



At The Coeur d'Alene Resort

BEGINNINGS

Hummus, Olives & Flat Bread

grilled flat bread | tapenade | romesco | roasted garlic | basil | feta | caper berries 13

Deep Fried Calamari

blistered shishito pepper | sweet chili | spicy aioli 15

Ahi Tuna Tower

avocado | crispy wonton | cucumber | wasabi | soy | spicy aioli | pickled ginger 16

Snake River Farms Kobe Beef Carpaccio

dijon mustard aioli | truffle oil | crispy capers | horseradish foam | brioche toast 18

Crab Cakes

crispy panko crust | tobiko caviar | lemon garlic aioli | herb oil 17

Chilled Jumbo Prawn Cocktail

napa slaw | lemon | cocktail sauce 16

Fresh Oysters

seasonally selected pacific oysters | tabasco air | cucumber mignonette | cocktail sauce 16

Artisan Meats and Cheese

sopressata | spicy coppa | chorizo | artisan cheese | pickled vegetables | spicy mustard 18

Oyster Rockefeller

four oven baked oysters in the shell | creamy boursin spinach | garlic cheese 16

Beverly's Chilled Seafood Tower

jumbo prawns | alaskan king crab | scallops | pacific oysters | cocktail sauce | louie dressing

serves two - 40 | serves four - 70

SOUPS AND SALADS

Seasonal Soup

chef's daily seasonal creation 8.5

French Onion Gratin

sherry infused | aged gruyere | sour dough crostini 9.5

Beverly's House Caesar

romaine hearts | garlic croutons | shaved parmesan | lemon-garlic dressing 9.5

Beverly's House Salad

organic greens | grape tomato | cucumber | carrot | red onion | parmesan | crouton 9.5

Fall Harvest Salad

Organic greens | honey crisp apple | dried cranberries | candied pecans | red onion | smoked bacon | feta cheese | apple chipotle dressing 10.5

SEAFOOD

Pan Seared Salmon

columbia king salmon | fall root mash | asparagus | pinot noir reduction | roasted almond puree 35

Ahi Tuna

jasmine rice | baby bok choy | ginger | wasabi | soy 42

Jumbo Sea Scallops

crispy polenta | bacon | leeks | mushroom | citrus cream 38

Chilean Seabass and Prawns

yukon mashed | asparagus | spinach | lemon beurre blanc 44

Seafood Bouillabaisse

prawns | scallops | seabass | clams | saffron broth | rouille croutons 40

Shrimp and Scallop Fettuccini

pan seared prawns and scallops | house-made saffron fettuccini | lobster bisque sauce | fall vegetables 3

MEAT AND POULTRY

Steak and Prawns

6oz filet mignon | 2 crab stuffed prawns | yukon mashed potatoes | béarnaise | demi-glance 44

Bison Burger

half pound bison burger | house smoked bacon | cougar gold white cheddar | brioche | fries 24

Filet Mignon

certified angus beef | crimini mushrooms | onion straws | broccolini | carrots | cabernet demi-glance | yukon mashed or french fries
6oz 37 8oz 47

New York Steak

12oz certified angus beef | caramelized onion mash | brussel sprouts | black garlic demi-glance 40

Rib Eye Chop

18oz certified angus bone-in rib eye | mashed red potato | asparagus | brandy-peppercorn sauce 59

New Zealand Lamb

mediterranean cous-cous salad | crispy artichokes | balsamic glaze | tzatziki sauce 42

Pork Tomahawk Chop

12oz double bone chop | crème fraiche mashed | crispy brussel sprouts | apple bacon sauce 35

Elk Chop

8oz pan seared bone in elk chop | sweet potato & spinach barley risotto | port fig sauce 44

Thai Caramel Chicken

thai caramel braised chicken breast | curry ginger jasmine rice | peas | squash | crispy rice noodles 31

Idaho Potato Gnocchi

house made potato dumplings | fall mushrooms | organic kale | asparagus | parmesan broth 27

SIDES

Crispy Idaho Fries 9.5

Brussels Sprouts 9.5

Lobster Mac n Cheese 19.5

Garlic Spinach & Gorgonzola 9.5

Roasted Red Potatoes 9.5

Parmesan Truffle Fries 10.5

BEVERLY'S SIGNATURE DESSERTS

These desserts should be ordered with Entrée order

Chocolate Soufflé or

Huckleberry Soufflé

made to order 10.5

| Beignets

crispy french doughnuts | chocolate & huckleberry sauce 9.5

*****Additional desserts are available on separate dessert menu *****