

ENTRÉES

CHICKEN · STEAK · SEAFOOD

*Served with house vegetables, choice of potato, and soup or salad.
(Potato choices: fresh-cut Idaho fries, garlic mashed after 5pm, or baked potato after 5pm.)
Add lobster tail at market price.*

NEW YORK STEAK **\$28.00**

10-ounce Choice, hand-cut steak served with sautéed mushrooms and onions.

RIBEYE STEAK **\$30.00**

11-ounce ribeye with peppercorn rosemary demi-glaze.

STEAK TERIYAKI **\$28.00**

Choice New York steak served with steamed rice, house vegetables, and a choice of **Miso soup** or **house salad**.

CHICKEN TERIYAKI **\$24.00**

Served with rice and a choice of **Miso soup** or **house salad**.

SALMON TERIYAKI **\$25.00**

Served with rice and a choice of **Miso soup** or **house salad**.

IDAHO RAINBOW TROUT **\$32.00**

Fresh Idaho trout fillet served with lemon.

FLAT IRON FINGER-STEAKS **\$18.00**

Tender house-made seasoned finger-steaks, deep fried to golden brown. Served with cocktail sauce.

LOBSTER TAIL DINNER **MARKET PRICE**

GRILLED ATLANTIC SALMON **\$25.00**

Fresh North Atlantic salmon fillet served with lemon and creamy caper dill sauce.

FISH & CHIPS **\$21.00**

Wild-caught Alaskan cod battered and fried in Snow Eagle beer-batter, served with roasted jalapeño tartar sauce.

SHRIMP TEMPURA, AFTER 5 P.M. **\$31.00**

Served with rice, tempura vegetables, and a choice of **Miso soup** or **house salad**.

TONKATSU, AFTER 5 P.M. **\$32.00**

Panko-breaded pork loin, topped with Japanese favorite “bulldog” sauce. Served with rice and a choice of **Miso soup** or **house salad**.

FILET MIGNON DINNER **\$42.00**

Tender filet mignon grilled to temperature and served with rosemary peppercorn demi-glaze.

YAKISOBA **\$19.00**

Japanese-style stir-fry noodles with vegetables. (Potato not included.)

Add chicken, \$6.50

Add shrimp, \$6.50

Add tofu, \$3.00

BURGERS

Served with a choice of fresh-cut Idaho potato fries or coleslaw. Add soup, salad, or sweet potato fries, \$3.00.

SNOW EAGLE BURGER **\$17.00**

Half-pound Kobe burger with bacon, cheddar, provolone, lettuce, tomato, caramelized onion, avocado, and Snow Eagle sauce.

JALAPENO BURGER **\$16.00**

Half-pound Kobe beef, topped with jalapeño pepper, pepper jack cheese, lettuce, tomato, and Snow Eagle sauce.

BLEU ‘SHROOM BURGER **\$15.00**

Third-pound grilled ground chuck burger, with melted bleu cheese, sautéed mushrooms, lettuce, tomato.

OLD RELIABLE BURGER **\$14.00**

Third-pound grilled burger with lettuce, tomato, and red onion.

Add bacon, \$1.00

Add cheese, \$0.50

GARDEN BURGER **\$16.00**

Black-bean vegetable patty served with tomato, greens, cucumbers, provolone, and Italian sauce.

HICKORY BACON BURGER **\$15.00**

Third-pound ground chuck patty served with house barbecue sauce, cheddar cheese, bacon, sautéed onions, and lettuce.

SALADS

Add shrimp, \$8.00 Add salmon, \$9.00 Add chilled seasoned chicken, \$6.50

SNOW EAGLE SALAD **\$14.00 OR \$10.00/HALF**

Apples, romaine lettuce, caramelized walnuts, tomato, bacon, bleu cheese, dried cranberries, and balsamic glaze.

COBB SALAD **\$16.00 OR \$11.00/HALF**

Mixed greens, seasoned chicken, bleu cheese crumbles, egg, bacon, tomato, cucumber, and avocado. Served with choice of dressing.

PEAR WALNUT SALAD **\$13.00 OR \$9.00/HALF**

Fresh clipped spinach with pear, caramelized walnuts, asiago cheese, dried cranberries, and balsamic glaze. Served with vanilla-accented dressing.

CAESAR SALAD **\$13.00 OR \$9.00/HALF**

Fresh romaine lettuce, croutons, and Parmesan. Served with house-made dressing.

THAI SALMON SALAD **\$18.00**

Seared salmon served over mixed greens, wontons, scallions, bell pepper, broccoli, carrot, and Parmesan. Served with Thai vinaigrette.

NEW YORK STEAK HOUSE SALAD **\$21.00**

Grilled New York Choice strip steak served over spring mix greens, tomato, red onion, cucumber, provolone, and toasted croutons. Served with house-made honey mustard dressing.

FARMER’S MARKET SALAD **\$12.00**

Mixed spring greens with chopped broccoli, bell peppers, cucumbers, carrots, apples, red grapes, dried cranberries, and Parmesan cheese. Served with your choice of dressing.

Consuming raw or undercooked beef, poultry, egg, lamb, pork, fish, or shellfish may increase the risk of foodborne illness.

APPETIZERS

BEER-BATTERED MUSHROOMS \$11.00

Fresh mushrooms beer-battered and fried to golden brown, served with ranch dipping sauce.

LETTUCE WRAPS \$14.00

Ground pork and beef, green onions, water chestnuts, fried Saifun noodles with spicy sweet sauce, serviced in a lettuce bowl.

CALAMARI \$14.00

Calamari strips battered in Snow Eagle beer-batter and fried to golden brown. Served with house-made cocktail sauce.

MOZARELLA STICKS \$11.00

Fresh mozzarella cheese, fried to golden brown and served with our own hearty marinara sauce.

ITALIAN STUFFED GRENADES \$12.00

Jalapeño peppers stuffed with mild Italian sausage, minced onions, roasted bell pepper, mozzarella, Parmesan, and cream cheese.

EDAMAME \$9.00

Salted, steamed soybeans in the pod.

NAVAJO NACHOS \$13.00

Fresh corn tortilla chips smothered in cheddar jack cheese, green onions, tomatoes, black olives, sour cream, and salsa.

Add Chicken, \$5.00 Add Beef, \$5.00 Add Pulled Pork, \$5.00

BUFFALO WINGS \$13.00

Chicken wings tossed in house-made **barbecue sauce** or **hot sauce**. Served with ranch dressing, celery, and carrots.

POTATO SKINS \$9.00

Fried potato skins with melted cheddar jack cheese, bacon, and green onions.

CAJUN AHI TUNA \$22.00

Very fresh 8-ounce tuna-steak, dredged in Cajun spices and lightly seared. Served rare, with a spicy chipotle sauce and fresh jalapeño.

GYOZA \$13.00

Ground pork, vegetables, fresh ginger, and spices together wrapped in Gyoza skin. Served with traditional Ponzu dipping sauce and Thai sweet chili sauce.

SANDWICHES

Served with a choice of fresh-cut Idaho potato fries or coleslaw. Add soup, salad, or sweet potato fries, \$3.50.

SMOKED TURKEY CRANBERRY CLUB \$14.50

Smoked turkey, bacon, cranberries, provolone cheese, tomato, and green leaf lettuce. Served on home-style white bread.

BLACKENED ALBACORE TUNA \$15.00

Lightly spiced tuna pan-seared rare, served with chipotle sauce, avocado, tomato, onion straws, lettuce, and provolone. Served on a roll.

PRIME RIB SANDWICH \$16.00

Herb-crusting sliced prime rib, served with sautéed mushrooms, creamy horseradish, and provolone on a hoagie roll. Served with au jus.

FISH SANDWICH \$17.00

Deep-fried cod loin topped with our own in-house jalapeño tarter sauce, melted cheddar cheese, and chopped jalapeño peppers.

Served on a bed of chopped iceberg lettuce, on a hoagie roll.

FISH TACO \$17.00

Deep fried Atlantic cod, broken into two flour tortillas, with chopped cabbage and covered with our house-made special sauce.

(Fries not included with taco dishes.)

GRILLED REUBEN \$13.00

Grilled corned-beef with sauerkraut, Swiss cheese, and thousand-island dressing on rye bread.

GRILLED PASTRAMI \$13.00

Pastrami with Swiss cheese on rye bread.

GRILLED HAM & CHEESE \$12.00

Grilled smoked ham with cheddar cheese. Served on a choice of **rye bread** or **white bread**.

PULLED PORK BURRITO \$15.00

Sweet pulled pork, house-made black bean salsa, and cheddar jack. Wrapped in a flour tortilla and fried golden. Served with lettuce, sour cream, and salsa.

GRILLED CHICKEN AVOCADO \$15.00

Grilled chicken, cheddar, spinach, avocado, tomato, and basil pesto.

PASTAS

Served with soup or house salad.

FETTUCCHINE ALFREDO \$14.00

Add Chicken, \$5.00 Add Shrimp, \$6.50

ALFREDO PRIMAVERA \$14.00

Add Chicken, \$5.00 Add Shrimp, \$6.50

CHICKEN PARMESAN \$18.00

Breaded chicken breast seasoned with Italian spices and cooked golden brown. Topped with our marinara sauce, mozzarella, and Parmesan cheese. Served over a bed of fettuccine pasta.

SIDE ORDERS

TEMPURA VEGETABLES \$7.00

FRESH IDAHO FRIES \$4.00

SWEET POTATO FRIES \$5.00

ONION RINGS \$6.00

HOUSE SALAD \$4.00

SOUP OF THE DAY \$6.00/CUP

\$9.00/BOWL

BEVERAGES

HOMEMADE ROOT BEER \$3.00

PEPSI PRODUCTS \$3.00

MILK \$3.50

CHOCOLATE MILK \$4.00

SNOWEAGLEBREWING.COM

SNOW EAGLE BREWING & GRILL

Monday-Saturday 12 p.m. to 9 p.m. | Closed Sundays

WASABI JAPANESE SUSHI BAR

Wednesday-Saturday 5 p.m. to 9 p.m.