



# Easter Dinner Menu

APRIL 9, 2023 | 4 PM - 10 PM

## Appetizers

### CRAB & SHRIMP CAKES

Handmade Deep-Sea Crab & Shrimp Cakes  
Pico de Gallo | Roasted Corn-Radish  
Remoulade | Roasted Garlic Chili Oil 18

### WSU'S COUGAR GOLD ARTICHOKE DIP

Creamy Baked Cougar Gold Cheese  
Artichoke Hearts | Onions | Toasted Baguettes  
House-Fried Kettle Chips 16

### NORTHWEST DEVEILED EGGS

Dijon | Smoked Idaho Trout | Tobiko Caviar 16

### TRUFFLE PARMESAN FRIES

Crispy French Fries | House-Made Garlic-Herb  
Butter | Parmesan Cheese | Truffle Powder 13

## Entrées

### ROASTED CORN RISOTTO

Oven-Roasted Corn | Creamy Risotto | White Wine  
Thyme | Parmesan | Charred Asparagus  
Pan-Seared Chicken Breast | Lemon Beurre Blanc 28

### BRAISED SHORT RIBS

Slow-Braised Beef Short Ribs | Red Wine  
Fresh Herbs | Mashed Potatoes | Rich Pan Sauce  
Tomato Confit | Crispy Yam Shoestrings 28

### SHRIMP SCAMPI PASTA

Angel Hair Pasta | Lemon | White Wine | Capers  
Mushrooms | Tomatoes | Garlic | Butter | Prawns 26

### SALMON OSCAR

Char-Grilled Salmon | Red Crab Meat  
House-Made Béarnaise | St. Maries Wild Rice  
Seasonal Vegetables 36

### 12OZ NEW YORK STEAK

Char-Grilled Striploin | Bourbon-Peppercorn Sauce  
Mashed Potatoes | Seasonal Vegetables 36

### VEGETARIAN ROASTED GARLIC-SPINACH MANICOTTI

Ricotta | Parmesan | Mozzarella | Spinach  
Caramelized Onion | Mushrooms | Garlic  
Roasted Garlic Alfredo | Seasonal Vegetables 25

### PRIME RIB DINNER

12oz Slow Roasted Prime Rib | Signature Dry Rub  
Idaho Baked | Potato | Seasonal Vegetables  
Creamy Horseradish | Au Jus 38