



Idaho Winery Tours Menu

BLAST Bacon, lettuce, tomato, avocado and sprouts with mayo on toasted bread.

French Dip Thinly sliced prime rib piled high on a rustic baguette with a side of house made au jus.

Turkey Roasted turkey, provolone, tomato, lettuce and mayo on classic black bread with a side of wild Swedish Lingonberries.

Portobello Mushroom Grilled Portobello mushroom, Swiss cheese, red onion, lettuce, tomato and mayo on a toasted wheat bun.

Reuben Grilled corned beef and sauerkraut topped with Swiss cheese and Thousand Island dressing, on marbled rye bread.

Sunnyslope Wrap Grilled chicken breast, avocado, sprouts, sundried tomato, and fresh spinach with herbed cream cheese on a tomato basil tortilla.

Hamburger Certified Angus Beef® third pound patty, flame-broiled and cooked medium. Topped with lettuce, tomato, pickle, red onion and mayo on a toasted sesame seed bun. Add cheese: American, Cheddar, Swiss, Pepper Jack, Provolone, Feta, or Bleu Cheese

Bistro Burger Hamburger topped with Sundried tomato, feta cheese, fresh spinach, avocado, sprouts and pesto on a whole wheat bun.

Choose one side with above selections:

fries, tater tots, potato wedges, onion rings, house made soup, fresh garden salad, cottage cheese or fruit

Finger Steaks Certified Angus Beef® Flat Iron Steak, hand cut, dipped and cooked to order. Served with fries or tots and Texas Toast.

Halibut & Chips Pieces of halibut lightly battered and cooked to perfection. Served with tartar sauce, a lemon wedge, and seasoned potato wedges.

Flat Iron Steak Salad Thin strips of Certified Angus Beef® Flat Iron steak, cooked medium, over crisp romaine lettuce with shredded carrots, cheddar cheese, black beans, cucumber, green onion and crispy tortilla strips served with sides of Pico de Gallo and Ranch dressing.

Spinach & Shrimp Salad Four large sautéed prawns over fresh spinach with roasted red peppers, bacon pieces, parmesan cheese and slivered almonds tossed with a warm bacon vinaigrette.