

HYDRA'S CLASSIC STEAKS

TOP SIRLOIN Fire-grilled *choice* baseball style cut aged beef. 8oz & 12oz

FILET MIGNON Aged ξ extremely tender, specially seasoned & flame broiled. 8oz

NEW YORK STRIP "The King of Steak", seasoned ξ fire grilled EXACTLY, 'to Order' 12oz

PEPPERCORN NEW YORK Fire grilled with coarse cracked black peppercorn. 12oz

RIB EYE Center cut, specially seasoned ξ fire grilled EXACTLY, 'to Order' 14oz

VEAL LIVER STEAK Thin cut tender veal piled high with thick crispy bacon ξ grilled onions

SPECIALTY PRIME

"Best in the Northwest"...Always fresh, slow roasted to ensure tenderness

Regular cut

Hydra cut

**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 breasts topped with a decadent crab ξ shrimp béarnaise

COD PARMESAN Long Line, Wild Catch, Tender Arctic cod filets, parmesan crusted, then pan seared

SEAFOOD SAUTÉ Scallops, shrimp, lobster, bell pepper mix, onions ξ mushrooms

ALASKAN KING CRAB 1½ pounds of succulent crab, served with clarified butter

CHICKEN DIJON Marinated in Dijon, garlic ξ herbs then parmesan crusted. Served with Dijon Sauce

SCAMPI PRAWNS Jumbo prawns with fresh garlic mushrooms lemon and fresh herb

HERB CHICKEN Fire grilled chicken breast topped with fresh herbs and diced tomatoes

WILD CATCH SALMON Fire grilled fillet topped with a lemon herb butter. Cooked EXACTLY 'to order'

BEER BATTERED PRAWNS Local 'Laughing Dog' beer in a light Panko Crusted Batter

ALE BATTER FISH + CHIPS Wild Catch cod fillets 'Laughing Dog' beer with a light crisp Panko Crust

SEARED AHI TUNA Specially seasoned & pan seared. Served with pickled ginger ξ wasabi

DUNGENESS CRAB CAKES Dungeness crabmeat, over a Lobster Saffron sauce. Served Golden Brown

PASTAS

SEAFOOD FETTUCCINE Scallops, shrimp, lobster ξ mushrooms in a Lobster cream sauce

CAJUN CHICKEN PASTA Sliced fire roasted chicken breast specially seasoned in a creole cream sauce

SHRIMP PESTO PASTA Sautéed shrimp, mushrooms ξ garlic in a basil cream sauce

FIRE GRILLED CHICKEN FETTUCCINE Chicken breast, sautéed with broccoli ξ mushrooms

Served in a rich roasted garlic alfredo sauce

ACCOMPANIMENT ... Included with most Entrées

HERICOT VERTS, Plus, (choose one): BAKED POTATO, MASHED POTATO'S, RICE PILAF, or SEASONED FRIES.

Add a House made Caesar salad or salad bar to your entree for \$3.95

***The salad bar is a non-split or share item, ξ cannot be added to a shared or split meal**

We Prepare our Food, Fresh, from Scratch, with Love and Care

STARTERS & APPETIZERS

THE 3.95 'ADD SALAD BAR' CANNOT BE ADDED TO APPETIZERS

- WHISKEY ROCK OYSTERS** Pacific fresh oysters, flash fried in our own parmesan breading
- CHICKEN WINGS** A dozen wings. Buffalo or Thai, Served with Celery & Bleu Cheese Dip
- WARM SPINACH ARTICHOKE DIP....**Hot from the oven, melted, 3-cheese. Garlic-herb crostini's
- BUTTON MUSHROOMS** Sautéed with white wine, garlic & fresh herbs
- STEAMER CLAMS** 1 pound of shelled clams, sautéed in butter, garlic, white wine & fresh lemon
- CHICKEN STRIPS AND FRIES** Hand breaded chicken breast panko encrusted
- PRAWNS COCKTAIL** Classic chilled prawns & spicy 'house-made' cocktail sauce
- LITEHOUSE CHEESE CURDS** Local cheese curds, Panko crust, flash fried
- DUNGENESS CRAB CAKES** Home-made, all crab! Golden cakes over creamy crab saffron sauce
- PAN SEARED AHI** Sashimi grade seasoned & seared to order, served with pickled ginger & wasabi
- PEEL AND EAT SHRIMP** 1 pounds of shrimp cooked in a Maryland crab boil recipe. Served Chilled

FRESH SALADS

- DINNER CAESAR** Chilled romaine tossed in a house Caesar dressing with parmesan cheese & garlic croutons served blackened or fire-grilled, chicken or wild catch salmon
- WARM ASIAN SALAD** Fire grilled chicken, onions & bell pepper medley, tossed in romaine & cabbage. Topped with a mild wasabi/ginger dressing OR: **WITH AHI**
- 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

SIGNATURE SANDWICHES

- SANDPOINT BURGER** Flame grilled chopped sirloin 8oz burger on Pretzel Bun, lettuce, tomato, onion
- ALLY'S CHICKEN SANDWICH** Flame broiled chicken breast topped with grilled parmesan cheese, romaine lettuce & Caesar dressing
- BACON CHEESEBURGER IN PARADISE** With thick cut bacon & white American cheese
- PHILLY CHEESE STEAK SANDWICH** Prime rib and top sirloin with mixed bell peppers, topped with melted pepper-jack cheese
- LITEHOUSE BLEU CHEESE BURGER** Homemade blue cheese & 'Litehouse' bleu cheese crumbles
- MONARCH MOUNTAIN BURGER** Grilled mushrooms & onions, thick bacon & white American cheese
- PRIME RIB DIP** ½ pound thinly sliced prime rib served with au jus. A "house FAVORITE!"
- "SAY UNCLE!"** One whole pound of flame broiled chopped sirloin steak topped with grilled mushrooms & onions, bacon & white American cheese

ACCOMPANIMENT ... Included with your Sandwich: **HYDRA GOURMET SIGNATURE FRIES**

Burgers are made from chopped sirloin steak, may be ordered from rare to well done & come with lettuce, tomato, onion & pickled onions. Choice of Provolone, White American, Cheddar, Swiss or Pepper Jack

*May be added to your entree: **HOUSE TOSSED CAESAR** OR ***ADD SALAD BAR** 3.95

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