IGLOOS
on the Lake at
WHISPERS

Indulge in frosted lake views and frostier cocktails from the warmth of our Igloos on the Lake!

RESERVATION DETAILS

10 AM - 3 PM OPEN SEATING
3:30 PM - 10:45 PM RESERVATIONS REQUIRED
6 GUESTS PER IGLOO - 21+

$75* reservation fee (non-refundable)

$100* minimum Food & Beverage purchase during reservation

**Igloos are for adults 21 years of age and older. We allow cancellations without a fee until 3 PM, two days prior to your reservation. 21% Gratuity included on all purchases.*

BEVERAGES

Pumpkin Russian
Vodka | Kahlua | Cream
Pumpkin Puree | Cinnamon **14**

Huckleberry Hot Chocolate
Willie's Huckleberry Cream
Liqueur | Skrewball Peanut
Butter Whiskey | Hot Chocolate
Whipped Cream **12**

Brown Sugar Old Fashioned
Maker's Mark Private Select
Brown Sugar | Cinnamon Syrup
Cocoa Bitters | Orange Peel
Cinnamon Stick **18**

Yacht Club
Malibu Rum | Parrot Bay
Passion Fruit Rum
Orange Juice | Pineapple Juice
Lemon-Lime Soda
Orange | Cherry **14**

Pumpkin Spice Martini
Captain Morgan | Hennessy
Cream | Pumpkin Puree
Cinnamon **16**

Cucumber Lemongrass Martini
Absolut Vodka | Cucumber
Lemongrass Simple Syrup
Lemon Juice
Bruleed Lemon Peel **14**

Lemon Overboard
Smirnoff Vanilla Vodka
Limoncello | Lemon Juice
Simple Syrup **14**

Huckleberry Sizzler
Koenig Idaho Huckleberry
Vodka | Germain Elderflower
Liqueur | Lemon Juice
Huckleberry Magic **14**

Espresso Martini
Vanilla Vodka | Kapali Coffee
Liqueur | Creme de Cocoa
Espresso | Whipped Cream **14**

Blueberry Tea
Grand Marnier | Earl Grey Tea
Star Anise **14**

Huck Lemonberry Zest
Koenig Idaho Huckleberry
Vodka | Triple Sec
Huckleberry Magic
Lemonade | Lemon **14**

Jalapeno Rita
Jose Cuervo Silver Tequila
Triple Sec | Jalapeño
Lime Juice | Sour | Lime **14**

Whisper's Old Fashioned
Jim Beam Bourbon | Bitters
Luxardo Cherry | Orange Peel
Bourbon-Infused Maple Syrup **14**

Whisper's Coffee
Baileys | Frangelico
Amaretto de Amore | Coffee
Whipped Cream **14**

Spanish Coffee
151 Rum | Kapali Coffee Liqueur
Cointreau | Coffee | Whipped
Cream | Bruleed Sugar Rim **14**

DESSERTS

S'mores Molten Lava Cake
Moist Chocolate Cake
Hot Fudge | Vanilla | Ice Cream **10**

Skillet Cookie
English Toffee Cookie Dough |
Vanilla Ice Cream
Candied Pecans | Whipped
Cream | Chocolate Sauce
Abstract Chocolate Bark **14**

Cinnamon Roll
Cream Cheese Frosting
Walnuts | Caramel Drizzle **14**

FOR MORE DETAILS VISIT **CDAIGLOOS.COM** OR CALL **208.292.5678**



APPETIZERS

Coeur d'Cuturie *Serves 6 Guests*
Assorted Crackers | Pickled Asparagus
Pepperoncini | Salami | Smoked Cheddar
Herbed Boursin | Capicola
Prosciutto | Grapes **50**

Mezzi Platter *Serves 6 Guests*
Traditional Hummus | Olive Tapenade
Toasted Pita | Cucumber
Tomatoes | Herbed Boursin **60**

Poke Napolean
Ahi Poke | Seaweed Salad | Cucumber
Avocado | Beet Oil | Tamari-Glazed Smoked
Shimeji Mushrooms | Sesame Seeds **21**

Buddha Bowl
Quinoa | Butternut Squash | Red Cabbage
Kale | Chickpeas | Grape Tomatoes
Watermelon Radish | Avocado
Maple-Tahini Sauce **18**

Salmon Dip
House-Made Smoked Salmon Spread
Naan Bread
Back Pocket Bakery Crostini **17**

Caprese Skewers
Grape Tomatoes | Ciliegine Mozzarella
Balsamic Reduction | Basil
Back Pocket Bakery Crostini **16**

Chicken Wings
Celery | Huckleberry BBQ or House-Made
Buffalo Sauce **16**

Avocado Fries
Deep Fried Avocado | Chili Lime Aioli **16**

Fried Brussel Sprouts
Brussel Sprouts | Pork belly | Soy Sauce
Hoisin | Garlic | Thai Red Chili | Green Onion
Sesame Seeds **15**

Back Pocket Bakery Pretzel
Jumbo Swirled Pretzel Braid
Creamy Three-Cheese Sauce **15**

Coconut Prawns
Coconut-Breaded Prawns | Sweet Chili Sauce
or Spicy Peanut Sauce **16**

Crab Cake Fritter
Charred Citrus Aioli | Mae Ploy Sweet Chili
Sauce |Chive Oil | Fried Leeks **20**

Black & Blue Sliders
Angus Chuck Beef Patties
Caramelized Onions | Gorgonzola
Black & Blue Seasoning **17**

ENTREES

12oz New York Steak
Chargrilled Striploin | Garlic Butter
Creamy Garlic Mashed Potatoes
Seasonal Vegetables **34**

16oz Certified Angus Beef Ribeye
Garlic Butter | Idaho Baked Potato
Seasonal Vegetables **55**

Blackened Salmon
Blackening Seasoning | Mango Salsa
Rice Pilaf | Seasonal Vegetables **31**

Chicken Coeur d'Alene
Parmesan-Crusted Chicken Breast
Prosciutto | Mushroom Cream Sauce
Creamy Garlic Mashed Potatoes
Seasonal Vegetables **30**

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