



### — THE STORY OF NOAH KELLOGG —

*In 1885, a gentleman by the name of Noah Kellogg, a gold prospector and carpenter, lived in the town of Murray, just 20 miles northeast of Kellogg. Down on his luck, he ran around town looking for someone to give him a grubstake. He ran into two businessmen, Mr. Peck and Mr. Cooper. They loaned him a jackass to carry tools and enough money to buy grub.*

*Noah started down the great North Fork of the Coeur d'Alene River, headed south over the mountains, came out on the South Fork, crossed the river and went further south up Milo Gulch. He ended up about 1,000 yards above the present City Hall of Wardner where he made camp, ate, and went to sleep. During the night his borrowed jackass wandered off. In the morning he heard her braying way up high on the hillside. Where the animal was standing he saw sunshine glittering on a huge outcropping of galena (lead ore). And that was the discovery of the great Bunker Hill and Sullivan Mines.*

## NOAH'S STARTERS

**HOT CRAB ARTICHOKE DIP** - Served with toasted sourdough & chips - **12.99**

**FRIED CHEESE CURDS** - Cheddar cheese curds dusted in panko, served with Thai aioli - **7.99**

**POUTINE** - French fries, deep fried cheese curds, bacon, green onion & beef brisket gravy - **9.99**

**KALUA PIG EGG ROLLS** - Shredded pork, smoked ham, swiss cheese, green onion. Teriyaki and wasabi mojo sauce - **10.99**

**CHICKEN WINGS** - Jumbo chicken wings fried & tossed with your choice of buffalo, chipotle BBQ, spicy garlic parmesan or chili glazed - **11.99**

**PAN FRIED CALAMARI** - Crisp calamari, cherry peppers, garlic butter - **11.99**

**STEAMERS** - Steamed baby clams, buttery white wine tomato broth, garlic, chorizo, parmesan & cilantro - **12.99**

**COCONUT SHRIMP** - Hand breaded coconut shrimp with orange marmalade - **12.99**

**BLUE CHIPS** - Lattice cut potato chips, blue cheese crumbles, bacon, green onion, parmesan garlic sauce & balsamic drizzle - **9.99**

**CRAB CAKES** - Maryland style crab cakes with aioli drizzle - **12.99**

**SPINACH QUESO DIP** - spinach, artichoke, cougar gold white cheddar, gruyere and parmesan. Garnished with salsa fresco. Served with tortilla chips & toasted bread - **10.99**

**AVOCADO FRIES** - sliced avocado, panko crusted & flash fried with ranch & wasabi cucumber sauce - **7.99**

**SEARED PEPPER AHI** - sashimi style tuna seared rare and placed atop Asian slaw. Served with wasabi-cucumber and creamy ginger sauce - **13.99**

## ENTRÉE SALADS

**ULTIMATE CHICKEN CAESAR** - Grilled chicken breast, crisp romaine, croutons, parmesan crisp, chopped bacon, tomato, hardboiled egg - **13.99**

**STEAK & WEDGE** - Grilled marinated sirloin steak, roma crunch lettuce, pickled red onion, grape tomato, crispy bacon, blue cheese crumbles, avocado & blue cheese dressing - **16.99**

**HUCKLEBERRY GORGONZOLA** - Fesh spring greens, gorgonzola cheese, diced red onion, dried cranberries, sliced red grapes and candied walnuts, tossed with huckleberry vinaigrette - **10.99**

With grilled chicken - **13.99** or with grilled salmon - **15.99**

**ITALIAN CHOP** - Crisp romaine, mozzarella cheese, kalamata olives, tomato, red onion, salami, ham, turkey, fresh basil, parsley & Italian vinaigrette - **13.99**

**PANKO CHICKEN** - Crisp romaine & mixed greens, tomato, cucumber, red onion, cheddar cheese, bacon & crispy panko chicken - **13.99**

**THE GREEK** - Roma crisp lettuce, tomato, diced cucumber, pickled red onion, sliced pepperoncini, feta cheese & tossed with Greek vinaigrette dressing - **10.99**

With grilled chicken - **13.99** or with grilled salmon - **15.99**

## FLAT BREADS

**STEAK & BLUE CHEESE** - Grilled sirloin, caramelized onion, mozzarella cheese blend, blue cheese & balsamic drizzle - **11.99**

**GARLIC SHRIMP** - Garlic shrimp, mozzarella cheese blend, parmesan, diced tomato & fresh parsley - **11.99**

**THAI** - Three cheese blend, Thai sweet chili, peanut sauce, zucchini, green onions, sriracha drizzle & fresh cilantro - **9.99**

**CHICKEN BACON RANCH** - Grilled chicken, bacon, ranch & mozzarella cheese blend - **9.99**

**ARTICHOKE, SPINACH, AND PROSCIUTTO** - with spicy honey drizzle - **11.99**

## HALF POUND ANGUS BURGERS

*All burgers are ½ pound served on a toasted pretzel roll with lettuce, tomato, red onion, pickle & served with our seasoned fries*

**HAPPY JACK** - Cheddar cheese, canteen sauce, lettuce, tomato & onion - **11.99**

**BACON BBQ** - BBQ Sauce, Crispy Onion Rings, bacon & cheddar cheese - **12.99**

**MOUNTAIN BURGER** - Grilled onions, mushrooms, bacon & Swiss cheese - **12.99**

**BLUE BURGER** - Blue cheese sauce & melted blue cheese crumbles - **12.99**

**BLACK DIAMOND** - Cajun spiced, bacon, onion rings, pepper-jack cheese & roasted garlic aioli - **12.99**

**BACON & GUACAMOLE** - Guacamole, crispy bacon, cheddar cheese & BBQ ranch - **12.99**

**JACKASS BURGER** - Topped with pulled pork, habanero BBQ, crisp bacon & cheddar cheese - **13.99**

**MOOSE BREATH** - Roasted garlic aioli, garlic sautéed mushrooms & Swiss cheese - **12.99**

**BISON BURGER** - ½ pound bison patty with huckleberry BBQ sauce, bacon & Gouda cheese - **15.99**

**BACON JAM** - Bacon jam, white sharp cheddar & over easy fried egg. Served on a brioche roll - **12.99**

**CHORIZO SHRIMP BURGER** - Chorizo & Angus blend patty, canteen sauce, and Gouda cheese, topped with garlic shrimp - **16.99**

**GARLIC PARMESAN BURGER** - Parmesan & provolone cheese, roasted garlic tomato aioli, garlic butter. Served on a brioche roll - **12.99**

**NOAH'S AVALANCHE BURGER** - Two ½ pound patty's topped with cheddar cheese, bacon, ham, fried onion rings and & BBQ sauce - **16.99**

**WISCONSIN BURGER** - Fried cheese curds, sharp white cheddar, bacon and a mug of brisket gravy - **13.99**

*Sub a Black Bean Patty For Any Burger  
Burgers are cooked to Medium unless requested*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

## PIZZA

**GROOMER** - Traditional cheese pizza  
Small **11.99** or Large **14.99**

**PROSPECTOR** - Traditional pepperoni pizza  
Small **12.99** or Large **15.99**

**GUNSLINGER** - BBQ chicken, pepper jack cheese, mozzarella cheese, red onions, bacon, jalapeno, pineapple & BBQ sauce  
Small **16.99** or Large **19.99**

**STEEP AND DEEP** - Loaded with pepperoni, Italian sausage, mushrooms, olives and mozzarella cheese blend  
Small **16.99** or Large **19.99**

**MOTHER LODE** - Our ultimate supreme pizza! Loaded with Canadian bacon, pepperoni, Italian sausage, mushrooms, olives, jalapenos, diced tomatoes and mozzarella cheese blend  
Small **19.99** or Large **22.99**

**GALENA RIDGE** - Brushed with garlic herb, whole roasted garlic, mozzarella cheese blend, diced tomatoes and finished with fresh basil and aged balsamic drizzle  
Small **16.99** or Large **19.99**

**NOLO CHICKEN** - blackened chicken, bacon, diced tomato, garlic, alfredo, mozzarella cheese blend & basil pesto drizzle  
Small **16.99** or Large **19.99**

**MEMPHIS BBQ PORK** - pulled pork, house BBQ sauce, bacon, mozzarella, cilantro & fried onions  
Small **16.99** or Large **19.99**

**MEDITERRANEAN** - garlic herb, spinach, sundried tomato, marinated chicken, mozzarella & feta cheese  
Small **16.99** or Large **19.99**

*Gluten Free Crust Available*

## ANGUS STEAKS

*Served with green beans, garlic mashed potatoes & choice of soup or salad. Steak & Frites served with fries & soup or salad*

**GRILLED SIRLOIN** - 10oz sirloin topped with garlic parsley steak butter - **26.99**

**BLACK MAGIC SIRLOIN** - 10oz sirloin dusted in Black Magic Seasoning and topped with garlic parsley steak butter - **26.99**

**RIBEYE** - Fire grilled 14oz steak topped with garlic-parsley steak butter - **29.99**

**BONE IN RIB EYE** - 24oz bone in rib eye, smoked bourbon bacon butter & crispy onions - **48.99**

**STEAK & SHRIMP** - Petite sirloin & coconut or garlic shrimp - **24.99**

**FLAT IRON STEAK WITH CHIMICHURRI VERDE** - 10oz Angus Flat Iron Steak, seven pepper blend, served sliced with a traditional Argentinean chimichurri sauce - **22.99**

**STEAK & FRITES** - 6oz sirloin sliced, creamy pepper sauce served over rosemary-garlic fries - **19.99**

*Add coconut or garlic shrimp to any steak - 5.99*

Noah's Steak Temperature Guide

Rare - cool red center	Med Rare - warm red center
Medium - warm pink center	Medium Well - slightly pink center
Well-Done - no pink	

*For your convenience, we will add an 18% gratuity for parties of 8 or more.*

## HANDHELDS

*All sandwiches served with seasoned fries. All tacos served with tortilla chips.*

**CHICKEN PESTO MELT** - Fresh grilled chicken breast, provolone, parmesan cheese, tomato and red onion with basil pesto aioli on a crusty ciabatta roll - **11.99**

**BLACKENED CHICKEN** - Grilled chicken with blackened spices, southwest aioli, Gouda cheese, smoked bacon, lettuce, tomato, red onion on a toasted roll - **10.99**

**SOUTHWEST CHICKEN** - Panko crusted chicken breast, guacamole, southwest aioli, pepper jack cheese & salsa served on a ciabatta roll - **11.99**

**CALIFORNIA TURKEY & BACON WRAP** - Turkey, crispy bacon, guacamole, tomato & cheddar cheese with roasted garlic mayo served in a giant flour tortilla - **10.99**

**PORTABELLA VEGGIE BURGER** - Marinated portabella, fresh basil tomato brushetta, mozzarella cheese & balsamic drizzle. Served on a ciabatta roll - **11.99**

**SALMON CLUB** - grilled salmon, chipotle aioli, bacon, lettuce, tomato red onion on a ciabatta roll - **12.99**

**SHRIMP TACOS** - crispy shrimp, Thai aioli, cilantro cabbage, cheddar-jack cheese, pineapple-mango salsa - **12.99**

**TEQUILLA LIME FISH TACOS** - grilled cod, tequila lime aioli, cilantro cabbage, cheddar-jack cheese and salsa fresca - **10.99**

**AHI TACOS** - med rare blackened Ahi, cilantro cabbage, wasabi cucumber sauce, mango-ginger aioli, soy reduction & pineapple mango salsa - **14.99**

**TRI TIP DIP** - Angus tri tip slow roasted, toasted ciabatta roll, white cheddar, horseradish cream sauce and au jus - **13.99**

## PASTA

*Served With Soup or Salad*

**CRABBY MAC** - Blue crab, white cheddar, gruyere cheese, green onion, & toasted panko crumbs - **19.99**

**SHRIMP FRA DIAVOLO** - Tomato, sweet onions, pepper flakes, basil, parsley & sautéed shrimp - **19.99**

**CAJUN CHICKEN ALFREDO** - grilled blackened chicken, sundried tomato, green onion, and parmesan, tossed in a garlic chardonnay cream sauce - **17.99**

**WILD MUSHROOM RAVIOLI** - creamy mushroom pesto sauce - **17.99**

## SEAFOOD & CHICKEN

*Served with green beans, garlic mashed potatoes & choice of Soup or Salad. Cioppino & Fish Chips served with soup or salad*

**BOURBON SALMON** - Grilled Atlantic salmon marinated in a brown sugar bourbon marinade - **20.99**

**ROCKFISH WITH CRAB** - Pan seared with a lump crab cream sauce - **20.99**

**GARLIC PARMESAN CRUSTED CHICKEN** - Grilled chicken breasts topped with our cheesy, crunchy parmesan and garlic cheese crust - **18.99**

**CHICKEN MARSALA** - Grilled chicken breast, marsala wine, portabella mushrooms, prosciutto & goat cheese - **18.99**

**FISH & CHIPS** - Panko crusted cod & crispy fries. Served with chipotle tartar sauce - **15.99**

**CIOPPINO** - Mussels, clams, shrimp, cod and crab in a tomato-wine broth. Served with crusty bread - **19.99**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

## SIDES

- CAESAR SALAD - 4.99
- MIXED GREEN SALAD - 4.99
- WEDGE SALAD - 7.99
- DAILY VEGETABLE - 3.99
- FRENCH FRIES - 3.99
- GARLIC MASHED POTATOES - 2.99
- DAILY SOUP CUP - 2.99 BOWL - 4.99
- CHIPS & SALSA - 4.99
- SWEET POTATO FRIES - with maple aioli - 4.99
- VIDALIA ONION RINGS - 5.99
- GARLIC BREAD STICKS - 4.99

## DESERTS

- TABLE TOP SMORES - Make your own hot, fresh s'mores using a tabletop fire pit, chocolate bar, graham crackers, and marshmallows - 6.95
- FLOURLESS CHOCOLATE CAKE - With whipped cream and chocolate strawberry sauce - 7.95
- WARM HAND PIES - Mini apple or mixed berry pies served warm with vanilla ice cream - 6.95
- HUCKLEBERRY CHEESECAKE - Creamy cheesecake with huckleberries and whipped cream - 6.95
- MUD PIE - Moose tracks ice cream, oreo crust, fudge topping, whipped cream and drizzled with caramel and chocolate - 6.95
- SALTED CARAMEL BROWNIE SUNDAE - Served Warm with Vanilla Ice Cream, Whipped Cream, Chocolate & Caramel Sauce - 6.95
- COOKIE SKILLET - Warm chocolate chip & peanut butter cup cookie, vanilla ice cream, peanut butter & chocolate sauce drizzle - 6.95
- TOFFEE CAKE - warm toffee cake, vanilla ice cream, bourbon caramel sauce & chocolate toffee bits

## BEVERAGES

- SIGNATURE - 3.50  
Huckleberry or Strawberry Lemonade
- BOTTOMLESS - 2.95  
Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Root Beer, Sierra Mist, Sobe Pommegranite. Traditional Lemonade. Milk, Coffee, Tea, Juice & Iced Tea
- RED BULL - 3.50

## SIGNATURE DRINKS

- MOOSE JUICE - Fresh Pineapple Infused With Smirnoff Vodka And Served On The Rocks Or As A Martini With A Sugar Rim - 8.00
- VERY BERRY MOOSE - Our Pineapple Infused Smirnoff Vodka, Huckleberries And Muddled Pineapple. Served With A Sugar Rim & Pineapple. Served As A Martini Or On The Rocks - 8.00
- BASIL LIME MARTINI - Vodka, Fresh Muddled Basil & Lime - 8.00
- HUCKLEBERRY MARTINI - Huckleberry Vodka & Fresh Huckleberry Puree - 8.00
- STRAWBERRY LEMONADE - Strawberries & Lemonade With Pineapple Infused Smirnoff Vodka. Served Over Ice - 8.00
- NOAH'S HUCKLEBERRY TEA - Our North West "Top Shelf" Version Of The Classic Long Island Tea. Stoli Vodka, Tanguery Gin, Bacardi Rum & Cazadores Tequila, Triple Sec, Sweet & Sour & Huckleberries - 12.00
- PINEAPPLE HABANERO MARGARITA - House Infused Pineapple-Habanero Tequila, Triple Sec, Pineapple Juice And Lime. Served On The Rocks With A Salted Rim - 8.00
- HUCKLEBERRY MARGARITTA - Huckleberries. Tequilla And Lemon Lime Served On The Rocks With Sugar Rim - 8.00
- MOSCOW MULE - Absolut, Ginger Bear & Lime Juice Served In A Copper Mug - 7.00
- RASPBERRY DREAM - Whipped Vodka, Raspberry Pucker, Sierra Mist And Splash Of Cream - 6.50
- TROPICAL TRASH CAN - Vodka, Gin, Rum & Midori Mixed With Pineapple Juice, Blue Curacao, Lime Soda & Tropical Red Bull - 12.00
- JACKASS BOURBON PUNCH - Bulleit bourbon, amaretto, simple syrup, lemon juice, orange juice and grenadine shaken - 8.00

## BEER SELECTIONS

### DRAFT - PINT / PITCHER

- Bud Light - 3.00 / 9.50
  - Stella Artois - 4.00 / 13.75
  - Mountain Top Amber (Local Beer) - 5.00 / 17.25
  - Loft Honey (Local Beer) - 5.00/17.25
  - Beer Sample Paddle (Four 5oz. samples and Pick Your Pint) - 12.00
- Ask About Our Six Rotating Taps

### BOTTLED

#### Import & Micros

- Kokanee - 3.00
- Corona - 4.00
- Dos Equis Lager - 4.00
- Blue Moon - 4.00
- Sierra Nevada Pale Ale - 4.00
- New Castle Brown Ale - 4.00
- Guinness Stout (16oz Can) - 4.00
- Hopworks (16oz Can) - 5.00

#### Domestic

- Angry Orchard - 4.00
- Bud Light - 3.00
- Budweiser - 3.00
- Bud Light Chelada - 3.50
- Michelob Ultra - 3.00
- Coors Light - 3.00
- Coors Banquet - 3.00
- Miller Lite - 3.00
- O'Douls - 3.00
- PBR (16oz Can) - 2.00

For your convenience, we will add an 18% gratuity for parties of 8 or more.

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