

EASTER AT ELEVATION 486

ENTREES

Entrées include fresh bread with our huckleberry-honey butter, choice of soup or salad and garlic-smashed potatoes

Honey-Baked Idaho Ham The best of the Magic Valley from Falls Brand | 18

Prime Rib Of Beef Northwest-grown **Double R Ranch Signature Beef**, specially aged, well-marbled, slow roasted for maximum flavor & tenderness, a 12 ounce cut | 32

Kobe Beef Meatloaf Made with Idaho-grown “Snake River Farms” American Kobe Beef and a touch of Italian sausage, finished with our signature mushroom sauce | 21

BBQ Baby Back Ribs Slow cooked with homemade bbq sauce, a one pound rack | 21

Roasted Leg Of Lamb Slow-roasted, seasoned with rosemary, garlic, and fresh herbs, served with house-made mint sauce and demi-glace | 23

Butternut Squash Ravioli Tossed with a light but flavorful pistachio-basil sauce | 17

Pan Seared Jumbo Prawn Scampi Sautéed with olive oil, butter, garlic, herbs and fresh lemon | 20

Fresh Alaskan Halibut A boneless filet, pan broiled with butter, dry white wine, garlic and herbs, finished with a light-but flavorful garlic-leek sauce | 29

British Columbia King Salmon A fresh, boneless filet, pan-broiled, brushed with lemon-garlic and dill butter | 26

Northwest Seafood Linguine With scallops, prawns, clams, mussels, garlic, roma tomato, basil, olive oil and white wine, tossed with linguine and freshly grated reggiano cheese | 21

Tri-Tip Caesar Salad A large Caesar salad topped with strips of grilled tri-tip steak. Also available made with grilled chicken | 13

The Ultimate Springtime Salad Baby spinach, fresh berries, cold chicken breast, onion, goat cheese and blush wine-walnut vinaigrette | 12

Huckleberry Chicken Salad Coriander-crust chicken, dried cranberries, spiced pecans, bleu cheese and raspberry vinaigrette | 12

Thai Beef Salad Seared Grilled tri tip steak, greens, tomato, carrot, onion, mint, basil, Thai vinaigrette | 13