cheese 8

### Beverly's House Salad

organic field greens in a toasted lavosh ring,  
carrots, grape tomatoes, white cheddar cheese,  
red onion, cucumber and huckleberry  
vinaigrette 8

### Warm and Cold Harvest Salad

fall greens tossed in maple balsamic vinaigrette  
finished, with figs, house made bacon, blue cheese and  
grilled Belgian endive 9



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## Sea Dwellers

### Chilean Sea Bass

served with a Dungeness crab cake, lemon butter sauce served with lobster mashed potatoes and seasonal vegetables 42

### #1 Sashimi Grade Hawaiian Ahi Tuna

flown from Honolulu, encrusted with black sesame seeds and seared served with jasmine rice, candied and pickled ginger, spicy Diakon radish sprouts, soy glaze, wasabi aioli and baby bok choy - recommended rare 36

### Australian Rock Lobster Tail

oven roasted and served with Jasmine rice, seasonal vegetables and drawn butter - Market Price  
add Dungeness crab with chef's accoutrement tray - Market Price

### King Salmon Nicoise

grilled and served atop a bed of King crab orzo, Mediterranean relish and finished with a blue cheese burre blanc 32

### Diver Sea Scallops

pan seared and sautéed with a white wine and lemon juice served atop fried polenta with beurre nante sauce, leeks, bacon, organic green garbanzo beans and oyster mushrooms 32

### Firecracker or Scampi Prawns

Mexican white jumbo prawns served atop angel hair pasta in a lemon butter sauce and seasonal vegetables 30

### **Beverly's Commitment to Excellence**

Our goal is to create an outstanding dining experience to complement our magnificent view.

Our service staff looks forward to meeting your needs and expectations in a world class restaurant.

Our culinary team only uses the best organic and sustainable products available, sourcing from local farms first. We are proud to offer some of our nation's best products like our Prime Cut steaks from Chicago and Ahi from Honolulu.

We are honored to present one of the most award winning wine lists in the entire Pacific Northwest, offering over 2,000 carefully selected and matured wines.

Thank you for choosing to join us this evening!



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## **Fields and Pastures**

### **Chicken Mushrooms and Truffles**

pan seared chicken breasts in a roasted garlic white wine reduction finished with white truffle oil, black truffle peels and Chanterelle mushrooms served with wild mushroom risotto and seasonal vegetables 32

### **Asian Muscovy Duck**

pan seared Chinese five spice breast, sweet and spicy caramelized confit leg served with Jasmine rice, Asian slaw, assorted gingers and finished with sweet sesame vinaigrette 38

### **Tenderloin of Beef**

flown from Chicago, eight ounce USDA prime center cut served with Yukon mashed potatoes, seasonal vegetables and chef's accoutrement tray 60  
add half pound of Alaskan King crab legs 25

### **New York Strip Loin**

flown from Chicago, fourteen ounce USDA prime steak grilled and served with Yukon potato Confit, locally forged Chanterelle mushrooms, seasonal vegetables and peppercorn demi glaze 46  
add half pound of Alaskan King crab legs 25

### **Beverly's Surf and Turf**

four ounce USDA prime center cut seasoned with kosher salt, garlic and pepper and four Mexican white jumbo scampi prawns served with Yukon mashed potatoes, seasonal vegetables and chef's accoutrement tray 55

### **Rack of Lamb**

Cherry-port and hazelnut crusted lamb, served with ST. Maries wild rice pilaf, roasted root vegetables and finished With a Dijon demi glaze 44

### **Fall Harvest Vegetarian Selection**

Chef Tyler's weekly selection 22

## **Fresh Baked Desserts**

### **Soufflés:**

huckleberry, Godiva chocolate or Grand Marnier 12

### **Warm Chocolate Snickers Cake**

warm chocolate cake baked with caramel and roasted peanuts and served with malted milk chocolate ice cream 12

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