

OWYHEE  
**TAVERN**  
STEAK & SEA  
EST-2016

## THREE COURSE MENU

**\$35 SELECTIONS**

### FIRST COURSE

CHOOSE ONE

**CUP OF SOUP**

**CAESAR SALAD**

**HOUSE DINNER SALAD**

### SECOND COURSE

CHOOSE ONE

#### **WHISKEY BLEU CHEESE TOP SIRLOIN**

Snake River Farms American Wagyu Gold Label Top Sirloin (8 oz) topped with a whiskey peppercorn bleu cheese sauce and two onion rings, served with sautéed vegetables and choice of side

#### **PORK LOIN CHOPS**

Two boneless pork loin chops topped with caramelized apples, onions and whiskey gravy, served with sautéed vegetables and choice of side

#### **BROWN SUGAR BBQ SALMON**

Organic Creative Pacific Chinook Salmon with a brown sugar rub, topped with a sweet maple BBQ sauce and fresh pico de gallo, served with sautéed vegetables and choice of side

#### **BRAISED SHORT RIBS**

American Wagyu short ribs braised with a beef bourguignon, served with sautéed vegetables and choice of side

### THIRD COURSE

CHOOSE ONE

#### **APPLE CRISP**

Roasted Granny Smith apples, topped with German streusel, caramel and vanilla ice cream

#### **ROCKSIDE BROWNIE**

Warm brownie topped with caramel, candied popcorn and whipped cream

#### **BURNT SUGAR NEW YORK CHEESECAKE**

Smooth & creamy classic cheesecake topped with caramelized sugar