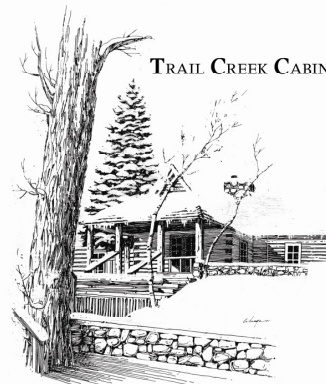


TRAIL CREEK CABIN

A SUN VALLEY TRADITION SINCE 1937



APPETIZERS

Potato Skins	\$7.25
Stuffed with caramelized onions, bacon, scallions and cheese	
Grilled Flatbread	\$10.50
Served with two Mediterranean dips: smoky eggplant and artichoke whipped boursin cheese	
Popcorn Shrimp	\$11.00
With cajun seasonings and spicy remoulade	
Scallops	\$11.50
Crab crusted with a pineapple salsa and citrus beurre blanc	
Antipasto	\$14.00
Homemade country style duck and pistachio pate, spanish serrano ham and salami with grilled foccacia, apple-celery slaw and pickled vegetables	

LIGHTER FARE

Soup Of The Day	\$4.25/\$6.25
House Salad	\$5.25/\$7.25
Organic greens, shaved fennel, toasted pine nuts, red grapes and manchego cheese	
Roasted Beet Salad	\$6.25/\$10.25
Gold and red beets, baby frisee lettuce, candied walnuts, gorgonzola cheese, apples, horseradish cream and apple cider vinaigrette	
The BLT Salad	\$6.25/\$10.25
Crisp iceberg lettuce, cherry tomatoes, diced bacon and our creamy blue cheese dressing	
Grilled Shrimp Spinach Salad	\$15.00
Feta, chickpeas, eggplant, olives, red onions and charred tomato vinaigrette	
The Classic Burger	\$12.50
Half pound of ground beef grilled to your preference with a choice of cheddar, swiss or gorgonzola cheese served on a whole wheat bun with french fries and apple-celery slaw	

ENTREES

Served with seasonal vegetables and choice of a side dish

Potato Gnocchi	\$16.75
Sautéed spinach, wild mushroom gravy and fresh grated parmesan	
Rotisserie Chicken	\$17.75
Half chicken marinated in garlic, lemon and rosemary with a cranberry-pecan chutney	
Hemingway Meatloaf	\$19.00
Ground beef and lamb wrapped in bacon with a tomato relish	
Idaho White Trout	\$20.00
Two grilled filets with a caper-dill beurre blanc	
Poached Salmon and Seared Prawns	\$22.75
Tarragon beurre blanc with a savory fennel-huckleberry relish	
Baby Back Pork Ribs	\$23.50
Seasoned with our Trail Creek barbeque rub and a smoky bourbon barbeque sauce	
Lamb Shank	\$25.00
Braised in cabernet with garlic, rosemary and thyme	
New York Strip Loin	\$26.25
12oz. choice steak served with caramelized onions, oyster mushrooms, gorgonzola cheese and pine nuts	
Prime Rib of Beef au Jus	\$27.25
10oz. cut with a pepper-herb crust and horseradish crème fraiche	

SIDE DISHES

Sautéed Spinach	\$5.25
With sweet onions	
Baked Squash Gratin	\$5.25
Banana and butternut squash with sage, parmesan and bread crumbs	
Garlic Mashed Potatoes	\$5.25
Cracked black pepper and mild, poached garlic	
Corn Pudding	\$5.25
Corn, roasted red peppers, chilies and cheese	
Twice Baked Potato	\$6.25
Chives, sour cream and parmesan cheese	
Macaroni and Cheese	\$6.25
Three cheeses with a bread crumb gratin	