

# ROOM SERVICE MENU

*World-Class Dining Delivered to Your Room*

AVAILABLE DAILY 6AM-CLOSING • DIAL 27 FOR ASSISTANCE



The  
Coeur d'Alene  
Golf & Spa Resort

# BEVERAGE SELECTIONS

## PREMIUM JUICES

Choice of tomato, grapefruit, cranberry, pineapple, apple or orange.

Small **5.00** Large **8.00**

## MILK

Choice of whole, 2%, skim, soy, or almond. **3.25**

## TAZO HOT TEAS

English Breakfast, China Green Tips, Chamomile, Chai, Passion, Wild Sweet Orange, Earl Grey or Refresh Mint. **4.00**

## FRESH BREWED STARBUCKS® COFFEE

*Regular or Decaffeinated*

Small pot **7.00** Large pot **12.00**

## SPECIALTY ESPRESSO BEVERAGES

*Inquire for additional espresso beverage options.*

16 oz latte **4.25** 16 oz mocha **4.25**

## SPARKLING CIDER

Martinelli's Apple Cider **12.00**

## 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

Traditional **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, raspberry or tropical mango. **5.00**



## Wine, Beer & Cocktails

### WINE - CHATEAU STE. MICHELLE

Chardonnay or Cabernet Sauvignon **30.00**

### COEUR D'ALENE

Red Blend or Chardonnay **28.00**

### COEUR D'ALENE LAKE

Lake Red **36.00** Lake Chardonnay **39.00**

### 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.

### CHAMPAGNE

Wycliff Champagne **20.00**

Nicholas Feuillatte **75.00**

### MIMOSAS

Tropical Mango **7.00**

Wild Idaho Huckleberry **7.00**

Traditional **6.50**

### HAND-CRAFTED COCKTAILS & DRAFT BEER

Please dial 27 for Room Service delivery of your favorite cocktails and rotating beer selections.

### BOTTLED BEER

Import **6.00** Domestic **5.00**



# 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

Fresh berries, almond granola, 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. Choice of sourdough, wheat, white, rye, English muffin, or gluten-free.

### HUCKLEBERRY COFFEE CAKE

Topped with a cinnamon streusel and icing drizzle.

## Rose Petal Brunches

### BEVERLY'S BRUNCH FOR TWO **42.00**

Four 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 wild huckleberry mimosas or choice of juice, and your choice of 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 premium 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 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**



Ham & Cheddar Omelet

## 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, French fries, carrot sticks with ranch dip, and a fruit skewer.  
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. Choice of dressing: Ranch, blue cheese, honey mustard, Italian, balsamic vinaigrette, or huckleberry vinaigrette

### 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 5.00**

### 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**



Caesar Salad

**NORTHWEST CLAM CHOWDER 8.00**

**FRENCH ONION SOUP 6.00**

**SOUP DU JOUR 6.00**

## 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**



Monte Cristo



Angus Beef Burger

### ANGUS NATURAL BEEF BURGER

Grilled 1/3 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**

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 beurre blanc. **32.00**



Northwest Halibut

### 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.

**ALL GOURMET 12-INCH PIZZAS ARE ACCOMPANIED 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**



Hawaiian Pizza

A \$3.50 service charge, 6% tax and 18% gratuity will be added to each order.

# ANYTIME SELECTIONS

AVAILABLE ALL DAY UNTIL CLOSING

## *Anytime Favorites*

### **MEDITERRANEAN PLATE GF**

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 GF**

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**



*Mediterranean Plate*

### **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 GF**

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 or Klicker Strawberry sauce. **10.00**

### **WILD HUCKLEBERRY DEEP DISH COBLER**

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**

### **MAC DADDY COCONUT CAKE**

Layers of luscious coconut milk cake filled with coconut custard. Finished with white chocolate mousse, toasted macadamia nuts and served with vanilla ice cream. **10.00**

### **CRÈME BRULÉE**

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**



*Gooey Desserts*

*A \$3.50 service charge, 6% tax and 18% gratuity will be added to each order.*

# 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 or bottled water.



### 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**

### 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**



## 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**

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208.765.4000 [cdaresort.com](http://cdaresort.com)

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