



— 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.

STARTERS

- FRIED CHEESE CURDS** - cheddar cheese curds dusted in panko, served with Thai aioli - 8
- POUTINE** - french fries, fried cheese curds, bacon, green onion & short rib gravy - 10
- KALUA PIG EGG ROLLS** - shredded pork, smoked ham, swiss cheese, green onion. Teriyaki and wasabi mojo sauce - 10
- BONELESS CHICKEN WINGS** - tossed with buffalo, chipotle BBQ, spicy garlic parmesan or Thai chille glaze - 10
- PAN FRIED CALAMARI** - lightly breaded calamari tossed with cherry peppers and garlic butter. Served with marinara and spicy remoulade - 12
- COCONUT SHRIMP** - hand breaded coconut shrimp with orange marmalade - 13
- CRAB CAKES** - Maryland style crab cakes with aioli drizzle - 15
- SPINACH QUESO DIP** - spinach, artichoke, cougar gold white cheddar, gruyere and parmesan. Garnished with salsa fresca. Served with tortilla chips & toasted bread - 12
- AVOCADO FRIES** - sliced avocado, panko crusted & flash fried with ranch & wasabi cucumber sauce - 10
- SEARED PEPPER AHI** - sashimi style tuna seared rare and placed atop Asian slaw. Served with wasabi-cucumber and creamy ginger sauce - 18
- SHRIMP CHORIZO** - shrimp & chorizo, buttery white wine tomato broth, garlic, ginger, cilantro & parmesan - 13
- BROWN SUGAR MOZZARELLA BREAD** - hand tossed dough, crushed garlic, extra virgin olive oil, mozzarella cheese and sprinkled with brown sugar - 12

FLAT BREADS

- STEAK & BLUE CHEESE** - grilled sirloin, caramelized onion, mozzarella cheese blend, blue cheese & balsamic drizzle - 14
- GARLIC SHRIMP** - garlic shrimp, mozzarella cheese blend, parmesan, diced tomato & fresh parsley - 14
- THAI** - three cheese blend, Thai sweet chilli, peanut sauce, zucchini, green onions, sriracha drizzle & fresh cilantro - 12
- CHICKEN BACON RANCH** - grilled chicken, bacon, ranch & mozzarella cheese blend - 12
- ARTICHOKE, SPINACH, AND PROSCIUTTO** - with spicy honey drizzle - 12

Gluten Free Crust Available

ENTRÉE SALADS

- ULTIMATE CHICKEN CAESAR** - grilled chicken breast, crisp romaine, croutons, parmesan crisp, chopped bacon, tomato, hard-boiled egg - 14
- STEAK & WEDGE** - grilled marinated sirloin steak, roma crunch lettuce, red onion, grape tomato, crispy bacon, blue cheese crumbles, avocado & blue cheese dressing - 17
- ITALIAN CHOP** - crisp romaine, mozzarella cheese, kalamata olives, tomato, red onion, salami, ham, turkey, fresh basil, parsley & Italian vinaigrette - 14
- PANKO CHICKEN** - crisp romaine & mixed greens, tomato, cucumber, red onion, cheddar cheese, bacon & crispy panko chicken - 14
- THE GREEK** - roma crunch lettuce, tomato, cucumber, red onion, sliced pepperoncini, kalamata olives, feta cheese & tossed with Greek vinaigrette dressing - 11
With grilled chicken - 14 or with grilled salmon - 16
- BBQ CHICKEN CHOP** - black beans, sweet corn, jicama, fresh cilantro & basil, crispy corn tortilla strips, tomato, scallion, grilled chicken, Monterey Jack and our house-made herb ranch - 14
- BLACKENED AHI** - blackened Ahi, mixed greens, cilantro cabbage, red onion, cucumber, mandarin oranges, green onion and crispy won ton strips tossed in mandarin orange vinaigrette - 18

PIZZA

- GROOMER** - traditional cheese pizza - Small 12 or Large 15
- PROSPECTOR** - traditional pepperoni pizza
Small 12 or Large 15
- GUNSLINGER** - BBQ chicken, pepper jack cheese, mozzarella cheese, red onions, bacon, jalapeno, pineapple & BBQ sauce
Small 17 or Large 20
- STEEP AND DEEP** - loaded with pepperoni, Italian sausage, mushrooms, olives and mozzarella cheese blend
Small 17 or Large 20
- GALENA RIDGE** - brushed with garlic herb, whole roasted garlic, fresh mozzarella, diced tomatoes and finished with fresh basil and aged balsamic drizzle - Small 17 or Large 20
- NOLA CHICKEN** - blackened chicken, bacon, diced tomato, garlic, alfredo, mozzarella cheese blend & basil pesto drizzle
Small 17 or Large 20
- MEMPHIS BBQ PORK** - pulled pork, house BBQ sauce, bacon, mozzarella, cilantro & fried onions - Small 17 or Large 20
- MEDITERRANEAN** - garlic herb, spinach, pesto chicken, sundried tomato, mozzarella & feta cheese - Small 17 or Large 20
- BRIE, BACON & APPLE** - spicy pepper jam, mozzarella, brie, smoked bacon, diced apple, arugula and balsamic drizzle
Small 19 or Large 22

Gluten Free Crust Available

HALF POUND BURGERS

American Kobe Burgers on a toasted roll with lettuce, tomato, red onion, pickle spear & seasoned fries

EASY STREET - grilled ½ pound burger with lettuce, tomato and red onion - 12

HAPPY JACK - cheddar cheese, canteen sauce, lettuce, tomato & onion - 13

BACON BBQ - BBQ Sauce, Crispy Onion Rings, bacon & cheddar cheese - 14

MOUNTAIN BURGER - grilled onions, mushrooms, bacon & Swiss cheese - 15

BLACK DIAMOND - Cajun spiced, bacon, onion rings, pepper-jack cheese & roasted garlic aioli - 14

BACON & GUACAMOLE - guacamole, crispy bacon, cheddar cheese & BBQ ranch - 14

JACKASS BURGER - topped with pulled pork, habanero BBQ, crisp bacon & cheddar cheese - 15

MOOSE BREATH - roasted garlic aioli, garlic sautéed mushrooms & Swiss cheese - 13

BISON BURGER - ½ pound bison patty with huckleberry BBQ sauce, bacon & Gouda cheese - 17

BACON JAM - bacon jam, white sharp cheddar & over easy fried egg. Served on a brioche roll - 14

GARLIC PARMESAN BURGER - parmesan & provolone cheese, roasted garlic tomato aioli, garlic butter. Served on a brioche roll - 13

NOAH'S AVALANCHE BURGER - two ½ pound patty's topped with cheddar cheese, bacon, ham, fried onion rings and & BBQ sauce - 18

WISCONSIN BURGER - fried cheese curds, sharp white cheddar, bacon and a mug of brisket gravy - 15

MAC ATTACK - sharp white cheddar, homemade mac & cheese, bacon - 15

BLUE BURGER - blue cheese crumbles, demi glacé, caramelized onion - 14

CRUNCH BURGER - cheddar cheese, house made potato chips, Dijonnaise aioli, lettuce, tomato, red onion - 14

HAPPY STACK - panko crusted portabella, beef patty, white cheddar, canteen sauce, lettuce, tomato, red onion, toasted brioche bun - 16

I'M YOUR HUCKLEBERRY - huckleberry jam, bacon, gouda cheese - 14

Gluten Free Rolls Available

Sub a Black Bean Patty or Turkey Patty For Any Burger

Sub a Bison Patty for any Burger - 3

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.

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

ANGUS STEAKS

Served with green beans & garlic mashed potatoes

GRILLED SIRLOIN - 10oz sirloin topped with garlic parsley steak butter - 27

BLACK MAGIC SIRLOIN - 10oz sirloin dusted in Black Magic Seasoning and topped with garlic parsley steak butter - 27
--not recommended over medium--

RIBEYE - fire grilled 14oz steak topped with garlic-parsley steak butter - 30

BISTRO STEAK MEDALLIONS - sliced tenderloin, goat cheese, balsamic reduction - 26

SHORT RIBS - braised beef short ribs, shallot demi glace, white cheddar mac & cheese, green beans - 24

SEVEN PEPPER FLAT IRON - seven pepper spice blend, spiced cowboy butter - 26

RIBEYE WITH BOURSIN CREAM SAUCE - ribeye flame grilled, topped with a garlic Boursin sauce. Served with green beans and garlic-parsley potato wedges - 32

Add Mixed green or Caesar Salad to any Entrée - 3

Add blue cheese onion sauce - 2

Add mushrooms & onions - 3

Add coconut shrimp or garlic shrimp - 6

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

HANDHELD

All sandwiches served with seasoned fries.

CHICKEN PESTO MELT - fresh grilled chicken breast, provolone, parmesan cheese, tomato and red onion with basil pesto aioli on a crusty ciabatta roll - 14

SOUTHWEST CHICKEN - grilled chicken breast, guacamole, southwest aioli, pepper jack cheese & salsa served on a ciabatta roll - 14

PORTABELLA VEGGIE BURGER - marinated portabella, fresh basil tomato brushetta, mozzarella cheese & balsamic drizzle. Served on a ciabatta roll - 14

SALMON CLUB - grilled salmon, southwest aioli, bacon, lettuce, tomato red onion on a ciabatta roll - 16

TRI TIP DIP - angus tri tip slow roasted, toasted ciabatta roll, white cheddar, horseradish cream sauce and au jus - 16

CHICKEN JAM - grilled chicken, bacon jam, avocado smash, bacon, lettuce, tomato, red onion on a brioche bun - 14

Gluten Free Rolls Available

PASTA

CRABBY MAC - blue crab, white cheddar, gruyere cheese, green onion, & toasted panko crumbs - 22

SHRIMP FETTUCCINE - sautéed shrimp, garlic white wine sauce, tomato, sweet onion, fresh parsley and basil - 20

CAJUN CHICKEN ALFREDO - grilled blackened chicken, sundried tomato, green onion, and parmesan, tossed in a garlic chardonnay cream sauce - 18

Add Mixed green or Caesar Salad to any Entrée - 3

TACOS

All tacos served with tortilla chips

KAHALA STREET TACOS - island style pork, cheddar-jack cheese, salsa fresca, cilantro-lime crema - 12

FRIED AVOCADO TACOS - crispy avocado, cheddar-jack cheese, cilantro cabbage, salsa fresca, wasabi cucumber sauce - 12

BLACKENED FISH TACOS - blackened mahi mahi, cheddar-jack cheese, cilantro-cabbage, pineapple-mango salsa, cilantro-lime crema, chipotle aioli - 15

SHRIMP TACOS - crispy shrimp, Thai aioli, cilantro cabbage, cheddar-jack cheese, pineapple-mango salsa - 15

AHI TACOS - med rare blackened Ahi, cilantro cabbage, wasabi cucumber sauce, mango-ginger aioli, soy reduction & pineapple mango salsa - 18

SEAFOOD & CHICKEN

Served with green beans and garlic mashed potatoes.

Fish & Chips served with fries.

BOURBON SALMON - marinated and topped with sundried tomato butter - 20

GARLIC PARMESAN CRUSTED CHICKEN - grilled chicken breasts topped with our cheesy, crunchy parmesan and garlic cheese crust - 19

CRISPY PANKO FISH & CHIPS - crispy mahi mahi, mixed medley of fries, wasabi-ginger and traditional tartar - 17

Add Mixed green or Caesar Salad to any Entrée - 3

SIDES

CAESAR SALAD - 5

MIXED GREEN SALAD - 5

WEDGE SALAD - 8

GREEN BEANS - 4

FRENCH FRIES - 4

GARLIC MASHED POTATOES - 4

DAILY SOUP CUP - 3 BOWL - 5

CHIPS & SALSA - 5

SWEET POTATO FRIES - with maple aioli - 5

VIDALIA ONION RINGS - 6

GARLIC BREAD STICKS - 5

BEVERAGES

SIGNATURE - 4

Huckleberry or Strawberry Lemonade

BOTTOMLESS - 3

Pepsi, Diet Pepsi, Mountain Dew, Root Beer, Sierra Mist, Sobe Pomegranite. Traditional Lemonade. Milk, Coffee, Tea, Juice & Iced Tea

RED BULL - 4

SIGNATURE DRINKS

MOOSE JUICE - fresh pineapple infused with Smirnoff vodka and served on the rocks or as a martini with a sugar rim - 8

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

BASIL LIME MARTINI - vodka, fresh muddled basil & lime - 8

HUCKLEBERRY MARTINI - huckleberry vodka & fresh huckleberry puree - 8

PINE-BERRY LEMONADE - strawberries & lemonade with pineapple infused smirnoff vodka. Served over ice - 8

PINEAPPLE HABANERO MARGARITA - house infused pineapple-habanero tequila, triple sec, pineapple juice and lime. Served on the rocks with a salted rim - 8

HUCKLEBERRY MARGARITTA - huckleberries. Tequila and lemon lime served on the rocks with sugar rim - 8

RASPBERRY DREAM - whipped vodka, raspberry pucker, Sierra Mist and splash of cream - 7

SECRET STACHE - Hendricks gin, lemon juice, St Germaine elderflower liquor, shaken and topped with prosecco - 10

SWEAR JAR - Bacardi rum, banana liquor, lime juice, splash pineapple, grenadine and Chambord float - 8

LAKESIDE BREEZE - Prosecco, St Germaine elderflower liquor, pineapple & orange juice - 8

PINEAPPLE COCONUT MARTINI - Malibu rum, house infused pineapple vodka, pineapple juice - 8

ASIAN PEAR MARTINI - Grey Goose pear vodka, Domaine de Canton giner liquor, lemon juice, prosecco - 10

MAJOR MINER 1910 - Pendleton 1910 rye whiskey, Bundaburg grapefruit soda, Hellfire bitters - 9

BEER SELECTIONS

DRAFT - PINT / PITCHER

Bud Light - 3.50 / 13

Stella Artois - 4 / 15

Mountain Top Amber (Local Beer) - 6 / 23

Loft Honey (Local Beer) - 6 / 23

Ask About Our Six Rotating Taps

BOTTLED

Import & Micros

Kokanee - 4

Corona - 4

Blue Moon - 4

Guinness Stout (16oz Can) - 4

Modello Especial - 4

Dale's Pale Ale - 4.5

Kona Koko Brown Ale - 4.5

Omission Golden (GF) - 4.5

Rogue Dead Guy - 4.5

Summit Corduroy Cider (16.9 oz) - 8

Domestic

Bud Light - 3.5

Budweiser - 3.5

Michelob Ultra - 3.5

Coors Light - 3.5

Coors Banquet - 3.5

Miller Lite - 3.5

O'Douls - 3.5

PBR (16oz Can) - 3.5

Twisted Tea - 4

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