

LOCAL FAVORITES



SPAGHETTI & MEATBALLS

SPAGHETTI & MEATBALLS \$18

Spaghetti noodles topped with rich marinara sauce, house-made meatballs and Parmesan.

SEAFOOD PASTA \$25

Tender fettuccini noodles topped with a medley of seafood, blistered tomatoes, garlic and herbs, in a white wine butter sauce.

SELKIRK FETTUCCINE \$18

Fettuccine noodles tossed in our house-made alfredo sauce topped with chicken. Served with Parmesan and garlic toast.

FISH & CHIPS \$18

Hand-dipped to order in our house-made beer batter and served with French fries, lemon and tartar sauce.

CHICKEN FRIED STEAK \$19

This local favorite is smothered in sausage gravy. Served with mashed potatoes and Chef choice vegetable.

CLASSIC QUESADILLA \$16

Spiced tortilla filled with Pepper Jack cheese, cheddar cheese, tomatoes, black olives, green onions and your choice of beef or chicken. Served with salsa and sour cream.

SESAME STIR FRY \$18

Julienne vegetables sautéed with sesame ginger sauce. Served over rice and topped with toasted sesame seeds, green onions, almonds and chicken, in a crispy wonton bowl.

BEVERAGES

Coffee	\$3	Soda	\$3
Tea	\$3	Coke, Diet Coke, Dr. Pepper, Root Beer, Sprite	
Lemonade	\$3	Milk	\$3
Huckleberry or Strawberry Lemonade	\$4	Chocolate Milk	\$3
Iced Tea	\$3	Juice	\$3
Huckleberry or Strawberry Iced Tea	\$4	Apple, Orange, Cranberry, Grapefruit, Pineapple, Tomato	

Ask your server about our current liquor, beer and wine selections.



DINNER MENU



APPETIZERS



STEAMED CLAMS & MUSSELS

STEAMED CLAMS & MUSSELS \$22

Clams and mussels steamed with white wine, garlic and leeks, served with crostini.

CRISPY CALAMARI \$14

Calamari tubes and tentacles dredged and fried in our house breading. Served with lemon garlic aioli, tartar sauce and lemon wedges.

SIGNATURE TEMPURA MUSHROOMS \$11

Mushrooms dipped in our signature tempura batter, cooked to golden brown and served with our house ranch dressing

ONION RINGS \$12

Beer battered and fried golden brown.

GARLIC PARMESAN FRIES \$12

Crisp French fries topped with Parmesan, minced garlic and herbs, served with lemon-garlic aioli.

FRIED PICKLES \$11

Dill pickles hand-battered in our house-made beer batter, fried golden brown and served with chipotle ranch

BUFFALO WINGS \$15

Hot wings fried and tossed in your choice of Frank's RedHot® or honey garlic sauce.

SPINACH ARTICHOKE DIP \$12

Our house spinach and artichoke dip is served hot with pita bread.



ONION RINGS

SOUPS & SALAD

SOUP OF THE DAY CUP \$4 BOWL \$6

FRENCH ONION SOUP CUP \$4 BOWL \$6

SOUP & SALAD BAR SINGLE \$12 AYCE \$15

CAESAR SALAD \$12

Crisp romaine lettuce tossed with Parmesan, croutons and Caesar dressing.

Add Grilled Chicken \$4, Sautéed Shrimp \$6, Salmon \$8 or Sirloin \$10

WEDGE SALAD \$15

Iceberg lettuce topped with Gorgonzola, bacon, tomato, hard-boiled egg and blue cheese dressing.

Add Grilled Chicken \$4, Sautéed Shrimp \$6, Salmon \$8 or Sirloin \$10

CHEF'S SALAD \$15

Lettuce topped with turkey, ham, cheddar and Swiss cheese, hard-boiled egg, tomatoes, and olives. Served with choice of dressing.



WEDGE SALAD

DINNER ON THE RIVER

TOP SIRLOIN STEAK \$28

Certified Angus Beef® seasoned and pan-seared to your liking, topped with our signature steak butter. Served with baked or mashed potatoes and Chef choice vegetable.

RIBEYE STEAK \$30

Certified Angus Beef® seasoned and charbroiled to your liking and topped with our signature steak butter. Served with baked or mashed potatoes and Chef choice vegetable.

LONDON BROIL \$26

Certified Angus Beef® shoulder cut, in our Chef's special marinade, charbroiled to your liking. Topped with Gorgonzola cheese and a rich mushroom gravy. Served with baked or mashed potatoes and Chef choice vegetable.

KOOTENAI SPRINGS CHICKEN \$21

Grilled chicken breast topped with Boursin spinach gratin and mushrooms. Served with roasted red potatoes and Chef choice vegetable.

CEDAR PLANKED STEELHEAD \$24

Columbia Steelhead filet grilled on a cedar plank, served with wild-berry Chipotle sauce, roasted red potatoes and Chef choice vegetable.

IDAHO TROUT \$28

Rainbow trout with a Yukon gold potato crust, served with wild mushroom risotto, warm lemon vinaigrette and Chef choice vegetable.



KOOTENAI SPRINGS CHICKEN

BURGERS & SANDWICHES

SERVED WITH CHOICE OF FRIES, SWEET POTATO FRIES, SALAD OR SOUP. ONION RINGS FOR \$1.50

CLASSIC BACON CHEESEBURGER \$16

Half pound patty cooked to your liking and served with bacon, your choice of cheese, lettuce, tomato, pickle and onion.

BEAST BURGER \$22

'Wild Beast' patty, a blend of bison, elk, wild boar, Wagyu beef and sweet-hot spice. Topped with mozzarella and wild-berry chipotle sauce.

FRENCH ONION BURGER \$16

All beef patty topped with caramelized onion, Swiss cheese and steak-house aioli.

SELKIRK BURGER \$17

All beef patty topped with cheddar, bacon, onion tanglers and barbeque sauce.

PRIME DIP \$17

Shaved prime rib, onion tanglers and horseradish infused white cheddar on a grilled hoagie. Served with au jus.

JACKPOT CHICKEN SANDWICH \$16

Grilled chicken lightly seasoned, bacon, lettuce, tomato and Provolone cheese with a drizzle of our house ranch dressing on a grilled hoagie roll. *Ask for the chicken blackened if you like it spicy!*

CRISPY CHICKEN SANDWICH \$14

House-breaded chicken breast topped with lettuce, tomato and Chipotle ranch.



BEAST BURGER

The Health Department would like to inform you that consuming raw or undercooked foods may contribute to your risk of foodborne illness. An 20% gratuity will be added to parties of eight or more.