

HYDRA’S CLASSIC STEAKS

WE PROUDLY SERVE ALL ‘CHOICE’ IDAHO RAISED & PROCESSED BEEF, FRESH & NEVER FROZEN. 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.....38.....12oz.....46
FILET MIGNON	Aged & extremely tender Idaho raised beef, specially seasoned & fire grilled....	8oz.....59
NEW YORK STRIP	Idaho raised beef hand cut & trimmed in house, fire grilled to order.....	12oz.....48
PEPPERCORN NEW YORK	Idaho raised & hand cut, fire grilled with coarse black peppercorns..	12oz.....50
RIBEYE	Idaho raised beef, hand cut & trimmed in house. Fire grilled to order.....	14oz.....51

SPECIALTY PRIME

“Best in the Northwest”...Idaho raised beef- always fresh & slow roasted to ensure tenderness
Regular cut: 12-14oz. ~48 Hydra cut: 16-18oz. ~56

*Traditional ~carved fresh from the roast, *Royalty ~“Chef’s favorite!” specially seasoned with our house blend, 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

STEAK ADD-ONS

- HALF POUND BLEND OF SCALLOPS, SHRIMP AND LOBSTER IN A WHITE WINE GARLIC SAUCE 18
- WHITE WINE SAUTEED MUSHROOM AND ONIONS.....4
- FIRE FINISHED BLEU CHEESE CRUMBLES....4

SEAFOOD CHICKEN

COD PARMESAN	Tender cod filets, parmesan crusted, then pan seared.....	29
SEAFOOD SAUTÉ	Scallops, shrimp, lobster, bell pepper mix, onions & mushrooms in white wine broth....	29
CHICKEN DIJON	House tenderized chicken breast breaded with Dijon, parmesan & baked.....	25
SCAMPI PRAWNS	Jumbo prawns with fresh garlic, mushrooms, lemon & fresh herbs.....	25
HERB CHICKEN	8oz. fire grilled chicken breast topped with fresh herbs & diced tomatoes.....	22
HYDRA’S FIRE GRILLED SALMON	8oz. fire grilled filet topped with lemon herb butter.....	31
BEER BATTERED PRAWNS	Beer battered & panko crusted fried to a golden brown.....	26
ALE BATTER FISH + CHIPS	Beer battered & panko crusted filets fried to a golden brown.....	22
SEARED AHI TUNA	Hawaiian caught, Cajun seasoned & seared. Served with pickled ginger, wasabi.	26

PASTAS

SERVED WITH TWO PIECES OF HOUSE MADE GARLIC TOAST, FRESH HERBS & DICED TOMATOES

SEAFOOD FETTUCCINE	Scallops, shrimp, lobster & mushrooms in a house made lobster cream sauce....	29
SPINACH ARTICHOKE	House made creamy spinach and artichoke alfredo with your choice of protein: 8oz. Fire grilled chicken- \$28.... 8oz. Idaho raised center cut filet mignon- \$62..... 8oz. Fire grilled salmon fillet- \$36	
CAJUN CHICKEN PASTA	Sliced chicken breast specially seasoned in a house made creole cream sauce....	22
SHRIMP PESTO PASTA	Sautéed shrimp, mushrooms & garlic in a house made pesto cream sauce.....	26
GRILLED CHICKEN FETTUCCINE	Fire grilled chicken breast, sautéed with broccoli & mushrooms Served in a house made roasted garlic alfredo sauce.....	26

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

STEAMED GREEN BEANS OR FRESH BROCCOLI (PLUS \$2), Your choice of: BAKED POTATO, MASHED POTATOES, LOADED MASH POTATOES (PLUS \$1.75), RICE PILAF, SEASONED FRIES OR SMALL SALAD (PLUS \$2).

Add a House made salad to your entree for \$7.95

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	12 wings tossed in our house made Buffalo, Chipotle BBQ or Thai sauce.....	20
SPINACH ARTICHOKE DIP	A house blend of artichokes, spinach & cheese baked to perfection.....	12
BUTTON MUSHROOMS	Sautéed with white wine, garlic, herbs & topped with Parmesan cheese.....	15
STEAMER CLAMS	1 pound of shelled clams, sautéed in butter, garlic, white wine & fresh lemon.....	18
CHICKEN STRIPS AND FRIES	Hand breaded chicken breast & panko encrusted.....	14
PRAWNS COCKTAIL	Classic chilled prawns & spicy cocktail sauce.....	14
LOCAL CHEESE CURDS	Locally made cheese curds, panko crusted & flash fried.....	13
AHI TUNA	Wild Hawaiian caught, Cajun seasoned & seared to order. Served with pickled ginger, wasabi and a house made soy cream sauce.....	20
PEEL AND EAT SHRIMP	1 pound of chilled shrimp cooked in a Maryland crab boil recipe	16

FRESH SALADS

DINNER CAESAR	Chilled romaine hand cut & tossed in a house Caesar dressing with parmesan cheese & garlic croutons served blackened or fire-grilled, CHICKEN ...22...or.... GRILLED SALMON	29
WARM ASIAN SALAD	Fire grilled CHICKEN , onions, bell pepper medley & broccoli, tossed with romaine & cabbage. Topped with a mild wasabi/ginger dressing and wontons 22..... OR: WITH AHI	26
HYDRA STEAK SALAD	6oz Flame broiled top sirloin sliced over a bed of mixed spring greens tossed in a bleu cheese vinaigrette. Topped with local Litehouse bleu cheese crumbles	28

SIGNATURE SANDWICHES

SANDPOINT BURGER	Half pound burger fire grilled to order.....	14.95
ALLY’S CHICKEN SANDWICH	Fire grilled chicken breast topped with grilled parmesan cheese, romaine lettuce & house made Caesar dressing.....	16.95
BACON CHEESEBURGER	Half pound burger piled with thick cut bacon & melted cheese.....	16.95
JALAPENO BACON CHEESEBURGER	Fresh cut jalapenos, bacon & pepperjack cheese.....	17.95
BLEU CHEESEBURGER	Homemade blue cheese dressing & bleu cheese crumbles.....	16.95
MONARCH MOUNTAIN BURGER	With grilled mushrooms & onions, bacon & white American cheese.....	18.95
PRIME RIB DIP	½ pound thinly sliced prime rib served with au jus	18.95

Included with your Sandwich: **HYDRA GOURMET SIGNATURE FRIES OR RICE PILAF**
ADD A HOUSE TOSSED CAESAR OR GARDEN SALAD \$7.95

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).

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may increase your risk of foodborne illness

Welcome to the Hydra Steakhouse

The Hydra has been a staple of Sandpoint since 1975. Now owned by the fourth generation of local Sandpoint residents.

We have a deep love and dedication to providing delicious and health conscious food to our community. Our goal is to source the cleanest and healthiest ingredients for all of our meals, and we have spent years working towards this goal.

We don't use industrial seed-oils (soybean, canola, grapeseed, etc.) in our food preparation or cooking, instead we use; 100% pure and organic cold pressed avocado oil, 100% pure and organic olive oil, clarified butter, butter, bacon fat (to toast our buns and breads), and pure Snake River Farms beef tallow for all frying.

We are currently still working towards being completely free of all seed-oils; so at this point some of our premade items still contains these oils, please ask your server what items still contain them, as all our servers are closely trained to navigate our menu and ingredients.

We source all of our beef from local Idaho ranches located down in Malta (Southern Idaho); our overall goal is to source as close to Bonner County as possible, but we are still working to find a USDA processor that can accommodate us.

We try our best to bring in organic items as much as possible, and we will be working towards accomplishing this more and more as time moves forward.

We are in the process of installing a restaurant wide water filtration system to remove ALL toxic chemicals in our water supply, including fluoride and chlorine.

We are happy and able to accommodate most of our menu items for a gluten free or celiac diet, and take food allergies extremely serious. If you have any dietary restrictions, please be sure to check with your server for insight and recommendations.

We can't thank you enough for supporting us and our goals, and can't wait for you to experience our quality of food and service first hand!