



M c C A L L , I D A H O

## *Sunset Menu*

*Served 3-9pm*

### **Snacking Starters**

**Artichoke-Asiago Crostinis with Tomato** ..6.00  
Four Slices of Baguette Slathered with a Creamy Artichoke Spread  
& Baked until Bubbly!

**House Smoked Idaho Trout**.....8.00  
Caper Dill Cream Cheese, Lemon, Red Onion & Grilled Pita

**Meat and Cheese Sampler**.....9.00  
Idaho Elk Salami, Tilamook Smoked Cheddar, Olives & Grilled Pita

**Crispy Wild Mushroom "Hot Pockets"** .....8.00  
With Roasted Sweet Pepper Salsa

**Marinated Shrimp Cocktail** ..11.00  
with Spicy Horseradish Dipping Sauce

**White Wine Steamed Clams** ..10.50  
One Pound Manila Clams with Garlic butter, Herbs & Grilled Baguette

### **Bigger Appetites**

**Daily Soup**  
..4.00 / 6.50

**Traditional Caesar Salad** ..7.50  
Chopped Romaine Lettuce, Asiago Cheese, Garlic Croutons  
Tossed with Creamy Caesar Dressing  
Add Grilled Chicken Breast .. 1.50 or Shrimp ..3.50

**Sunset Beet Salad** ..8.00  
Mixed Lettuces, Roasted Marinated Beets, Red onion, Toasted Walnuts,  
Crumbled Feta Cheese & a Mediterranean Orange Vinaigrette

**Jug House Salad** ..7.50  
Mixed Lettuces, Tart Apple, Toasted Walnuts, Blue Cheese & Huckleberry Vinaigrette

### **Bigger Appetites cont.**

#### **Steak & Black Bean Quesadilla** ñ ..9.50

Marinated Steak Strips, Roasted Corn, Black Beans, Monterrey Jack & Feta Cheese  
in a Flour Tortilla with our special Charred Jalapeno Salsa

#### **Roasted Vegetable Quesadilla** ñ ..8.50

Roasted Summer Vegetables, Basil Pesto, Monterey Jack and Feta Cheese  
in a Flour Tortilla

#### **Ale Battered "Fish & Chips"** ñ ..11.00

Crisp Beer Battered Halibut Pieces, Fries & House-made Tartar Sauce

#### **Clubhouse Burger** ñ ..9.50

Grilled Angus Beef Patty on a Toasted Bun with Lettuce, Tomato, Onion, Kosher Dill,  
& Battered Fries

Add Bacon, Cheese, Avocado, Mushrooms, or Grilled Onion ñ ..1.00 each

### **Dinner Plates**

*Available after 5pm... each Dinner Entrée includes a Small House Salad  
Add 2.00 to substitute Soup or Caesar Salad*

#### **Grilled New York Steak** ñ ..23.00

Hand Cut 10oz New York Strip Steak with Mashed Potatoes, Seasonal Vegetables  
& Portobello Mushroom Sauce

#### **The Ribs!** ñ ..18.00

Slow Smoked & Barbecued Pork Spare ribs with Home-style BBQ Sauce,  
Oven Roasted Potato Wedges & Corn on the Cob

#### **Citrus Grilled Wild Caught Salmon Filet...** 19.00

With Dill Rice Pilaf, Seasonal Vegetables, & a Cool Cucumber Salsa

#### **Summer Shrimp and Tomato Pasta** ñ ..18.00

Fettuccini Pasta, Sauteed Prawns, Artichoke, Spinach, & Grape Tomatoes  
tossed with Fresh Herbs & a Citrus Cream Sauce

#### **Southwestern Black Bean and Brown Rice Cakes** ñ ..16.00

Roasted Corn Salsa, Sweet Pepper Coulis & Sauteed Spinach

*-Please note that thoroughly cooking foods of animal origin, including pork, beef, poultry, &  
seafood reduces the risk of food borne illnesses-*

*-18% Gratuity will be added to parties of 6 or more-*

*-\$15 corkage for outside wine-*