



Select one item from each course

FIRST COURSE

Street Corn

A corn cob smothered in elote sauce and a sprinkle of Tajin

Queso Dip

Creamy white queso sauce with pico de gallo. Served with warm house-made tortilla chips and salsa

Cheese Curds

Battered cheese curds fried and tossed with honey, minced jalapenos and bacon bits. Drizzled with sriracha sauce

SECOND COURSE

Elote Tacos

Braised beef on a bed of cabbage slaw topped with pico de gallo, charred corn, cotija cheese and elote sauce. Served on your choice of flour or corn tortillas

Mexican Salad

Grilled or blackened chicken breast on a bed of green leaf and iceberg lettuce mix topped with black beans, diced red and green peppers, tomatoes, red onions, charred corn, tortilla strips and cotija cheese. Your choice of dressing

Smoke House Burger

Fresh ground brisket burger, seasoned and grilled. Topped with amber barbecue sauce, brisket, cheddar cheese, bacon and fried onions on a sesame bun. Served with your choice of fries, tots or coleslaw

THIRD COURSE

Oreo Cheesecake

Individual cheesecake baked with chocolate cookie crust topped with whipped cream and cookie pieces

Chocolate Cake

Chocolate cake with chocolate buttercream and topped with heath toffee bits

Peach Melba Crisp

Peach and raspberry fruit crisp



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**

Qhasi'qs Red Blend

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

2024 Drink Partner



Menu printed locally by Minuteman Press – East Trent



February 22 - March 2

InlanderRestaurantWeek.com



\$35

per person

Tax & gratuity
not included

Donate to Big Table

during Inlander Restaurant Week



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by the Avista Foundation

Flip Over This Menu

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