



OBSIDIAN DINING ROOM



SMALL PLATES

🍷 Cheese & Charcuterie Plate

A selection of local cheddar, hot pepper jack, and alpine beer washed cheese, paired with whiskey sausage, coppa, soppressata, and salami, served with whole grain mustard, olives, cherry peppers, fresh berries, and crackers

Lamb Lollipops* GF

Lamb chops grilled to medium rare and served with bright mint chimichurri. Finished with toasted pistachios

Crispy Duck Wings

Golden, crispy duck wings tossed in a sweet and spicy glaze. Finished with fresh sliced scallions

Pretzel Bites

Soft, warm pretzel pieces served with tangy mustard and a warm beer cheese dip

Onion Rings

Thick-cut onions, hand-battered and fried crisp, served with zesty house dipping sauce

Korean Barbeque Chicken Satay

Grilled chicken skewers coated in a rich Korean BBQ glaze, finished with sliced scallions and toasted sesame seeds

SOUPS & SALADS

🍷 Native 3 Sisters Soup

A delicious combination of sweet butternut squash, hearty posole, and a medley of tender legumes

Chicken & Sausage Gumbo

Hearty Southern-style stew with tender chicken and Andouille sausage, slow-simmered in a rich, savory broth with vegetables and warm spices

House Salad

Fresh mixed greens with tomatoes, cucumbers, shredded carrots, croutons, and your choice of dressing

Caesar Salad

Crisp romaine tossed in creamy Caesar dressing, Parmesan, and crunchy croutons





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ENTREES

Double Smash Beef Burger

Two smashed beef patties with white cheddar, shaved onion, lettuce, tomato, and a black garlic aioli on toasted brioche buns. Served with crispy French fries

Filet Mignon*

Tender 8 oz beef filet topped with rich demi-glace, served with creamed spinach and artichoke and buttery mashed potatoes, finished with fresh herbs and sea salt

Wild Mushroom Pasta VG

Roasted wild mushrooms, mushroom stock, butter parmesan, and fresh herbs

Idaho Trout

Pan-seared trout fillet served over creamy white wine risotto topped with an herb carrot-red pepper slaw and a warm curry sauce | 35.00

Tofu Power Bowl V

Seared tofu over a five-grain blend with wild mushrooms, edamame, baby bok choy, and tri-colored carrots, drizzled with a sweet soy glaze

Duck Leg

Crispy duck leg served over a five-grain blend with wild mushrooms, edamame, baby bok choy, and tri-colored carrots, finished with a sweet soy glaze

Bison Short Rib

Red wine braised bison short ribs, rich and tender, served with creamy mashed potatoes and roasted root vegetables. Finished with a savory demi-glace, pickled red onions, and fresh herbs

Roasted Beet Salad VG, GF

Roasted beets and fresh spring mix with citrus segments, candied pecans, and creamy goat cheese, tossed in a champagne vinaigrette

Salad Toppers

Add Grilled Shrimp

Add Sliced Chicken Breast

Add Sliced Gardein Chick'n (V)

Add Grilled Salmon



GF - Gluten-Free V - Vegan VG - Vegetarian

Menu items made with local, sustainable and/or organic ingredients

All menu items are prepared in a facility that contains major food allergens. Information on allergens in food items is available upon request.

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

