

welcome to the **SAWTOOTH HOTEL**

APPETIZERS

Garlic-Potato Focaccia with butter \$4

Zucchini & Quinoa Fritters (GF/V) with seared greens and a roasted-tomato vinaigrette \$9

Organic Dates (GF) with applewood smoked bacon and goat cheese on parmesan crisps \$9.5

House-smoked Pork Belly (GF) in lettuce wraps with shishito pepper aioli, crispy shallots, pickled radish & carrot, red chili-peanuts and cilantro \$12.5

House-smoked Idaho Trout with everything bagel chips, red onion marmalade, whole grain Guinness mustard and arugula \$13

SOUP & SALADS

Soup of the Day

Cup \$4.95 Bowl \$7

Organic Greens (GF/V) with cucumber, radish, tomato and a balsamic vinaigrette \$7

Roasted Beets (GF) with warm sunflower seed crusted goat cheese, spinach, crispy carrots and a blackberry vinaigrette \$11

Cobb Salad (GF) Romaine lettuce, crispy bacon, boiled egg, blue cheese, tomato, cucumber, chives and a balsamic vinaigrette \$12

add steak \$6 / smoked trout \$6

ENTREES

Sawtooth Bowl (GF/V) sautéed greens, carrot, red pepper, spiced sunflower seeds, miso-coconut broth, brown rice, pickled radish and carrot, cilantro, basil and mint \$14

add avocado \$2 / tempeh \$3 / halloumi \$4 / steak \$6

Hand-cut Tagliatelle with...

arugula-pistachio pesto, parmesan, roasted tomatoes and seasonal vegetables \$17

-or-

bolognese, parmesan and fresh herbs \$20

Chipotle Meatloaf (GF) with an avocado-tomatillo sauce, roasted garlic mashed potatoes and seasonal vegetables \$20

Pork Schnitzel with lemon-caper butter sauce, roasted garlic mashed potatoes and seasonal vegetables \$22

N.Y. Strip Steak (GF) with herb-roasted potatoes, whiskey-mushroom sauce and seasonal vegetables \$26

Wild Alaskan Sockeye Salmon seasonal preparation market price

SIDES brown rice \$3 / garlic mashed potatoes \$3 / herb-roasted potatoes \$3 / seasonal vegetables \$4

GF = Gluten Free V= Vegan

We cannot separate checks, apologies for the inconvenience. We can accept up to five forms of payment per party. **18% service charge added to parties of 6 or more**
\$3 plate charge for split entrees

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

WINE BY THE GLASS

REDS

Ca' Momi Blend 2014 <i>merlot, zinfandel, cabernet</i>	Napa, Ca	\$6/24
Noble Vines 331 Cabernet Sauvignon 2014	Lodi, CA	\$7/28
Castle Rock Pinot Noir 2015	Willamette Valley, OR	\$7/28
R.L. Buller Tawny Port	Australia	\$5

WHITES

Kenwood Chardonnay 2015	Sonoma Valley, CA	\$6/24
Mezza Corona Pinot Grigio 2015	Italy	\$6/24
Chateau Ste. Michelle Sauvignon Blanc 2015	Columbia Valley, WA	\$6/24
Canella Prosecco	Italy	\$7

Ask your server about our seasonal selection of draft beer
Available in 16 oz. or 26 oz.

BEER IN THE BOTTLE & CAN

Tecate 12 oz.	Mexico	\$2.75
Pabst Blue Ribbon 16 oz.	U.S.A.	\$2.5
Sockeye 'Angel's Perch' Amber 12 oz.	Boise, ID	\$3.25
Payette 'Mutton Buster' Brown 12 oz.	Boise, ID	\$3.25
Guinness 16 oz.	Ireland	\$4
Omission Lager (GF) 12 oz.	Portland, OR	\$3.5
Buckler's Non-Alcoholic 12 oz.	Holland	\$3.25

HARD CIDER

Stella Artois Cidre 12 oz.	U.S.A	\$3.25
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NON-ALCOHOLIC BEVERAGES

Iced Tea	San Pellegrino sparkling mineral water
Lemonade	Grand Teton Root Beer
Coffee	San Pellegrino Lemon Soda
Espresso	San Pellegrino Blood Orange Soda
Organic loose-leaf teas	Apple Juice