OWYHEE TAVERN

SOUP OR SALAD
Choose one
Smoked Salmon Corn Chowder, Tavern Wedge, Caesar Wedge or House Salad

ENTRÉES
Choose one
Chilean Sea Bass
Chilean Sea Bass, pan seared, topped with fried capers and a lemon beurre blanc, served with roasted tomato and asparagus rice pilaf

Chipotle Surf-n-Turf
Gold Label American Wagyu Top Sirloin topped with 2 large Cajun dusted white shrimp and chipotle butter, served with sautéed vegetables and choice of side

Braised Short Ribs
Snake River Farms American Wagyu short ribs braised with a beef bourguignon, served with sautéed vegetables and white cheddar mashed potatoes

DESSERT
Choose one
Pumpkin Spiced Cheesecake
New York style cheesecake topped with pumpkin spiced caramel sauce

Apple Crisp
Roasted Granny Smith apples, topped with German streusel and vanilla ice cream

Rockside Brownie
Warm brownie topped with caramel chocolate popcorn and whipped cream

FEATURED IDAHO WINES
by the glass
Cinder Laissez Faire Red Blend, Idaho $10
Colter’s Creek Syrah, Idaho $10
Colter’s Creek Riesling, Idaho $8

Price is per person and does not include tax, tips, or beverages.