

IN ROOM

everyday

4-830

starters.

BIRRIA CIGARS 16

braised flank steak, oaxaca cheese, avocado-tomatillo salsa, charred pepper coulis, chili oil, pickled carrots, golden tortillas, cilantro micros.

CHILI CRISP AHI POKE 18

yellowfin tuna, house chili crisp, toasted peanuts, ponzu, charred scallion aioli, crispy wontons.

KOREAN CAULIFLOWER 15

crispy fried cauliflower, gochujang bbq, sesame pickled cucumbers, black + white sesame seeds.

BREAD 8

rosemary buttered baguette, whipped bleu cheese, smoked onion jam, pickled tomatoes.

GARLIC-PARM FRIES 7

fresh garlic, shredded parmesan, parsley, jalapeño aioli.

salads

add chicken 5

add ahi 7

add shrimp 6

KALE + SQUASH GF 8 | 12

kale, arugula, mixed greens, roasted butternut squash, pickled onions, crushed walnuts, goat cheese, honey vinaigrette.

CAESAR 7 | 11

romaine, parmesan, croutons, pepperoncini, lemon, house caesar dressing.

SESAME AHI 18

greens, cabbage, carrots, pickled onions, sesame pickled cucumbers, crushed wontons, chili oil, honey-sesame dressing.

refreshments

pop 3

iced tea 3

lemonade 3

coffee 3

huckleberry lemonade 3.5

hot tea 3

red bull 5

shirley temple 3

roy rogers 3

orange juice 3

cranberry juice 3

Please call 208.255.3071 to place your delivery order.
Additional \$5 service charge and
18 percent gratuity apply.

 **CHIMNEY ROCK**

entrees

HONEY CITRUS STEELHEAD 29

columbia river pan seared steelhead trout, roasted beet cous cous, basil aioli, basil oil, citrus goat cheese, crushed walnuts, seasonal vegetables.

BACON + BLEU MEATLOAF GF 24

american kobe ground beef, ground bacon, whipped bleu cheese, pickled red onion, smoky-raspberry bbq, garlic smashed potatoes, seasonal vegetables.

GRILLED PORK RIBEYE GF 25

smoked maple butter, apple cider reduction, pickled cosmic crisp apples, fried sage, garlic smashed potatoes, seasonal vegetables.

ORANGE ROSEMARY CHICKEN 26

citrus aioli, blood orange vinaigrette, roasted beet cous cous, seasonal vegetables.

SHRIMP PAD THAI GF 28

rice noodles, peanuts, scallions, spicy chili-garlic sauce, lime, sprouts, cilantro.

GRILLED TOP SIRLOIN GF 30

8 oz. top sirloin, caramelized onion butter, red wine demi, garlic smashed potatoes, seasonal vegetables.

MIDWAY BURGER 17

6 oz. american kobe beef, tillamook cheddar, lettuce, tomato, pickled red onion, fry sauce, brioche bun, fries.

FISH + CHIPS 19

alehouse battered cod, honey-jalapeño slaw, lemon, tartar, fries.

PAPPARDELLE 22

roasted butternut squash, brown butter-garlic cream, roasted anaheim chilis, parmesan, lemon zest.

kids

for 12 and under.

CHICKEN STRIPS 8

crispy chicken, fries.

CHEESEBURGER 8

4 oz. patty, toasted bun, tillamook cheddar, pickles.

MAC + CHEESE 8

kraft special, fries.

KIDS FISH + CHIPS 8

battered cod, tartar, fries.



Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Gluten free fried items are cooked in a shared fryer.