OWYHEE TAVERN

FIRST COURSE

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

SECOND COURSE

Choose one
- Smoked Prime Rib (10 oz)
  Slow house smoked prime rib served with sautéed vegetables, Idaho baked potato and au jus
- SRF Wagyu Top Sirloin (8oz)
  Gold Label top sirloin topped with whiskey and aged bleu cheese sauce topped with crispy onions, served with sautéed vegetables and Idaho baked potato
- Hagerman Trout
  Fresh pan seared local Hagerman trout topped with hazelnut compound butter and dried cherries, served with sautéed vegetables and mashed potatoes
- Kurobuta Pork Shank
  SRF pork shank confit served over pinto bean cassoulet served with sourdough bread

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

Ask your server about our Idaho Wine selection to pair with your meal.

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

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