

## DOCKSIDE

# Thanksgiving DINNER

NOVEMBER 24, 2022 | 5 PM - 10 PM

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### APPETIZERS

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#### CRAB & SHRIMP CAKES

Handmade deep-sea crab and shrimp cakes fried golden brown served atop roasted corn-radish pico de gallo. Finished with remoulade and roasted garlic chili oil. 20

#### WSU'S COUGAR GOLD CHEESE ARTICHOKE DIP

Creamy baked Cougar Gold cheese, artichoke hearts, onions, toasted baguettes, house-fried kettle chips. 17

#### NORTHWEST DEVILED EGGS

Creamy deviled eggs with hints of dijon, topped with smoked Idaho trout and red caviar. 20

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### ENTRÉES

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#### PRIME RIB DINNER

*Choice of New England Clam Chowder or a trip through our 18-foot Salad Bar*

12oz ribeye steak with signature rub served with an Idaho baked potato, seasonal vegetables au jus, and creamy horseradish. 38

*add shrimp 9 | add crab & béarnaise 9*

#### TRADITIONAL TURKEY DINNER

Roasted turkey, mushroom sausage dressing, yams, cranberry sauce, Yukon Gold mashed potatoes, rich turkey demi-glace. 38

#### RIBEYE STEAK

14oz hand-cut ribeye steak cooked to your specifications. Served with an Idaho baked potato and seasonal vegetables. 44

#### CHICKEN COEUR D'ALENE

Parmesan crusted chicken breast seared golden brown and topped with a prosciutto-mushroom cream sauce. Served with garlic mashed potatoes and seasonal vegetables. 28

#### GRILLED SALMON OSCAR

Fresh salmon grilled and topped with deep sea crab and house-made béarnaise sauce served with St. Maries Idaho wild rice pilaf and seasonal vegetables. 35

#### LOBSTER MACARONI & CHEESE

Macaroni noodles tossed in a creamy 3-cheese blend with butter poached lobster meat. Topped with gruyere cheese, buttered bread crumbs, and baked golden brown. 25