



At The Coeur d'Alene Resort

BEGINNINGS

Hummus and Olives

Caramelized onion naan bread | balsamic reduction | olive oil | basil | feta | grape tomatoes | roasted garlic | Kalamata olives | house made hummus 13

Deep Fried Calamari

asian slaw | crispy rice noodles | sweet chili sauce | spicy aioli 16

Ahi Tuna Tower

avocado | crispy wonton | wasabi | soy glaze | togarashi aioli | pickled ginger 17

Baked Brie en Croute

puff pastry | sundried cherries | pistachios | balsamic glaze 14

Snake River Farms Kobe Beef Carpaccio

garlic dijon aioli | truffle oil | smoked sea salt | crispy capers | horseradish foam | brioche toast 18

Crab Cakes

crispy panko crust | tobiko caviar | roasted skillet corn | lemon beurre blanc | herb oil 18

Iced Jumbo Prawn Cocktail

pickled vegetables | lemon | cocktail sauce 16

Fresh Oysters on the Half Shell

seasonally selected pacific oysters | cucumber mignonette | cocktail sauce | tabasco 21

Artisan Fruits and Cheese

seasonal selection of artisan cheese | fruits | berries | candied nuts | honey comb | fig jam 21

Oysters Rockefeller

four oven baked oysters in the shell | creamy Boursin spinach | garlic cheese 18

Beverly's Chilled Seafood Tower

jumbo prawns | Alaskan king crab | scallops | Pacific oysters | cocktail sauce | Louie dressing

serves two - 44 | serves four - 80



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SOUPS AND SALADS

Seasonal Soup

chef's daily seasonal creation 7

French Onion Gratin

sherry infused | aged gruyere | sourdough crostini 10

Beverly's House Caesar

romaine hearts | garlic croutons | shaved parmesan | lemon-garlic dressing 10

Beverly's House Salad

organic greens | grape tomato | cucumber | carrot | red onion | parmesan | crouton 10

Beverly's Wedge Salad

iceberg | garlic croutons | cucumber | red onion | apple smoked pepper bacon

Tillamook cheddar | chipotle buttermilk dressing 10

Compressed Watermelon Salad

Baby arugula | vine ripe tomatoes | Kalamata olives | feta cheese | aged balsamic | fresh tarragon 15

SEAFOOD

Pan Seared British Columbia King Salmon

vegetable quinoa salad | roasted skillet corn | lemon beurre blanc 36

"Jet Fresh" Big Eye Ahi Tuna

sesame crusted | jasmine rice | baby bok choy | ginger | wasabi aioli | soy glaze 39

Jumbo Sea Scallops

crispy polenta | bacon | leeks | mushroom | garbanzo beans | citrus cream 39

Alaskan Halibut and Clams

leeks | asparagus | fingerling potatoes | garlic white wine broth | focaccia toast 42

Seafood Paella

prawns | scallops | halibut | clams | saffron rice | spanish chorizo | rouille 42



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MEAT AND POULTRY

Maple Leaf Farms Roasted Muscovy Duck

Toasted barley salad | tart cherries | crispy brussel sprouts | kale | port reduction 37

Pork Tomahawk Chop

12oz double bone chop | yukon gold mashed potatoes | crispy brussel sprouts | apple cider gastrique 38

Certified Angus Beef Filet & Prawns

6oz pan seared filet | scampi prawns | smoked gouda potato cake | baby spinach | blistered tomato Béarnaise | cabernet demi-glaze 48

Certified Angus Beef Filet Mignon

Simply grilled 8oz | yukon gold mashed potatoes | broccolini | baby carrots | bearnaise 47

Elk Osso Bucco

Slow braised Elk Osso Bucco | smoked mushrooms | brown butter spätzle | seasonal vegetables red wine demi-glaze

New York Steak

12oz certified Angus beef | caramelized mushrooms | fingerling potatoes | Brush Creek blue cheese Cabernet reduction 44

28 Day Aged Certified Angus Rib Eye Chop

18oz certified Angus beef bone in ribeye | yukon gold potatoes confit | mushrooms | seasonal vegetables black truffle butter 59

New Zealand Lamb Chops

honey dijon glaze | smoked mushroom quinoa risotto | sautéed rainbow Swiss chard red wine demi-glaze 39

Thai Coconut Curry Stir Fry

broccolini | carrots | mushroom | Napa cabbage | sprouts | cilantro | red peppers | bok choy water chestnuts | rice noodles 28

Bison Burger

half pound bison burger | house smoked bacon | Cougar Gold white cheddar | brioche | fries 26

Truffle Honey Fried Chicken

crispy chicken breast | truffle honey | Yukon gold mashed | roasted skillet corn | chicken demi-glaze 32

Hot Rock Filet Mignon

8oz certified angus beef | roasted red potato | broccolini | baby carrots | cremini mushrooms | whiskey peppercorn sauce 65

SIDES

Crispy Idaho Fries 7

Brussels Sprouts 7

Loaded Baked Potato 7

Parmesan Truffle Fries 10.5

Lobster Mac 'n' Cheese 19