

parallel47

47° 45' 13.5" N
116° 47' 13.056" W

DINNER MENU

Located 47 degrees north of the equator are the beautiful lake towns of Hayden & Coeur d'Alene. The 47th parallel passes through a variety of landscapes, quaint towns, large cities and sprawling countrysides; we are connected with these places through our shared latitude. The influences gleaned from these locales can be experienced through our upscale dining and friendly atmosphere at Parallel 47. From our open-air atrium to our welcoming indoor dining to our lively bar, there are a variety of experiences to be had. You won't be disappointed.

STARTERS & SMALL PLATES

FRIED PICKLES	served with our anchor sauce and sriracha aioli	11
PILE OF FRIED ONIONS	served with our ranch and chipotle aioli	13
FRIED CAULIFLOWER	buffalo sauce, gorgonzola, green onions, celery, carrots served with ranch	13
ROASTED BEETS	goat cheese, bacon, honey, balsamic	13
CHICKEN FRIED SHRIMP	served with our bianca sauce and anchor sauce	18

SOUP OF THE DAY

BOWL	homemade everyday, check with your server	9
------	---	---

SALADS

HOUSE SALAD	romaine, red onion, tomato, carrot, jack cheese, ranch	7
STARTER SUMMER CAESAR	romaine, roasted corn, parmesan, caesar dressing, balsamic reduction drizzle	9
STARTER SPICY PEANUT & KALE	kale, peanuts, cilantro vinaigrette, spicy peanut sauce	9
ROMAINE WEDGE		10
	romaine, bacon, red onion, gorgonzola crumbles, candied pecans, dried cranberries, gorgonzola dressing	
SUMMER CAESAR W/ CHICKEN		18
	romaine, chicken, roasted corn, parmesan, caesar dressing, balsamic reduction drizzle	
BBQ CHOPPED SALAD		19
	romaine, chicken, avocado, corn, black beans, tomato, red onion, jack cheese, fried onion, ranch, BBQ sauce	

SANDWICHES & STUFF

	Served w/ Fries	SINGLE / DBL
PARALLEL BURGER	smash burger, american cheese, pickle, red onion, lettuce, tomato, P47 burger sauce	16 / 18
PNW BURGER	smash burger, american cheese, bacon, crispy onions, bbq sauce	16 / 18
GORGONZOLA BACON BURGER	smash burger, bacon, grilled onions, gorgonzola	18
HARVEST BURGER	smash burger, bacon jam, cream cheese, tomato, arugula, fried runny egg	22
COD FISH & CHIPS	cod, Irish Death mustard aioli, lemon, tartar sauce	26
SALMON & CHIPS	salmon, Irish Death mustard aioli, lemon tartar sauce	26

PASTA

BUCATINI WITH MEATBALLS	bucatini, house made meatballs, marinara	24
FETTUCCINE ROMANESCHI	fettuccine, chicken, bacon, tomato, alfredo	26
ARRABBIATA WITH CHICKEN	fettuccine, chicken, marinara, chili flake, cream	26
PESTO FETTUCCINE WITH CHICKEN	fettuccine, chicken, bacon, tomato, house made pesto, cream	26

SPECIALTIES

PORK TENDERLOIN DINNER	sous vide pork tenderloin, soy ginger honey glaze, mashed potatoes, broccoli, carrot	26
CHICKEN MADEIRA	chicken, mashed potatoes, asparagus, mozzarella, madeira wine sauce	26
SALMON WITH SOY GINGER GLAZE	sautéed wild salmon, house soy ginger glaze, rice, broccoli	28
SALMON WITH ORANGE GLAZE	sautéed wild salmon, house orange glaze, rice, broccoli	28
SMOKED RIBS	fall off the bone baby back ribs, pioneer slaw, fries	36
CHICKEN POT PIE	chicken, green beans, carrots, corn, chicken gravy, puff pastry	25
SHEPHERD'S PIE	tender ground beef, green beans, carrots, onion, mushrooms, beef gravy, mashed potatoes	25
TACOS SIN CARA	chickpeas, black beans, corn tortilla, sautéed mushrooms, peppers, vegan chipotle sauce, cilantro	19

STEAKS

	Our beef prices reflect market value and will fluctuate accordingly. Please note that prices are evaluated every 3 weeks and will be adjusted by increase or decrease, as needed.	
RIBEYE	hand cut 14oz ribeye, house steak butter, parsley, mashed potatoes, grilled asparagus	48
ITALIAN RIBEYE	hand cut 14oz ribeye, sliced thin, sunny side eggs, gremolata, mashed potatoes	56
FILET MIGNON	hand cut 8oz filet mignon, house steak butter, parsley, mashed potatoes, asparagus	49
STEAK FRITES	hand cut 8oz filet mignon, sliced thin, gorgonzola butter, green onions, french fries	56

DESSERT

STRAWBERRY SHORTCAKE	9
BERRIES & CREAM	9
CHEESECAKE WHIPS	9
HOMEMADE ICE CREAM	9
BROWNIE W/ ICE CREAM	9

NON-ALCOHOLIC BEVERAGES

COCA-COLA	LEMONADE
DIET COKE	TONIC
SPRITE	SODA WATER
BARQ'S ROOT BEER	COFFEE
ICED TEA	

*We offer gluten light ...our kitchen uses wheat flour and cannot guarantee gluten free.

**18% gratuity will be added for parties of eight (8) or more

We take pride in preparing our signature items from scratch every day. Some items will have limited availability. We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed! *Idaho State Food Code requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please enjoy your time with us. Bon Appétit!