

[THE SAWTOOTH CLUB]

APPETIZERS - SMALL PLATES - SALADS

Citrus Shrimp Cocktail Six medium prawns, steamed in an infusion of fresh lemon, lime, orange and kiwi, then chilled and served with fresh mango-cilantro cocktail sauce | 12

Tempura Cauliflower A delicious & healthy vegetarian option to chicken wings, made with tempura cauliflower, tossed with your choice of Citrus-Hoisin Glaze or Classic Buffalo hot sauce | 9

Sashimi Grade Seared Ahi Tuna With our slightly-spicy dry rub, seared-rare, thinly-sliced, served with ginger-soy-wasabi aioli | 14 Also available as a sandwich | 16

Wings – Wings – Wings Buffalo Hot Sauce or Thai Chili or Slightly-Spicy Mango BBQ | 9

Fresh Northwest Steamer Clams A full pound, pound, steamed in a broth of butter, white wine, garlic and herbs, served with sliced Bigwood Bakery baguette | 16 [as available]

Green Bean Fries Lightly-battered, flash-fried, served with sesame-soy-wasabi dipping sauce | 8

Seared Ahi Salad Organic greens, roasted tomatoes, wonton crisps, onion, Thai-style citrus vinaigrette | 17

Mixed Organic Greens Salad | 7 **Classic Caesar Salad** | 7

Iceberg Wedge Salad Bacon crumbles, onion crisps, bleu cheese | 8 **Caesar Salad With Chicken** | 12

ENTREES

Served with Provencal-Style Chilled Green Beans and your choice of Yukon Gold Garlic-Mashed Potatoes or French Fries

Fire-Grilled Ribeye Steak Northwest-grown, grass-fed beef, hand-cut at 12-ounces, dusted with our house-made steak seasoning blend, fire-grilled | 33 Add our delicious port-mushroom-garlic sauce | 34

Rack Of Lamb Marinated in olive oil, rosemary, garlic, soy and merlot, seared on the fire, then oven roasted, served with house-made mint sauce, red wine demi-glace, our award-winning recipe | 33

Tom's Mom's Meatloaf From a family recipe, made with Idaho-grown 'Snake River Farms American Kobe Beef' and a touch of Italian sausage, finished with our made-from-scratch mushroom gravy | 21

Medallions Of Filet Mignon The tenderest cut of all, Northwest grown, grass-fed beef, two 4-ounce medallions, flame-broiled, finished with cabernet demi-glace | 33

Roasted Free Range Chicken From 'Red Bird Farms' in Colorado, raised antibiotic & hormone free, a frenched breast, specially seasoned, seared on the fire then oven roasted, served with natural pan juices | 23

Fresh Idaho Ruby Red Trout Pan-broiled, basted with our house-smoked roasted red pepper butter | 23

BBQ Baby Back Ribs Slow-cooked, proprietary dry rub, seared on the fire, homemade barbeque sauce | 21

Mediterranean Seafood Pasta Scallops, prawns clams and mussels, sautéed with olive oil, white wine, garlic, roma tomato and herbs, tossed with linguine, finished with freshly grated Parmigiano-Reggiano | 23

Butternut Squash Ravioli Tossed with pistachio-basil sauce and freshly grated Parmigiano-Reggiano | 17
Add grilled chicken breast | 20

BURGERS, SANDWICHES, ETC.

All served with French fries - Substitute a house or Caesar salad | 4

Sawtooth Cheeseburger | 13 **BBQ Bacon Cheeseburger** | 15 **Signature Brie & Fig Burger** | 15

French Dip Deluxe Thinly-sliced prime rib, grilled onions, melted Swiss cheese, on a toasted roll, with mild horseradish sauce and beef jus | 16

Tuscan Chicken Sandwich Free-range breast, tomato, onion, mozzarella, pesto & artichoke heart aioli | 13

Organic Veggie Burger Locally-made, served with grilled onion, roasted mushrooms, smoked red pepper remoulade, fresh mozzarella, on a toasted Bigwood Bakery Bun | 12

Alaskan Halibut Fish & Chips With house-made lemon-dill tartar sauce | 15