Room Service Menu

CALL 27 FOR ASSISTANCE

DAILY 6AM - CLOSING
BEVERAGE SELECTIONS

FRESH-SQUEEZED ORANGE JUICE
Small ~ 5.00  Large ~ 8.00

JUICE
Choose from V8, tomato, grapefruit, cranberry, pineapple or apple. ~ 3.25

MILK
Whole, 2%, skim, soy or almond milk. ~ 3.25

FRESH BREWED STARBUCKS® COFFEE
Regular or Decaffeinated
Small pot ~ 7.00  Large pot ~ 12.00

SPECIALTY ESPRESSO BEVERAGES
We offer a wide selection of espresso beverages.
16 oz latte ~ 4.25  16 oz mocha ~ 4.25

TAZO HOT TEAS
Awake English Breakfast, China Green Tips, Calm Chamomile or Refresh Mint. ~ 4.00

SMOOTHIES
HUCKLEBERRY
Banana, blackberries, greek yogurt, huckleberry puree, orange juice and whey protein. ~ 8.00
GREEN GO GO
Spinach, avocado, strawberries, greek yogurt, orange juice and whey protein. ~ 8.00
TROPICAL
Banana, pineapple, strawberries, greek yogurt, mango puree, orange juice and whey protein. ~ 8.00

SOFT DRINKS
Coca-Cola, Diet Coke, Sprite, Mr. Pibb, Lemonade, Ginger Ale or Root Beer. ~ 3.25

FRESHLY BREWED ICED TEA ~ 4.00
Huckleberry or tropical mango ~ 5.00

BOTTLED WATER
16 oz bottled water ~ 3.25
1 L smart water ~ 5.50
1 L San Pellegrino sparkling water ~ 8.00

SPECIALTY LEMONADES
Huckleberry, strawberry or tropical mango. ~ 5.00

LIBATIONS

MIMOSAS
Tropical Mango ~ 7.00
Wild Idaho Huckleberry ~ 7.00
Traditional ~ 6.50

CHAMPAGNE
Coeur d’Alene Champagne ~ 20.00
Nicholas Feuillatte ~ 75.00

BOTTLED BEER
Import ~ 6.00
Domestic ~ 5.00

WINE
CHATEAU STE. MICHELLE
Chardonnay or Cabernet Sauvignon ~ 30.00

COEUR D’ALENE CELLARS
No. 6 White or No. 6 Red ~ 35.00

BEVERLY’S WINE CELLAR
Home to the Inland Northwest’s largest and most exclusive wine collection. We will gladly deliver a copy of the list upon request. Confirmed selections will be presented in your room, uncorked, with Beverly’s wine glasses.

HAND-CRAFTED COCKTAILS & DRAFT BEER
Please dial 27 for Room Service delivery of your favorite cocktails and rotating beer selections.

A 3.50 service charge, 6% tax and 18% gratuity will be added to each order.
BREAKFAST SELECTIONS
AVAILABLE UNTIL 3PM

RESORT SIGNATURES
Add two eggs to any order ~ 3.25

IDAHO HUCKLEBERRY PANCAKES GF
Our signature breakfast item offers a delightful taste of Idaho’s mountain fruit - the wild huckleberry. Accompanied by your choice of bacon or sausage. ~15.00
Plain Pancakes also available. ~ 11.00

FRENCH TOAST COEUR D’ALENE
Thick Texas toast grilled with shaved almonds, sweetened flakes and served with wild huckleberry sauce. Your choice of bacon or sausage. ~ 15.00
Traditional French Toast also available. ~ 12.00

ON THE LIGHTER SIDE

NORTHWEST BERRY-YOGURT PARFAIT
Layers of fresh berries, almond granola and honey greek yogurt. ~ 12.00

CONTINENTAL BREAKFAST
Fresh-squeezed orange juice, huckleberry coffee cake and choice of cold cereal or hot oatmeal. Served with a fresh fruit plate and a pot of Starbucks coffee. ~ 15.00

HOMEMADE STEEL-CUT OATMEAL
Cooked to order and served with brown sugar, dried fruit and choice of seasonal berries or sliced banana. ~ 12.00

COLD CEREALS
Choose from Cheerios, Raisin Bran, Special K, Cocoa Puffs, Lucky Charms, Frosted Flakes or Fruit Loops. Served with seasonal berries or sliced banana. ~ 12.00

FRESH FRUIT & GREEK YOGURT
Pineapple, cantaloupe, honeydew, seasonal berries and honey greek yogurt. ~ 15.00

BREAKFAST PASTRIES
Each selection ~ 5.00

BAKERY FRESH MUFFINS
Huckleberry cream cheese, banana walnut or blueberry.

BEVERLY’S ORANGE BUTTERFLAKE ROLLS
Three, served warm with icing.

SEATTLE BLAZING BAGELS®
Plain or whole wheat and served with cream cheese.

RESORT TOAST
Brought to your room with toaster, butter and jam.

ROSE PETAL BRUNCHES

BEVERLY’S BRUNCH FOR TWO ~ 42.00
Four of our signature huckleberry pancakes, four eggs prepared to your specifications, four strips of bacon, two sausage links, hash browns and a fresh fruit plate. Accompanied by your choice of fresh-squeezed orange juice or wild huckleberry mimosas and a pot of Starbucks coffee, cocoa or tea.

EGGS BENEDICT BRUNCH FOR TWO ~ 45.00
Four eggs poached and served atop English muffins with Canadian bacon and Hollandaise sauce, four strips of bacon, two sausage links, hash browns and a fresh fruit plate. Accompanied by your choice of fresh-squeezed orange juice or wild huckleberry mimosas and a pot of Starbucks coffee, cocoa or tea.

A 3.50 service charge, 6% tax and 18% gratuity will be added to each order.
BREAKFAST SELECTIONS
AVAILABLE UNTIL 3PM

OMELETS & EGGS
Each of these breakfast entrées features fresh eggs, hash browns, choice of white, whole wheat, sourdough, rye or gluten free toast. Benedicts and burrito to do not come with toast.

SUNRISE OMELET GF
Fresh mushrooms, bacon, tomato and Swiss cheese. ~ 16.00

SMOKED HAM & CHEDDAR OMELET GF
The classic with a taste of the Northwest. ~ 16.00

HEALTHY START OMELET GF
Fresh eggs or egg whites, with scallions, peppers, mushrooms, tomatoes and low-fat mozzarella. ~ 16.00

EGGS BENEDICT
Two eggs poached and served atop Canadian bacon and toasted English muffins with Hollandaise sauce. ~ 17.00

CALIFORNIA BENEDICT
Two eggs poached and served atop avocado, sliced tomato, mushrooms, fresh asparagus and toasted English muffins with Hollandaise sauce. ~ 17.00

LAKESIDE BREAKFAST GF
Two eggs prepared to your specification. Served with your choice of bacon, ham or sausage. ~ 15.00

BEVERLY’S BREAKFAST BURRITO
Fresh eggs scrambled with ham, sausage and cheese atop hash browns and wrapped inside a warm tortilla. ~ 15.00

BREAKFAST SELECTIONS
AVAILABLE UNTIL 3PM

CHILDREN’S BREAKFAST SELECTIONS
Choice of milk or juice. ~ 10.00

SILVER DOLLAR PANCAKES GF
With your choice of bacon or sausage.

CEREAL, FRUIT & YOGURT
Choice of cereal, honey greek yogurt and small fruit plate.

COUER D’ALENE KID’S COMBO GF
One pancake, one egg prepared to your specification and your choice of bacon or sausage.

CHILDREN’S LUNCH & DINNER SELECTIONS
All selections include fruit snacks and choice of fries, chips, fresh fruit or side salad. Choice of milk, juice or soft drink. ~ 14.00

MACARONI & CHEESE
A classic kids' favorite.

GRILLED CHEESE SANDWICH GF
American cheese between grilled Texas Toast.

CHICKEN STRIPS
Two crispy filets of white-meat chicken.

CHEESE QUESADILLA
Flour tortilla filled with Cheddar cheese.

SLIDERS
With cheese, ketchup and pickles.

CORN DOGS
Six golden fried mini corn dogs with ketchup.

SPAGHETTI & MEATBALLS
Spaghetti noodles with red sauce and meatballs

A 3.50 service charge, 6% tax and 18% gratuity will be added to each order.
LUNCH SELECTIONS
AVAILABLE ALL DAY UNTIL CLOSING

SOUP & SALADS
All salads are served with sourdough rolls and butter.

GRILLED CHICKEN COBB SALAD
Organic field greens with grilled chicken, avocados, hard-boiled eggs, bacon bits, tomatoes, blue cheese, green onions and choice of dressing. ~ 16.00
CAESAR SALAD
Tender romaine hearts with house-made Caesar dressing, Parmesan-Reggiano cheese and croutons. ~ 12.00
ADD GRILLED OR FIRECRACKER CHICKEN ~ 4.00
MEDITERRANEAN SALAD
Grilled chicken atop field greens with Greek olives, fried artichoke hearts, cucumber and feta cheese. Served with chef's accoutrements, grilled pita and olive bread. ~ 18.00
TACO SALAD
Shredded lettuce, tomatoes, Jack and Cheddar cheese, scallions and black olives inside our baked tortilla bowl, with your choice of ground beef or grilled chicken. Accompanied by salsa, sour cream and guacamole. ~ 14.00

BURGERS & SANDWICHES
Accompanied by choice of fries, chips, fresh fruit or side salad.

MONTE CRISTO SANDWICH
Layered with turkey breast, ham, smoked Tillamook Cheddar cheese, Boursin cheese, dipped in egg batter and fried until golden. Served with huckleberry-pear butter and spicy raspberry preserves. ~ 14.50
ANGUS NATURAL BEEF BURGER
Grilled 1/2 lb patty with lettuce, red onions, tomatoes, pickles and Cheddar cheese on a sesame bun. ~ 14.00
MONTEREY CHICKEN SANDWICH
Grilled chicken breast, topped with red onion, lettuce, Tomato, Pepper Jack cheese and fresh avocado. ~ 14.00
TURKEY CLUB SANDWICH GF
Turkey, smoked bacon, lettuce, tomatoes and mayonnaise on your choice of bread. ~ 12.50
FRENCH DIP SANDWICH
Thin-sliced roast beef on a toasted French roll with au jus and choice of melted cheese. ~ 13.00
B.L.T. GF
Crisp bacon, fresh tomato and butter lettuce served on your choice of bread. ~ 13.00
CHICKEN CAESAR WRAP
Crisp hearts of romaine, grilled chicken breast, croutons and Parmesan cheese tossed with Caesar dressing. ~ 13.00
TURKEY CLUB WRAP
Turkey, bacon, lettuce, tomato, mayonnaise and fresh sliced avocado. ~ 13.00
MEDITERRANEAN WRAP
Organic field greens, cucumber, Kalamata olives, red onion, artichoke hearts, grilled peppers, Feta cheese, olive tapenade, hummus and balsamic glaze. ~ 13.00

NORTHWEST CLAM CHOWDER ~ 8.00
FRENCH ONION SOUP ~ 6.00
SOUP DU JOUR ~ 6.00

A 3.50 service charge, 6% tax and 18% gratuity will be added to each order.
DINNER SELECTIONS
AVAILABLE FROM 3PM UNTIL CLOSING

SIGNATURE DINNER ENTRÉES
Add a seasonal organic field greens salad or side Caesar to any entrée. ~ 5.00

NORTHWEST HALIBUT
Parmesan-crusted with Yukon mashed potatoes, spinach and lemon beure blanc. ~ 32.00

ALDER PLANK SALMON
Served with Jasmine rice, fresh vegetables and lemon caper butter. ~ 28.00

STEAK OSCAR MEDALLIONS
Three petite tenderloin medallions topped with fresh crab, asparagus and Hollandaise sauce. Served with Yukon mashed potatoes. ~ 36.00

RIB EYE STEAK
14 oz Certified Angus Beef. Served with roasted red potatoes, fresh vegetables and garlic steak butter. ~ 38.00

CHICKEN MARSALA
Pan-seared chicken breast with fettuccine, fresh vegetables and marsala mushroom sauce. ~ 22.00

CHICKEN FETTUCCINE ALFREDO
Grilled chicken breast with house-made alfredo sauce. Served with fresh vegetables and garlic bread. ~ 22.00

SPAGHETTI BOLOGNESE
House-made Bolognese sauce and meatballs. Served with fresh vegetables and garlic bread. ~ 22.00

PIZZA
All selections are more than enough for one and can easily serve two. Gluten free pizza crust is available.
ACCOMPAINED BY YOUR CHOICE OF AN ORGANIC FIELD GREENS OR CAESAR SALAD AND TWO SOFT DRINKS.

CHEESE PIZZA
12-inch topped with Mozzarella and Parmesan. ~ 20.00

PEPPERONI PIZZA
12-inch topped with Mozzarella and pepperoni. ~ 22.00

MEAT LOVER’S PIZZA
12-inch topped with Mozzarella, pepperoni, Italian salami and Canadian bacon. ~ 25.00

COEUR D’ALENE SUPREME PIZZA
12-inch topped with Mozzarella, pepperoni, Canadian bacon, onions, green peppers and mushrooms. ~ 25.00

HAWAIIAN PIZZA
12-inch topped with Mozzarella, pineapple and Canadian bacon. ~ 22.00

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ANYTIME SELECTIONS
AVAILABLE ALL DAY UNTIL CLOSING

ANYTIME FAVORITES

**MEDITERRANEAN PLATE**
Grilled pita, hummus, romesco, olive tapenade, roasted garlic and caper berries with balsamic drizzle. ~ 12.00

**NORTHWEST HALIBUT & CHIPS**
Four battered halibut filets accompanied by golden fries and tartar sauce. ~ 18.00

**PUBHOUSE CHICKEN TENDERS**
Crispy filets of tender white meat with golden fries. Served with barbeque sauce and ketchup. 4 ~ 16.00 12 ~ 36.00

**COCONUT CHICKEN SKEWERS**
Served with fries and sweet chili dipping sauce. 3 ~ 14.00 10 ~ 30.00

**IDAHO POTATO SKINS**
Deep-fried potato skins topped with melted Cheddar cheese, bacon bits, green onions and black olives. Served with sour cream and fresh salsa. 8 ~ 12.00 16 ~ 20.00

**BUFFALO WINGS**
Tender chicken drumettes tossed in our spicy buffalo sauce. Served celery, carrots and blue cheese dressing. 6 ~ 12.00 12 ~ 20.00

**FRESH-BUTTERED POPCORN**
A large basket of fresh-popped popcorn. ~ 8.00

SIGNATURE GOOEYS & DESSERTS

**COEUR D'ALENE CHEESECAKE**
Our house-made cheesecakes are served with your choice of huckleberry of Klicker Strawberry sauce. ~ 10.00

**WILD HUCKLEBERRY DEEP DISH COBBLER**
Wild Idaho huckleberries, baked in our moist crust. Served warm with a scoop of vanilla ice cream. ~ 10.50

**FRESH NORTHWEST GALA APPLE PIES**
Made with our all butter crust and served with vanilla ice cream. ~ 9.50

**LIMONCELLO CAKE**
Limoncello soaked cream cake layered with our lemon curd and lemon mousse. Iced with white chocolate mousse. ~ 9.00

**CARAMEL CASHEW CAKE**
Five layers of devil’s food cake filled with salted caramel cashews, dark chocolate and vanilla mousse. Finished in our rich dark chocolate ganache glaze. ~ 9.00

**CRÈME BRULEE**
Creamy custard made with real vanilla beans and a caramelized sugar crust. ~ 8.00

**BUTTERFINGER GOOEY**
Chocolate and vanilla ice cream with tons of hot fudge, whole and crushed Butterfinger candy, whipped cream, big chocolate swirls, and a cherry on top. ~ 11.50

**CHOCOLATE OBSESSION GOOEY**
Chocolate ice cream, white chocolate ice cream, hot fudge, chocolate chips, Hershey's white chocolate, milk chocolate and dark chocolate chunks. Topped with chocolate mousse and a drizzle of Ghirardelli white chocolate sauce. ~ 11.50

**MILKSHAKES**
Your choice of chocolate, vanilla, huckleberry, strawberry, Oreo or Butterfinger. ~ 9.00
LATE NIGHT DINING
AVAILABLE ON A LIMITED BASIS FROM CLOSE UNTIL 6AM

AFTER HOURS SNACKS
All late night salads and sandwiches are made fresh daily with dressing and condiments on the side.
Each item includes your choice of a can of Coke, Diet Coke, Sprite, Mr. Pibb, root beer, lemonade, iced tea or bottled water.

FRESH SOUP
Northwest clam chowder or chicken noodle. ~ 10.00

8 LAYER DIP
Refried beans, two layers of cheese, sour cream, guacamole, fresh salsa, black olives and green onions. Served with tortilla chips. ~ 10.00

LATE NIGHT DESSERT
COEUR D’ALENE CHEESECAKE ~ 10.00
WILD HUCKLEBERRY DEEP DISH COBBLER ~ 10.50
NORTHWEST GALA APPLE PIE ~ 9.50

GRILLED CHICKEN COBB SALAD
Mixed greens with bacon, tomato, avocado, egg, croutons, blue cheese crumbles and sliced grilled chicken. ~ 16.00

GRILLED CHICKEN CAESAR SALAD
Romaine lettuce, grated Parmesan cheese, Caesar dressing, croutons and sliced grilled chicken. ~ 16.00

SANDWICHES
Your choice of turkey and Swiss on wheat, ham and Cheddar on white, or roast beef and Havarti on sourdough. Accompanied by Sun Chips. ~ 16.00

DIETARY CONSIDERATIONS
Our Room Service team will work with you on your specific dietary needs.
Please be specific with our phone attendant who will address potential options with the chef, as well as any additional time it may take to prepare your meal.
We offer soy or almond milk upon request.
Menu items available as Gluten Free will be indicated by GF