

THE  
**CEDARS**  
FLOATING  
RESTAURANT



## INCLUDED

All entrées include your choice of our salad bar, Caesar salad, chef's soup of the day or bowl of our house-made New England clam chowder.

## APPETIZERS

### TEMPURA ASPARAGUS

Drizzled with balsamic honey and blue cheese crumbles. 12

### CRISPY FRIED CALAMARI

Sweet chili sauce, saffron aioli and scallions. 12

### CRAB CAKES

Seared, lightly breaded, crab, carrots, red peppers, green onions, leeks, lemon butter sauce and Thai chili sauce. 16

### PACIFIC CLAMS

One pound simmered with lemon and butter, Italian chicken sausage, garlic and lager beer. Served with toasted baguette. 16

### TRUFFLE MUSHROOM FLATBREAD

Caramelized onions, cremini and oyster mushrooms with truffles, Boursin and Gruyere cheese. 14

## LEGENDARY PRIME RIB

Slowly roasted to perfection. Served with au jus, Idaho baked potato, roasted garlic Yukon mashed or french fries and seasonal vegetables.

Jet Ski Cut 10 oz. 33

Power Boat Cut 14 oz. 39

Wooden Boat Cut 16 oz. 43

*GF - served without au jus*

\*Limited Availability\*

**Upgrade your baked potato:** Green onions, applewood bacon and sharp cheddar cheese. 2.50

## ENTREES

### CEDAR-PLANKED SALMON

Fresh grilled salmon, tri-color baby potatoes, seasonal vegetables and honey-chipotle sauce. 27 *GF*

### GARLIC ROSEMARY CHICKEN ALFREDO

Broccoli, cremini mushrooms, roasted tomatoes, Parmesan alfredo sauce and linguini noodles. 25 *GF*

### GRILLED BLACKENED SHRIMP SKEWERS

Lemon garlic rice, roasted red peppers, mushrooms, tomatoes and fresh cilantro. 28

### CENTER CUT SIRLOIN

8 ounce grilled. Served with Idaho baked potato, roasted garlic Yukon mashed or french fries and seasonal vegetables. 25 *GF*

### NEW YORK STEAK

12 ounce grilled. Served with Idaho baked potato, roasted garlic Yukon mashed or french fries and seasonal vegetables. 29 *GF*

### FILET MIGNON

7 ounce grilled. Served with Idaho baked potato, roasted garlic Yukon mashed or french fries and seasonal vegetables. 42 *GF*

### BIERGARTEN FILET MIGNON

7 ounce hand marinated in our Biergarten marinade and grilled. Served with Idaho baked potato, roasted garlic Yukon mashed or french fries and seasonal vegetables. 42

### FILET & LOBSTER

7 ounce filet mignon and 5 ounce Maine lobster tail with clarified butter, your choice of roasted garlic Yukon mashed or Idaho baked potato and seasonal vegetables. 50

### PAN-SEARED SEA SCALLOPS

Gorgonzola cream sauce with mashed potatoes and applewood smoked bacon. Served with seasonal vegetables. 28 *GF*

## ENHANCERS

**SAUTÉED MUSHROOMS** In garlic and butter. 8

**5 OUNCE MAINE LOBSTER TAIL** 20

**ALASKAN KING CRAB LEGS HALF OR FULL POUND**  
Market Price



# DRINKS

## CLASSIC COCKTAILS

### MOSCOW MULE

Absolut vodka, fresh squeezed lime, Gosling's ginger beer. Try a twist on this favorite with the additional choice of huckleberry. **10**

### MAI TAI

Bacardi light rum, Captain Morgan rum, pineapple juice, orange juice, lime juice, grenadine, Meyers dark rum. **10**

### BERRY COLADA

Our version of the lava flow Northwest style. Malibu rum, pineapple juice, coconut, Northwest berry blend, mango rum float. **10**

### BLOODY MARY

Absolut Peppar, house-made bloody mary mix, pickled green beans, pickled asparagus, green olives, lime. **10**

### FISH BOWL

This one is meant to share with friends. Malibu coconut rum, Blue Curacao, Absolut vodka, pineapple juice, sweet and sour, Sprite. **26**  
*Want your own. 11*

### HUCKLE-TINI

Northwest huckleberries infused with 44° North Huckleberry vodka, vanilla vodka, fresh-squeezed lime juice. **10**

### CEDARS SUNSET MARTINI

Absolut Mandrin vodka, mango puree, fresh sour, splash of Sprite. Made for a sunset on our deck! **10**

### COSMOPOLITAN

Absolut vodka, fresh lime, Triple Sec, cranberry juice. **10**

### POMEGRANATE LEMON DROP

Sugared rim, Absolute Citron vodka, Pama liquor, sweet and sour. **10**

## MARGARITAS

### CEDARS FLOATING MARGARITA

1800 tequila, house-made sweet and sour, float of Grand Marnier served table side. **11**

### GUAVA MARGARITA

Hornitos tequila, fresh lime, guava nectar. **10**

### BLUE MARGARITA

1800 tequila, Blue Curacao, Absolut lime vodka, sweet and sour, soda. **11**

### POMEGRANATE MARGARITA

1800 tequila, Pama liquor, Bacardi Silver, sweet and sour, pomegranate juice. **11**

### GRAPEFRUIT MARGARITA

Cuervo 188 tequila, X-rated, grapefruit juice, sweet and sour. **10**

## WHITES BY THE GLASS

Roundhill White Zinfandel	8
Silver Lake Riesling	8.5
Lagaria ~ Pinot Grigio	9
Mohua, Sauvignon Blanc (NZ)	10
Coeur d'Alene Cellars Viognier	11
"The Lake" Coeur d'Alene Chardonnay	11
J. Lohr Riverstone ~ Chardonnay	11.5
Sonoma Cutrer Chardonnay	14

## REDS BY THE GLASS

Bogle Essentials Red	9
Black Cabra Malbec (AR)	9
Expedition Merlot	10
Iris Pinot Noir (OR)	12
The Jack Cabernet Sauvignon	12
"The Lake" Coeur d'Alene Cabernet Sauvignon	12
Walla Walla Vintner Cabernet Sauvignon	15

## SPARKLING BY THE GLASS

Jacques Reynard Sparkling Champagne	8
Mionetto Moscato	9.5
Mionetto Prosecco	9.5

## BOTTLED BEERS

Coors Light	5
Bud Light	5
Miller Lite	5
Budweiser	5
Kokanee	5
Michelob Ultra	5
Rotating Seasonal (ask your server)	5.5
Becks Non-Alcoholic	5
Spire Red Apple Cider	6
Blue Moon	6

## DRAFT BEERS

Stella Artois	7
Mirror Pond Pale Ale (OR)	7
Northern Cross Amber Ale (ID)	7
JuiceBox IPA (ID)	7
Rotating Seasonal Options (ask your server)	7

## SPIRIT-FREE

**VIRGIN BLOODY MARY, MARGARITA, COLADA OR STRAWBERRY DAIQUIRI** 6.75

**S. PELLEGRINO SPARKLING NATURAL MINERAL WATER** 5.00 Lg 3.50 Sm

**STARKEY SPRING WATER**

A pure single source water rising from a spring in the mountains of Idaho 4.50 Lg 3.50 Sm