



Floating Green Restaurant

at The Coeur d'Alene Resort Golf Course

APPETIZERS

- New Zealand Green Lip Mussels with White Wine Butter & Lemon Sauce 11
- Pork and Vegetable Pot Stickers with Thai Peanut Dipping Sauce and Asian Slaw 10
- Shrimp Scampi topped with Tomato and served with Garlic Pita Bread 11
- Grilled Pita Bread with Hummus, Garlic Curry Sauce and Feta with Tomato Basil 9
- Crab Cake, Pacific Rim Style drizzled with Sesame Soy Lime Aoli
and served with Cellophane Spinach 10
Add an Extra Crab Cake 16

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 12
- Signature Caesar with Fire Cracker Prawns 15
- Kobe Sirloin Burger with Sautéed Mushrooms and melted Brie Cheese 15

ENTRÉE'S

Served with Market Fresh Seasonal Vegetables and your choice of
Roasted Rosemary Red Potatoes, 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 24
- 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 10 oz. Angus Beef Center Cut Rib Eye Steak with Au Jus and Creamy Horseradish 27
- Certified Angus Beef Center Cut Sirloin with Signature Butter 23

DESSERT

- Chocolate Decadence 7 Chef's Choice Specialty Cheesecake 7