

SMART PLATES

Homemade Soups

Gluten Free Vegetable
Chicken Tortilla
Baked Potato Clam Chowder
French Onion Lobster Bisque

Salads

Caesar Spinach Iceberg Wedge Tossed Green Pear and Pecan Chopped Bleu Crab Stuffed Avocado 1.99

Side Dishes

Linguini Broccoli
Onion Rings Shells & Cheese
Bistro Mashed Choice of Rice
Fries or Baker Seasonal Vegetable

DINNERS

choice of soup or salad and side dish, substitute gorgonzola fries for 1.49 substitute soup and salad bar for 2.99

Fresh Clear Spring's Idaho Trout - charbroiled or lightly breaded and pan fried	5 o	z13.99
Shrimp - crispy coconut-encrusted prawns with Malibu		
rum sauce or Widmer tempura-dipped and fried with wasabi-spiked cocktail sauce		14.99
Fresh Salmon - glazed with our miso-citrus or		
black pepper garlic sauce or simply broiled, on jasmine rice		15.99
Almond Crusted Chicken - marinated then rolled in toasted almonds		
and pan-fried, served with béarnaise sauce on jasmine rice		13.99
Chicken Parmesan - breast of chicken dusted in parmesan bread		
crumbs and pan-fried, on angel hair topped with marinara sauce, fontina,		
fresh basil, diced tomatoes and parmesan		13.99
Meat Loaf - made from ground sirloin and Italian sausage, with Bistro		
mashed potatoes and a beef demi glace		13.99
Liver and Onions - calves liver and onions sautéed, topped with bacon		12.99
Turkey Dinner - fresh roasted turkey breast with bistro mashed potatoes		
served with a side of cranberry		13.99
Boneless Short Ribs - oven braised and extremely tender		
served on Bistro mashed potatoes with a horseradish spiked demi glace		14.99
Sirloin - hand-cut choice grade sirloin topped with sautéed mushrooms	6oz	12.99
London Broil Sirloin - sliced, marinated choice grade top sirloin fanned		
on bistro mashed potatoes with black pepper-garlic demi glace		14.99
Prime Rib - slow roasted and served with au jus	6oz	17.99
Filet - the leanest and most tender cut	5oz	20.99









SALADS

Our Famous Soup and Salad Bar - five house made soups and salads wit multiple accompaniments	h I 0.99	
Mandarin Crispy Chicken Salad - cucumbers, toasted almonds, wonton sa	trips,	
mandarin oranges, salad greens, sesame-teriyaki dressing with sliced crispy chicken		
Pear and Pecan - fresh sliced pear, candied pecans, blue cheese crumbles		
and sweet red bell peppers on salad greens drizzled with		
raspberry-walnut oil vinaigrette with broiled chicken	9.99	
Small Billion Dollar Salad - avocado, tomatoes, bacon, cheddar and Jack		
cheeses, black olives, cucumbers, carrots, mushrooms,		
mixed greens with blacket	ened chicken 9.99	
with shr	imp or crab 11.99	
FUN FOOD add soup and salad bar for 3.99		
Small Prime Rib French Dip - sliced prime rib and swiss cheese		
served with au jus on a grilled roll with fries or onion rings	10.99	
Fish and Chips - cod dipped in a Widmer tempura, crisp-fried		
and served with fries, key lime tartar sauce and asian slaw	11.99	
PASTA Substitute soup and salad bar for 2.99		
Drunken Noodles - seared chicken breast, bell peppers, onions, tomatoes a	nd	
fresh basil tossed with noodles in a spicy Thai chile sauce with salad		
Blackened Chicken Alfredo - blackened chicken breast,		
zucchini, mushrooms and our alfredo sauce on penne with salad	12.99	
Shrimp Scampi - shrimp sautéed in white wine and garlic herbed butter		
with chives and diced tomatoes on angel hair with salad	15.99	
Lobster Alfredo - lobster sautéed in herb-butter and white wine tossed win	th	
mushrooms and zucchini with alfredo sauce, topped with tomatoes		
on linguini with salad	16.99	

General Manager Patti Jennings Chef / Kitchen Manager Tammy Sorenson