ROOM SERVICE MENU

World-Class Dining Delivered to Your Room

AVAILABLE DAILY 6AM-CLOSING • DIAL 27 FOR ASSISTANCE
**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

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

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.

<table>
<thead>
<tr>
<th>BREAKFAST SELECTIONS</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>NORTHWEST BERRY-YOGURT PARFAIT</td>
<td>12.00</td>
</tr>
<tr>
<td>CONTINENTAL BREAKFAST</td>
<td>15.00</td>
</tr>
<tr>
<td>HOMEMADE STEEL-CUT OATMEAL</td>
<td>12.00</td>
</tr>
<tr>
<td>COLD CEREALS</td>
<td>12.00</td>
</tr>
<tr>
<td>FRESH FRUIT &amp; GREEK YOGURT</td>
<td>15.00</td>
</tr>
</tbody>
</table>

On The Lighter Side

<table>
<thead>
<tr>
<th>BREAKFAST SELECTIONS</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>BREAKFAST PASTRIES</td>
<td>5.00</td>
</tr>
<tr>
<td>BAKERY FRESH MUFFINS</td>
<td></td>
</tr>
<tr>
<td>BEVERLY’S ORANGE BUTTERFLAKE ROLLS</td>
<td></td>
</tr>
<tr>
<td>SEATTLE BLAZING BAGELS®</td>
<td></td>
</tr>
<tr>
<td>RESORT TOAST</td>
<td></td>
</tr>
<tr>
<td>HUCKLEBERRY COFFEE CAKE</td>
<td></td>
</tr>
</tbody>
</table>

Rose Petal Brunches

<table>
<thead>
<tr>
<th>BRUNCH FOR TWO</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEVERLY’S BRUNCH FOR TWO</td>
<td>42.00</td>
</tr>
</tbody>
</table>

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.

<table>
<thead>
<tr>
<th>BRUNCH FOR TWO</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>EGGS BENEDICT BRUNCH FOR TWO</td>
<td>45.00</td>
</tr>
</tbody>
</table>

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.
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**

**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**

**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**

**TURKEY CLUB SANDWICH**  
GF  
Turkey, smoked bacon, lettuce, tomatoes and mayonnaise on your choice of bread. **13.00**

**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**

**ANGUS NATURAL BEEF BURGER**  
Grilled ⅓ 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**
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

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

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

**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 of Klicker Strawberry sauce.  **10.00**

**WILD HUCKLEBERRY DEEP DISH COBBLER**
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 BRÛLEE**
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**

---

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

The Coeur d’Alene
Golf & Spa Resort
208.765.4000 cdaresort.com

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