

HYDRA'S CLASSIC STEAKS

WE PROUDLY SERVE ALL 'CHOICE' IDAHO RAISED & PROCESSED BEEF. ALL OUR STEAKS ARE SPECIALLY SEASONED WITH OUR OWN HOUSE BLEND SPICES

TOP SIRLOIN Idaho raised 'Baseball' cut top sirloin, fire grilled to order...8oz.....29.....12oz.....34
FILET MIGNON Aged 5 extremely tender Idaho raised beef, specially seasoned & fire grilled....8oz.....51
NEW YORK STRIP Idaho raised beef hand cut & trimmed in house, fire grilled to order.....12oz.....38
PEPPERCORN NEW YORK Idaho raised & hand cut, fire grilled with coarse black peppercorns..12oz.....40
RIBEYE Idaho raised beef, hand cut & trimmed in house. Fire grilled to order.....14oz.....44

SPECIALTY PRIME

*"Best in the Northwest"...*Idaho raised beef- always fresh & slow roasted to ensure tenderness
Regular cut:12-14oz. ~40 Hydra cut: 16-18oz. ~44

**Traditional* ~carved fresh from the roast, **Royalty* ~"Chef's favorite!" specially seasoned then flame broiled to seal in flavor and juices **Cajun Sear Style* ~ Rubbed with our own Cajun seasoning then seared at 800 degrees on a cast iron skillet

SEAFOOD & CHICKEN

CHICKEN OSCAR 8oz. Grilled chicken breast topped with a crab 5 shrimp béarnaise.....27
COD PARMESAN Tender cod filets, parmesan crusted, then pan seared.....23
SEAFOOD SAUTÉ Scallops, shrimp, lobster, bell pepper mix, onions 5 mushrooms.....26
CHICKEN DIJON House tenderized chicken breast breaded with Dijon & parmesan & baked.....23
SCAMPI PRAWNS Jumbo prawns with fresh garlic mushrooms lemon and fresh herb.....22
HERB CHICKEN 8oz. fire grilled chicken breast topped with fresh herbs and diced tomatoes.....20
HYDRA'S FIRE GRILLED SALMON Fire grilled fillet topped with lemon herb butter.....26
BEER BATTERED PRAWNS beer battered & Panko crusted fried to a golden brown.....22
ALE BATTER FISH + CHIPS beer battered & Panko crusted fillets fried to a golden brown.....19
SEARED AHI TUNA Hawaiian caught, Cajun seasoned & seared. Served with pickled ginger, wasabi.....24

PASTAS

ALL PASTA IS SERVED WITH TWO PIECES OF HOUSE MADE GARLIC TOAST

SEAFOOD FETTUCCINE Scallops, shrimp, lobster 5 mushrooms in a house made Lobster cream sauce...26
CAJUN CHICKEN PASTA Sliced chicken breast specially seasoned in a house made creole cream sauce....18
SHRIMP PESTO PASTA Sautéed shrimp, mushrooms 5 garlic in a house made pesto cream sauce.24
GRILLED CHICKEN FETTUCCINE Fire grilled chicken breast, sautéed with broccoli 5 mushrooms Served in a house made roasted garlic alfredo sauce.....19

ACCOMPANIMENT ... Included with all entrées (excluding pasta)

STEAMED GREEN BEANS OR FRESH BROCCOLI (PLUS \$2), Your choice of: BAKED POTATO, MASHED POTATOES, RICE PILAF or SEASONED FRIES.

Add a House made salad to your entree for \$5.95

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

STARTERS APPETIZERS

WE PROUDLY USE IDAHO'S OWN SNAKE RIVER FARMS BEEF TALLOW IN OUR FRYERS INSTEAD OF CONVENTIONAL FRYER OIL. ALL OF OUR FRIED ITEMS FROM APPETIZERS TO FRENCH FRIES, ARE FRIED IN BEEF TALLOW

WHISKEY ROCK OYSTER 10oz. of Pacific fresh oysters, flash fried in our own parmesan breading...16
CHICKEN WINGS A full pound wings tossed in our house made Buffalo or Thai sauce.....16
WARM SPINACH ARTICHOKE DIP Hot from the oven, melted, 3-cheese. Warm French bread.....10
BUTTON MUSHROOMS Sautéed with white wine, garlic, herbs & topped with Parmesan cheese.....12
STEAMER CLAMS 1 pound of shelled clams, sautéed in butter, garlic, white wine & fresh lemon.....17
CHICKEN STRIPS AND FRIES Hand breaded chicken breast panko encrusted13
PRAWNS COCKTAIL Classic chilled prawns & spicy cocktail sauce.....14
LITEHOUSE CHEESE CURDS Local Lite House cheese curds, Panko crusted, flash fried.....11
AHI TUNA Hawaiian caught, Cajun seasoned & seared to order. Served with pickled ginger, wasabi and a house made Soy Cream sauce.....18
PEEL AND EAT SHRIMP 1 pound of chilled shrimp cooked in a Maryland crab boil recipe15

FRESH SALADS

DINNER CAESAR Chilled romaine tossed in a house Caesar dressing with parmesan cheese & garlic croutons served blackened or fire-grilled, CHICKEN ... 18...or.... GRILLED SALMON22
WARM ASIAN SALAD Fire grilled CHICKEN , onions, bell pepper medley & broccoli, tossed with romaine & cabbage. Topped with a mild wasabi/ginger dressing.....18..... OR: WITH AHI23
HYDRA STEAK SALAD 6oz Flame broiled top sirloin sliced over a bed of mixed spring greens tossed in a bleu cheese vinaigrette. Topped with Litehouse bleu cheese crumbles25

SIGNATURE SANDWICHES

SANDPOINT BURGER Half pound burger fire grilled to order.....13.95
ALLY'S CHICKEN SANDWICH Fire grilled chicken breast topped with grilled parmesan cheese, romaine lettuce & house made Caesar dressing.....15.95
BACON CHEESEBURGER Half pound burger piled with thick cut bacon & melted cheese.....14.95
JALAPENO BACON CHEESEBURGER Fresh cut Jalapenos, bacon & pepperjack cheese.....14.95
LITEHOUSE BLEU CHEESE BURGER Homemade blue cheese dressing & 'Litehouse' bleu cheese crumbles.....14.95
MONARCH MOUNTAIN BURGER With grilled mushrooms & onions, bacon & white American cheese.....15.95
PRIME RIB DIP ½ pound thinly sliced prime rib served with au jus15.95

**Included with your Sandwich: HYDRA GOURMET SIGNATURE FRIES OR RICE PILAF
ADD A HOUSE TOSSED CAESAR OR GARDEN SALAD \$5.95**

Burgers are made from Ground Chuck Sirloin, may be ordered from rare to well done, & comes with lettuce, tomato, pickles & pickled onions. Choice of White American, Cheddar, Swiss or Pepper Jack (Add cheese to Sandpoint Burger for an additional charge).

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness