



At The Coeur d'Alene Resort

## BEGINNINGS

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### **Hummus, Olives & Flat Bread**

grilled flat bread | tapenade | romesco | roasted garlic | basil | feta | caper berries 10

### **Deep Fried Calamari**

blistered shishito pepper | sweet chili | spicy aioli 12

### **Ahi Tuna Tower**

avocado | crispy wonton | cucumber | wasabi | soy | spicy aioli | pickled ginger 15

### **Beef Carpaccio**

dijon mustard aioli | truffle oil | crispy capers | horseradish foam | brioche toast 16

### **Crab Cakes**

crispy panko crust | tobiko caviar | lemon garlic aioli | herb oil 13

### **Chilled Jumbo Prawn Cocktail**

napa slaw | lemon | cocktail sauce 14

### **Fresh Oysters**

seasonally selected pacific oysters | tabasco air | cucumber mignonette | cocktail sauce 15

### **Artisan Meats and Cheese**

sopressata | spicy coppa | chorizo | artisan cheese | pickled vegetables | spicy mustard 17

### **Oyster Rockefeller**

four oven baked oysters in the shell | creamy boursin spinach | garlic cheese 15

### **Beverly's Chilled Seafood Tower**

jumbo prawns | alaskan king crab | scallops | pacific oysters | cocktail sauce | louie dressing

**serves two - 35 | serves four - 55**

## SOUPS AND SALADS

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### **Seasonal Soup**

chef's daily seasonal creation 7

### **French Onion Gratin**

sherry infused | aged gruyere | sour dough crostini 8

### **Beverly's House Caesar**

romaine hearts | garlic croutons | shaved parmesan lemon-garlic dressing 8

### **Beverly's House Salad**

organic greens | grape tomato | cucumber | carrot | red onion | parmesan | crouton 8

### **Wedge**

iceberg | smoked bacon | tomato | egg | crouton | gorgonzola | buttermilk dressing 9

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## SEAFOOD

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### **Pan Seared Salmon**

british columbia king salmon | sweet corn fritter | avocado relish | cilantro lime aioli 32

### **Ahi Tuna**

jasmine rice | baby bok choy | ginger | wasabi | soy 37

### **Jumbo Sea Scallops**

crispy polenta | bacon | leeks | mushroom | citrus cream 35

### **Alaskan Halibut and Prawns**

yukon mashed | asparagus | spinach | lemon beurre blanc 38

### **Seafood Bouillabaisse**

prawns | scallops | halibut | clams | saffron broth | rouille croutons 37

### **Pesto Prawn Pappardelle**

pan seared prawns | pappardelle | artichoke hearts | mushrooms | pesto | white wine | parmesan 34

## MEAT AND POULTRY

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### **Steak and Prawns**

three tenderloin medallions | crab stuffed prawns | yukon mashed potatoes | béarnaise | demi-glace 37

### **Kobe Beef Burger**

Half pound snake river farm kobe | house smoked bacon | cougar gold white cheddar | brioche | fries 20

### **Filet Mignon**

8oz certified angus beef | chefs accoutrements | yukon mashed or french fries 39

### **New York Steak**

12oz certified angus beef | broccolini | carrots | cabernet reduction | roasted red potato or french fries 36

### **Rib Eye Chop**

18oz certified angus bone-in rib eye | horseradish mashed | brandy-peppercorn sauce 58

### **New Zealand Lamb**

chick pea fries | mediterranean relish | balsamic honey reduction 39

### **Berkshire Pork Tomahawk**

12oz double bone chop | horseradish mashed | broccolini | morel-peppercorn sauce 33

### **Lemon Garlic Chicken**

asparagus | sweet peas | melted leeks | purple peruvian potatoes 28

### **Vegetable Napoleon**

seasonal vegetables | yukon mashed | sweet bell pepper coulis 25

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## SIDES

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Crispy Idaho Fries 9

Brussels Sprouts 9

Lobster Mac n Cheese 19

Garlic Spinach & Gorgonzola 9

Roasted Red Potatoes 9

Parmesan Truffle Fries 10

### BEVERLY'S SIGNATURE DESSERTS

*These desserts should be ordered with Entrée order*

**Chocolate Soufflé or**

**Huckleberry Soufflé**

made to order 9

| **Beignets**

crispy french doughnuts | chocolate & huckleberry sauce 8

**\*\*\*Additional desserts are available on separate dessert menu \*\*\***