

THE COEUR D'ALENE RESORT

# DOCKSIDE

• RESTAURANT •

## *Appetizers*

### **Roasted Garlic & Chickpea Stuffed Peppers \$6.95**

Palouse Green Chickpeas with Roasted Garlic stuffed into Mini Bell Peppers served with Wilted Spinach and Balsamic Onion.

### **Smoked Salmon Crepes \$7.95**

Mild Spiced Cream Cheese and Smoked Salmon rolled into Warm Crepe Shells and topped with a Shaved Fennel and Arugula Salad with Warm Bacon Dressing.

## *Entrées*

### **Herbed Pork Tenderloin \$24.95**

Pork Tenderloin slow cooked and finished with Fresh Herb and Sourdough topping over Pancetta Cream Sauce served with Mashed Potato and Vegetables.

### **Grilled Lobster Tail \$27.95**

7-8 oz. Atlantic Coast Lobster Tail Butter-basted and grilled accompanied by Garlic Grilled Polenta and Fresh Vegetables.

### **Seafood-Stuffed Ravioli \$19.95**

Poached Prawn and Crab, heart shaped, Ravioli in a Light Saffron Cream Sauce.



### ***Chocolate Fountain Buffet***

Milk chocolate, dark chocolate, white chocolate—oh my!

**Added to entrée \$5.95**

**A la carte \$9.95**