



SUMMER DINNER MENU

FIRST READING

GRACIE'S GOAT CHEESE POUCH- *Pistachio crusted goat cheese, cherries, balsamic syrup, figs, chive & truffle oil* 13.43

SHEPHERD'S SALMON BEIGNETS- *House blackened Vancouver Island salmon, garlic, bell pepper & scallion fritters served with a sweet corn-cilantro tartar* 12

PINNEY'S POTATO CROQUETTES- *Idaho potato, prosciutto, gouda, thyme, breaded & fried crisp, green pea puree & pea shoots* 9

HALLOUMI & CANTALOUPE- *Fried local halloumi cheese, cantaloupe, prosciutto, balsamic-fig reduction, fresh basil* 12

FOIE GRAS- *Pan seared Hudson valley foie gras, black pepper toasted brioche, cabernet-cherry chutney, grapefruit & white chocolate* 23

CONGRESSIONAL CHEESE PLATE- *Artisan & local cheeses, fruits, spiced nuts, port-fig jam, olives, truffle honeycomb* 4 for 15/7 for 22 **add prosciutto** 6

CHEESE & CHARCUTERIE- *Choose three artisan or local cheeses along with two charcuterie meats served with a spread of accoutrements* 20.43

SECOND READING

KAUFFMAN FARMS BARLEY SOUP- *Locally grown barley* 5.43/9

W. WALLACE FRENCH ONION SOUP- *Baby swiss & crostini* 7.43

CHENOWETH'S CAPRESE- *Marinated local tomatoes, mozzarella, basil, fig-balsamic glaze & basil oil* 11

C. BEN ROSS CAESAR SALAD- *Romaine, Parmarono, garlic croutons, anchovies, lemon & Caesar dressing* 6.43/10

MCCRACKEN'S MELON SALAD- *Cantaloupe, cucumber & sunflower sprouts in butter lettuce with lime vinaigrette, raspberries & crispy prosciutto* 11

BETHINE'S BEET SALAD- *Roasted beets, fennel, arugula, candied walnuts, feta & blood orange vinaigrette* 11.43

"HOUSE"- *Mixed local organic greens, Parmarono, garlic croutons, tomatoes & Champagne vinaigrette* 5.43/9



THIRD READING

BORAH BURGER- *Idaho Kobe beef, mozzarella, basil, tomato, balsamic reduction, roasted garlic aioli & brioche bun* 16.43

LEN'S LETTUCE WRAPS- *Local butter lettuce, carrots, radish coins & micro greens served with Thai peanut sauce, roasted pepper sambal & a ginger scallion sauce*
grilled chicken 19.43 crisp pork belly 23

WAYS AND MEANS- *Ferranti's linguini pasta served with your choice of sauce: three cheese or puttenesca (tomato, garlic, olives, capers, parmesan)* 19
pasta additions: grilled chicken 5 grilled salmon 7
grilled shrimp 7 crisp pork belly 7 house lamb sausage 7

IDAHO RAISED BARRAMUNDI- *Pan seared sea bass filet with coconut jasmine rice, baby bok choy, shiitake mushrooms & a shrimp-curry sauce* 24

SWEET'S SPANISH SEAFOOD RISOTTO: *Scallops, shrimp, clams & herbs in a white wine sauce over saffron risotto & house lamb sausage, scallion & tomato* 31

VEGETARIAN SELECTION- *Roasted poblano stuffed with zucchini, bell peppers, eggplant, potato, marjoram & goat pepper-jack with avocado sauce* 19.43

STEUNENBERG SALMON- *Grilled Vancouver Island salmon, fennel pollen mashed potato, fennel-apple salad & grapefruit gastrique* 25

STEAK OF THE UNION- *Ask your server for today's selection* market price

BISON-TENNIAL RIBS- *Blueberry Cognac braised bison short ribs, creamed sweet potato & butternut squash-apple coleslaw* 34

THE SENATOR'S PRIME RIB- *Idaho Northwest raised beef, Idaho baked potato, warm horseradish sauce & au jus*
petite 10 oz 29.43 grande 16 oz 38

ATTACHES

saffron risotto 7 seasonal vegetable 5 gorgonzola-chive mash potato 5
loaded baked potato 5/7 sautéed mushrooms 7 wilted spinach 5

***Idaho is the 43rd Star on The Flag of The United States of America**

"Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illnesses, especially if you have certain medical conditions."