

APPETIZERS

PORK BELLY

Slow roasted local pork finished on the grill served with lettuce wraps and house made garlic buttermilk ranch
\$8.95

MEATBALLS

Homemade meatballs braised in our marinara sauce topped with parmesan and served with rustic bread
\$8.95

BLUE MUSSELS

Mussels steamed with garlic, white wine, Italian sausage and shallots, served with lemon and rustic bread
\$11.95

SOUP AND SALAD

	<u>CUP</u>	<u>BOWL</u>
CLAM CHOWDER	\$4.95	\$5.95
SOUP OF THE DAY	\$3.95	\$4.95

CAESAR

Crisp romaine hearts tossed in house Caesar dressing with multigrain croutons and parmesan cheese
\$8.95

GARDEN SALAD

Mixed greens, onion, carrot, cherry tomatoes, and cucumber with your choice of dressing
\$7.95

ADD GRILLED CHICKEN \$4 ADD SEARED AHI \$6

LUNCH

FISH & CHIPS

Alaskan cod hand dipped in Mirror Pond Ale batter served on a basket of fries with house tartar sauce
\$12.95

CHIMNEY ROCK BURGER

Locally raised Wood's beef or grilled chicken breast on a Wheat Montana Kaiser bun topped with Tillamook cheddar and special sauce
\$10.95

FLANK SANDWICH

Thinly sliced flank steak seared with caramelized onions, topped with melted Gorgonzola and house balsamic steak sauce on baked hoagie roll
\$12.95

TURKEY SANDWICH

Slow roasted turkey with lettuce, sliced tomato and whipped jalapeno cream cheese on multigrain bread
\$11.95

MEATBALL SUB

Meatballs made from scratch with provolone cheese, parmesan cheese and our marinara sauce on a crispy hoagie roll topped with extra virgin olive oil
\$10.95

FETTUCCHINI CARBONARA

Snap peas, shallots and smoked bacon with cream, egg and parmesan cheese finished with cracked pepper
\$9.95

*All prices subject to 1% SMCA fee and 6% Idaho state sales tax.
An 18% gratuity may be added to parties of six or more.*

DINNER

DINNER SERVED FROM 5:00PM TO 9:00PM

FLANK STEAK

Herb and citrus marinated flank steak charbroiled and topped with Italian salsa verde, olive oil, and poached cherry tomatoes served with garlic mashed potatoes
\$19.95

STEELHEAD

Whole fresh steelhead cut in-house, simply seasoned and grilled topped with cured lemon crème fraiche and petite parsley caper salad served with wild rice
\$20.95

PORK CHOP

Quick cured pork loin, cast iron pan roasted in brown butter topped with Granny Smith apple-bacon jam served with garlic mashed potato
\$16.95

CREPELLE

Light Italian crepes, made from scratch, filled with ricotta and provolone cheese, topped with a roasted vegetable ragout, balsamic reduction and fresh basil
\$13.95

BEEF SHORTRIBS

Braised with red wine, baby carrots and herbs over garlic mashed potatoes, finished with lemon zest and grey sea salt
\$21.95

CHICKEN AND DUMPLINGS

Pan roasted airline chicken breast with sweet peas, baby carrots, wild mushrooms and chive dumplings, simmered in chicken stock and finished with butter
\$18.95

FETTUCCHINI CARBONARA

Snap peas, shallots and smoked bacon with cream, egg and parmesan cheese finished with cracked pepper
\$14.95

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have health conditions

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