



FALL DINNER MENU

FIRST READING

MUSHROOM ARANCINI- *Mushroom risotto, breaded & fried crisp, tomato reduction & basil oil* 10.43

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

HALLOUMI FRIES- *Fried Ballard Farms halloumi cheese, served with a cabernet-blackberry preserve* 10

BEGGARS PURSE- *Peppered beef tenderloin tips wrapped in phyllo dough & baked, blue cheese mousse, mushroom duxelles & parsley oil* 13.43

CONGRESSIONAL CHEESE PLATE- *Artisan & local cheeses, fruits, spiced nuts, port-fig jam & olives* 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

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

FALL HARVEST SALAD- *Mixed greens, roasted sweet potato, granny smith apple, Ballard Farm's White Cheddar, dried cranberries, candied walnuts & apple cider vinaigrette* 7/11

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

"HOUSE"- *Mixed local 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

PORK SALTIMBOCCA- *Sautéed Kurobuta pork cutlets, prosciutto, fontina cheese in a robust herb demi & spinach spaetzle* 27.43

WAYS AND MEANS- *Ferranti's linguini pasta served with your choice of sauce: three cheese or prime rib & house made Italian sausage ragù* 19

pasta additions: grilled chicken 5 grilled salmon 7
grilled shrimp 7 crisp pork belly 7 house lamb sausage 7

VEGETARIAN SELECTION- *Roasted delicata squash stuffed with wild rice blend, sautéed mushrooms, Ballard Farm's Swiss cheese with a tomato reduction* 19.43

STEUNENBERG SALMON- *Grilled Vancouver Island salmon, mushroom risotto, seasonal vegetable & Malbec gastrique* 25

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

PETE'S LAMB SHANK- *Braised lamb, parmesan-sage polenta with seasonal vegetable & natural jus* 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

*mushroom risotto 7 seasonal vegetable 5 wilted spinach 5
loaded baked potato 5/7 sautéed mushrooms 7
cheddar horseradish mash potato 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."