

HAPPY THANKSGIVING

OWYHEE
TAVERN
STEAK & SEA
EST-2016

APPETIZERS

OYSTERS ON THE HALF SHELL

Choose raw or broiled (Pecorino style)

Half Dozen | 21 Dozen | 42

PRIME BEEF FONDUE | 16

Tender pieces of grilled, spiced beef on top of a pepper jack and smoked gouda cheese sauce, served with rustic sourdough and tortilla chips

KUNG PAO CALAMARI | 18

Lightly dusted and fried, tossed in a kung pao sauce with stir-fried vegetables, topped with toasted almonds and fresh green onions

JUMBO SHRIMP COCKTAIL | 15

Wild caught, jumbo shrimp served with cocktail sauce and fresh lemon

THANKSGIVING DINNER

COURSE 1

Choice of:

Butternut Squash Soup
Smoked Salmon Corn Chowder Soup
Side Salad
Side Caesar Wedge

COURSE 2

Choice of:

Herb-rubbed roasted turkey breast, turkey-leg confit, house cornbread stuffing, mashed potatoes, house-made cranberry sauce, sautéed vegetables and turkey gravy | 50
Midwest Choice Prime Rib, served with au jus, sautéed vegetables and mashed potatoes | 60

COURSE 3

Peach Crisp

Fresh baked peaches, topped with German streusel and vanilla ice cream

Flourless Chocolate Torte

Dark, bittersweet chocolate, topped with a lightly sweetened whipped cream

Pumpkin Spiced Cheesecake

New York style cheesecake, topped with pumpkin spiced caramel sauce

STEAK & SEA

Add Mushrooms | 3 Add Onions | 5 Add Lobster Tail | 25

RIBEYE | 16oz. 55

Double R Ranch Signature Series, served with sautéed vegetables and a loaded baked potato

GOLD LABEL FLAT IRON | 8oz. 40

Snake River Farms Premium Northwest beef, center cut, served with sautéed vegetables and a loaded baked potato

FILET MIGNON | 8oz. 42

Premium Northwest beef, served with sautéed vegetables and a loaded baked potato

ORGANIC CHINOOK SALMON | 29

Pacific salmon broiled and topped with mango salsa, served with sautéed vegetables and mashed potatoes

Add House Salad | 6 Add Soup | 5 Add Half Caesar Wedge | 7 Add Half Wedge | 10