



CHINOOK

STEAK SEAFOOD AND PASTA

Select one item from each course

FIRST COURSE

Artichoke Dip

Delicious oven-baked artichoke dip with spinach, parmesan, mozzarella, garlic and more

Fried Calamari

Breaded and deep-fried calamari rings served on a bed of arugula with garlic confit and garlic aioli for dipping

Manilla Clams

Beer-steamed fresh Manilla clams with Italian sausage, white wine, roasted garlic, apples and fresh herbs

SECOND COURSE

Northwest Seafood Alfredo

Halibut, scallops and shrimp pan-seared and served with fettuccine noodles tossed in roasted garlic cream sauce

Top Sirloin

8 oz. top sirloin steak cooked over our wood fire grill and served with smash fried red potatoes

Seafood Manicotti

Shrimp, crab, ricotta, parmesan cheese and seasoning in manicotti pasta shells. Topped with an Alfredo and marinara sauce. Served with chef's choice of vegetables

THIRD COURSE

Raspberry Crepe

Vanilla crepe filled with raspberry jam then topped with whipped cream and chocolate ganache

Peanut Butter Cheesecake

Individual sized peanut butter cheesecake topped with chocolate and candy pieces

Lemon Cake

White cake with lemon filling and finished with a light lemon buttercream and white chocolate curls



Old 95

Crisp, easy drinking IPA from Laughing Dog Brewery. **\$6.50**

Mignups White Blend

Coeur d'Alene Casino's private label white wine blend. **\$8**

Ghasi'qs Red Blend

Coeur d'Alene Casino private label red wine blend. **\$10**

2024 Drink Partner



Menu printed locally by Minuteman Press - East Trent



INLANDER RESTAURANT WEEK

Presented by



February 22 - March 2

InlanderRestaurantWeek.com



\$45

per person

Tax & gratuity
not included

Donate to Big Table
during Inlander Restaurant Week



Your donation will be matched
by the Avista Foundation

Flip Over This Menu

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restaurant workers in the Inland Northwest

