OWYHEE TAVERN

**FIRST COURSE**
Choose one
- Soup (Butternut Squash), Tavern Wedge, Caesar Wedge or House Salad

**SECOND COURSE**
Choose one
- **Seafood Cioppino**
  Tomato based seafood stew with garlic, white wine, clams, scallops, jumbo shrimp, lobster and halibut, served with sourdough bread
- **New York Filet Oscar**
  Local Van Lith Ranch aged beef, topped with king crab meat and a lemon beurre blanc served with sautéed vegetables and Idaho baked potato
- **Smoked Bone-In Filet Mignon**
  Local Van Lith Ranch aged tenderloin, lightly smoked and topped with chipotle butter, served with sautéed vegetables and Idaho baked Potato
- **Halibut Pomodoro**
  Alaskan halibut pan seared and topped with grape tomato bruschetta and fried capers, served with sautéed vegetables and mashed potatoes

**THIRD COURSE**
Choose one
- **Pumpkin Spiced Cheesecake**
  New York style cheesecake topped with pumpkin spiced caramel sauce
- **Chocolate Pecan Brownie Sundae**
  Rockslide chocolate brownie topped with pecans and caramel sauce, warmed and served with vanilla bean ice cream
- **Apple Crisp**
  Roasted Granny Smith apples, topped with German streusel and vanilla ice cream

**FEATURED IDAHO WINE (BY THE GLASS)**
- Cinder Laissez Faire Red Blend, Idaho $10
- Colter Creek Syrah, Idaho $10
- Colter Creek Riesling, Idaho $8