



At The Coeur d'Alene Resort

Dockside Favorites – Dinner Menu

Soup and Salad Selections

Clam Chowder

creamy rich soup with Idaho potatoes, onions, celery and clams cup 4 bowl 5

Beverly's Classic Caesar

with parmesan-reggiano 10 with firecracker chicken tenderloins 12

with firecracker prawns 16

Grilled Chicken Cobb

organic field greens with grilled chicken, avocados, hard boiled eggs, bacon bits, tomatoes, blue cheese and green onions 13

Sandwich Selections

Reuben Sandwich

shaved corned beef piled high with melted Swiss cheese, sauerkraut, Thousand Island dressing, and Dijon mustard on a grilled marble rye bread served with French fries 12

Turkey Club

traditional club sandwich with turkey, smoked bacon, lettuce, tomatoes and mayonnaise on toasted sourdough bread 12

Dungeness Crab Melt

fresh Oregon Dungeness crab, rich artichoke cream cheese filling, melted Tillamook cheddar cheese, lemon garlic aioli on toasted sourdough baguette served with organic greens tossed with lemon-garlic vinaigrette 15

Flame Broiled Burger

your choice of a flame broiled Certified Angus beef or turkey burger served with French fries and chef's accoutrement tray 11

Classic Entrée Selections

Tempura Halibut

hand-dipped fresh Alaskan halibut with Beverly's signature French fries and fresh fruit 16

Certified Angus Beef Pot Roast

Braised tender with red wine and roasted vegetables served with Yukon mashed potatoes, fresh vegetables and pan gravy 17

Parmesan Crusted Chicken Breast

Finished with mushrooms and prosciutto ham in a white wine sauce served with Yukon mashed potatoes and fresh vegetables 17

Top Sirloin Steak

eight ounce classic cut Certified Angus beef broiled and served with Yukon mashed potatoes and fresh vegetables 20