



IN-ROOM DINING MENU

PLEASE CALL EXT. 27 FOR ASSISTANCE

Breakfast served until 11:00am

LAKESIDE BREAKFAST

Two Farm Fresh Eggs, Hash Browns, Bacon or Sausage, and Your Choice of Toast **14**

HAM & CHEDDAR OMELET

Three Farm Fresh Eggs, Hash Browns and Your Choice of Toast **15**

TRADITIONAL FRENCH TOAST

With Two Farm Fresh Eggs and Your Choice of Bacon or Sausage **14**

IDAHO HUCKLEBERRY PANCAKES

With Two Farm Fresh Eggs and Your Choice of Bacon or Sausage **15**

ASSORTED COLD CEREAL WITH FRESH BERRIES 8

HOT OATMEAL WITH FRESH BERRIES & TOAST 10

All Day Dining served 11:00am - close

SOUP OF THE DAY 6

HOUSE SALAD

Tomato, Cucumber, Carrot, Red Onion, Crouton, Shaved Parmesan **8**

CAESAR SALAD

Crisp Romaine Hearts, Garlic Croutons, Shaved Parmesan **8**

ANGUS CHEESEBURGER

Angus Beef, Brioche Bun, Lettuce, Tomato, Onion, Pickle and Fries **14**

GRILLED CHICKEN AVOCADO

Grilled Chicken Breast, Bacon, Avocado, Lettuce, Tomato, Red Onion and Fries **15**

SMOKED BRISKET SANDWICH

Tender Sliced Angus Beef, Toasted Hoagie, Provolone, Au jus, Horseradish and Fries **16**

Dinner served 6:00pm - 9:00pm

HONEY TRUFFLE CHICKEN

Crispy Fried Buttermilk Chicken, Yukon Mashed Potatoes, Chicken Demi, Fresh Asparagus **28**

SEAFOOD PAELLA

Prawns, Scallops, Halibut, Clams, Chorizo, Saffron Rice **38**

FETTUCINI ALFREDO

Chicken, Shrimp or Vegetables with Chardonnay Cream Sauce and Garlic Bread **30**

FILET MIGNON

8 Oz Angus Beef with Yukon Mashed Potatoes, Cabernet Reduction and Fresh Asparagus **45**

FRESH ALASKAN HALIBUT & PRAWNS

Parmesan Crusted with Jumbo Garlic Prawns, Yukon Mashed Potatoes, Spinach, Asparagus, Lemon Caper Sauce **38**

Desserts

Call Room Service at ext 27 for today's selection of desserts.

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Spirits

Grey Goose Vodka, Tito's Vodka, Beefeaters Gin, Tanqueray Gin, Bacardi Light Rum, Jack Daniels Whiskey, Jim Beam Bourbon, Makers Mark Bourbon, Jose Cuervo Silver Tequila, Patron Silver Tequila

Cocktails

Margarita on the Rocks 9

Huckleberry Refresher 10

Moscow Mule 10

Old Fashioned 12.50

Mimosa 7

Huckleberry, Traditional, or Mango

Bottle Beer 6.50

Bud Light

Budweiser

Mirror Pond Pale Ale

Kokanee

Corona

Stella

Blue Moon

Bud Light Seltzer

Bubbly

Prosecco, Zonin, Italy
8 per glass
187 ml bottle only

Champagne, Henriot "Brut", France
50 per bottle
Half bottle 375 ml

Prosecco, Ruggeri, Italy
35 per bottle

Sokol Blosser "Evolution"
45 per bottle

J Vineyards "Brut Rosé"
69 per bottle

Champagne, Veuve Clicquot
"Yellow Label" Brut 120 per bottle

Champagne, Dom Pérignon, Brut
350 per bottle

Whites

Chardonnay, Coeur d'Alene Cellars,
"The Lake" 35 per bottle,
9 per glass

Chardonnay, Calera, Central Coast,
CA 55 per bottle

Chardonnay, Stag's Leap Wine
Cellars "Karia" 69 per bottle

Chardonnay, Mâcon-Lugny,
"Les Charmes", France
38 per bottle

Sauvignon Blanc, Touraine,
Paul Buisse, France 35 per bottle

Pinot Gris, Townshend Winery, WA
30 per bottle

Riesling, Harper Voit, "Old Wine",
Maresh Vineyard, OR 38 per bottle

Moscato, Saracco, Moscato D'asti,
Italy 18 per bottle
Half bottle 375 ml

Rosé

Nicolas Potel "Terres De Gama"
30 per bottle

Reds

Cabernet Sauvignon,
Coeur d'Alene Cellars "The Lake"
39 per bottle, 10 per glass

Cabernet Sauvignon, Browne
Family Vineyards, WA 65 per bottle

Cabernet Sauvignon, Kiona,
"Estate", Red Mountain, WA
57 per bottle

Cabernet Sauvignon, Hilltop by
J. Johr, CA 55 per bottle

Cabernet Sauvignon, Woodward
Canyon "Artist Series", WA
95 per bottle

Cabernet Sauvignon, Duckhorn,
Napa, CA 95 per bottle

Red Blend, Gilbert "Left Bank", WA
45 per bottle

Merlot, Januik, WA 49 per bottle

Malbec, Tomero, Argentina,
Mendoza 35 per bottle

Pinot Noir, Cloudline, Oregon,
Willamette Valley 49 per bottle