

HYDRA'S CLASSIC STEAKS

TOP SIRLOIN	Fire-grilled <i>choice</i> baseball style cut aged beef.....	8oz...28.....12oz....	30
FILET MIGNON	Aged ξ extremely tender, specially seasoned & flame broiled	8oz.....	47
NEW YORK STRIP	"The King of Steak", seasoned ξ fire grilled	12oz.....	36
PEPPERCORN NEW YORK	Fire grilled with coarse cracked black peppercorn	12oz.....	38
RIB EYE	Center cut, specially seasoned ξ fire grilled.....	14oz.....	41

SPECIALTY PRIME

"Best in the Northwest"...Always fresh, slow roasted to ensure tenderness
Regular cut ~38 Hydra cut ~42

*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 blackening seasoning then seared at 800 degrees on a cast iron skillet

SEAFOOD CHICKEN

CHICKEN OSCAR	Grilled chicken breast topped with a crab ξ shrimp béarnaise.....	26
COD PARMESAN	Tender cod filets, parmesan crusted, then pan seared.....	19
SEAFOOD SAUTÉ	Scallops, shrimp, lobster, bell pepper mix, onions ξ mushrooms.....	22
CHICKEN DIJON	House tenderized chicken breast breaded with Dijon & parmesan & baked	22
SCAMPI PRAWNS	Jumbo prawns with fresh garlic mushrooms lemon and fresh herb.....	21
HERB CHICKEN	Fire grilled chicken breast topped with fresh herbs and diced tomatoes.....	19
WILD CATCH SALMON	Fire grilled fillet topped with lemon herb butter.....	24
BEER BATTERED PRAWNS	beer battered & fried to a golden brown.....	21
ALE BATTER FISH + CHIPS	beer battered fillets fried to a golden brown.....	17
SEARED AHI TUNA	Specially blackened & pan seared. Served with pickled ginger ξ wasabi.....	22

PASTAS

SEAFOOD FETTUCCINE	Scallops, shrimp, lobster ξ mushrooms in a Lobster cream sauce.....	22
CAJUN CHICKEN PASTA	Sliced chicken breast specially seasoned in a creole cream sauce.....	16
SHRIMP PESTO PASTA	Sautéed shrimp, mushrooms ξ garlic in a pesto cream sauce.	19
GRILLED CHICKEN FETTUCCINE	Fire grilled chicken breast, sautéed with broccoli ξ mushrooms Served in a rich roasted garlic alfredo sauce.....	16

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

WHISKEY ROCK OYSTERS Pacific fresh oysters, flash fried in our own parmesan breading.....	14
CHICKEN WINGS A dozen wings. Buffalo or Thai	16
WARM SPINACH ARTICHOKE DIP Hot from the oven, melted, 3-cheese. Warm French bread....	9
BUTTON MUSHROOMS Sautéed with white wine, garlic & herbs.....	10
STEAMER CLAMS 1 pound of shelled clams, sautéed in butter, garlic, white wine & fresh lemon.....	16
CHICKEN STRIPS AND FRIES Hand breaded chicken breast panko encrusted	12
PRAWNS COCKTAIL Classic chilled prawns & spicy cocktail sauce.....	14
LITEHOUSE CHEESE CURDS Local curds, Panko crusted, flash fried.....	9
PAN SEARED AHI Sashimi grade blackened & seared to order, served with pickled ginger & wasabi.	16
PEEL AND EAT SHRIMP 1 pound of chilled shrimp cooked in a Maryland crab boil recipe	15

FRESH SALADS

DINNER CAESAR Chilled romaine tossed in a house Caesar dressing with parmesan cheese & garlic croutons served blackened or fire-grilled, CHICKEN ...17...or.... GRILLED SALMON	20
WARM ASIAN SALAD Fire grilled CHICKEN , onions & bell pepper medley, tossed in romaine & cabbage. Topped with a mild wasabi/ginger dressing.....16..... OR: WITH AHI	21
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 crumbles	23

SIGNATURE SANDWICHES

SANDPOINT BURGER Flame broiled ground Chuck sirloin. 8oz burger.....	12.95
ALLY'S CHICKEN SANDWICH Flame broiled chicken breast topped with grilled parmesan cheese, romaine lettuce & Caesar dressing.....	15.95
BACON CHEESEBURGER IN PARADISE With thick cut bacon & white American cheese.....	13.95
JALAPENO BACON CHEESEBURGER Fresh cut Jalapenos, bacon & pepperjack cheese.....	14.95
LITEHOUSE BLEU CHEESE BURGER Homemade blue cheese & 'Litehouse' bleu cheese crumbles.....	13.95
MONARCH MOUNTAIN BURGER With grilled mushrooms & onions, bacon & white American cheese.....	14.95
PRIME RIB DIP ½ pound thinly sliced prime rib served with au jus	14.95

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, & come with lettuce, tomato, onion & pickled onions. Choice of White American, Cheddar, Swiss or Pepper Jack (Add cheese to Sandpoint Burger for an additional charge).

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