



Thanksgiving Dinner Menu

NOVEMBER 23, 2023 | 6 PM - 10 PM

Appetizers

NORTHWEST DEVILED EGGS

Creamy Deviled Eggs | Dijon
Smoked Idaho Trout | Red Caviar 20

COUGAR GOLD ARTICHOKE DIP

Creamy Baked Cougar Gold Cheese | Artichoke Hearts | Sweet Onion
Toasted Baguettes | House-Made Chips 17

CRAB & SHRIMP CAKES

Handmade Deep-Sea Crab & Shrimp Cakes | Roasted Corn-Radish Pico de Gallo
Remoulade | Roasted Garlic Chili Oil 20

Entrées

PRIME RIB DINNER

Choice of New England Clam Chowder or a trip through our 18-foot Salad Bar
12oz Ribeye Steak | Signature Dry Rub | Idaho Baked Potato Seasonal Vegetables | Aus Jus | Creamy Horseradish 38
add shrimp \$9 | add crab and béarnaise \$9

TRADITIONAL TURKEY DINNER

Roasted Turkey | Mushroom Sausage Stuffing | Yams | Cranberry Sauce
Yukon Gold Mashed Potatoes | Rich Turkey Demi-Glace 38

GRILLED SALMON OSCAR

Grilled Salmon | Deep Sea Crab | House-Made Béarnaise Sauce
St. Maries Idaho Wild Rice Pilaf Seasonal Vegetables 35

CHICKEN COEUR D'ALENE

Parmesan Crusted Chicken Breast | Prosciutto-Mushroom Cream Sauce
Smoked Gouda Mashed Potatoes Seasonal Vegetables 28

14 OZ RIBEYE STEAK

Idaho Baked Potato | Seasonal Vegetables 44
add shrimp 9 | add crab & bearnaise 9

LOBSTER MACARONI & CHEESE

Macaroni Noodles | Creamy Three-Cheese Blend | Butter Poached Lobster
Gruyere Cheese | Buttered Bread Crumbs 25