

DINNER MENU

STARTERS & SMALL PLATES

- Fried Pickles 13

Dill Pickle Chips, Ranch, Sriracha Aioli
- Buffalo Fried Cauliflower 14

Fried Cauliflower, Gorgonzola Cheese, Green Onion, Celery & Carrot Strips, Buffalo Sauce, Ranch
- Szechuan Fried Cauliflower 14

 Fried Cauliflower, Peanuts, Fresno Peppers, Green Onion, Sweet & Spicy Szechuan Sauce
- Crispy Smokehouse Wings 18

10 Smoked Wings, Deep Fried, with Calabrian Chili or Buffalo Sauce
- Roasted Beets 13

Marinated Golden Beets, Whipped Goat Cheese, Crumbled Bacon, Honey, Balsamic Reduction
- Chicken Fried Shrimp 16

Fried Shrimp, Pioneer Sauce, Chipotle Sauce
- Burrata Caprese 16

 Burrata Cheese, Housemade Basil Pesto, Cherry Tomatoes, Toasted French Baguette, Olive Oil, Balsamic Reduction
- Abruzzi Meatballs 16

Housemade Beef & Pork Meatballs, House Marinara Sauce, Parmesan Cheese, Fresh Basil, Toasted French Baguette
- Bang Bang Shrimp 18

Sauteed Shrimp, Sweet & Smoky Cajun Butter Sauce, Toasted French Baguette
- Spinach & Artichoke Crostini 16

Cheesy Spinach and Artichoke Spread, Micro Greens, Calabrian Chili Oil, Toasted French Baguette
- SALADS & BOWLS

Add Chicken \$6 // Salmon \$14 // Steak \$14 // Shrimp \$4/per
- House Salad 9 / 13

 Romaine Lettuce, Red Onion, Cherry Tomatoes, Shredded Carrots, Jack Cheese, Ranch Dressing
- Caesar 9 / 13

Romaine Lettuce, Balsamic Croutons, Shaved Parmesan Cheese, Roasted Corn, Caesar Dressing
- Chopped Wedge 10 / 15

 Chopped Romaine Lettuce, Crumbled Bacon, Red Onion, Candied Pecans, Gorgonzola Cheese, Dried Cranberries, Gorgonzola Dressing
- Parallel Cobb Salad 20

Chopped Chicken, Romaine Lettuce, Cherry Tomatoes, Bacon, Crumbled Egg, Red Onion, Gorgonzola, Green Onion, Balsamic Vinaigrette
- BBQ Chopped Salad 20

Chopped Chicken, Romaine Lettuce, Avocado, Roasted Corn, Black Beans, Cherry Tomatoes, Red Onions, Shredded Jack Cheese, Fried Onion, Ranch Dressing, BBQ Sauce
- GIGI Spring Salad 18

 Chopped Chicken, Baby Spring Mix, Dried Cranberries, Feta, Candied Pecans, Balsamic Vinaigrette
- Thai Peanut Noodle Bowl 22

 Thin Sliced Chicken, Chilled Soba Noodles, Shredded Carrots, Red Bell Peppers, Crushed Peanuts, Basil, Mint, Baby Bok Choy, Green Onion, Shaved Fresno Pepper, Sesame Lime Vinaigrette, Spicy Thai Peanut Sauce
- Kyoshi Bowl 23

 Crispy Steelhead Salmon, Jasmine Rice, Shredded Carrots, Red Cabbage, Edamame, Cucumber, Sriracha Aioli, Soy Ginger Glaze, Sesame Ginger Vinaigrette *optional sub chicken or cauliflower
- Soup of the Day

Ask your server about our fresh, daily soup choice

SANDWICHES & STUFF

- Sandwiches & Burgers Served with Fries
- Citrus Steak Tacos 21

Citrus Marinated Steak, Flour Tortilla, Onions, Cilantro, Chipotle Crema, Avocado Crema, Cotija Cheese, Served with Black Beans *optional corn tortillas
- Parallel Burger 16 / 19

Smash Burger, American Cheese, Dill Pickle, Red Onion, Lettuce, Sliced Tomato, P47 Burger Sauce
- PNW Burger 16 / 19

Smash Burger, American Cheese, Crispy Bacon, Crispy Onions, Mayo, BBQ Sauce
- Salmon Fish & Chips 26

Beer Battered Steelhead Salmon, Pioneer Slaw, Irish Death Mustard Aioli, Tartar Sauce

SPECIALTIES

- Sticky Pork Tenderloin 28

Sous Vide Pork Tenderloin, Mashed Potatoes, Sauteed Broccoli & Carrots, Soy Ginger Glaze
- Chicken Madeira 28

 Tenderized Chicken Breast, Mozzarella Cheese, Parmesan Cheese, Mashed Potatoes, Grilled Asparagus, Mushroom Madeira Wine Sauce
- Soy Ginger Salmon 29

 Sautéed Steelhead Salmon, Jasmine Rice, Sauteed Broccoli, Soy Ginger Glaze
- Smoked Ribs 32

Fall Off The Bone Baby Back Ribs, Pioneer Slaw, French Fries, BBQ Sauce, Peak Sauce
- Chicken Pot Pie 25

Chicken, Green Beans, Carrots, Creamy Chicken Gravy, Puff Pastry
- Seasonal Short Rib 30

Ask your server about our chef's current creation!
- Capellini Pomodoro 28

Chopped Chicken, Capellini Noodles, Garlic, Basil, Cherry Tomatoes, Pomodoro Sauce, Parmesan Cheese
- Pesto Rigatoni 26

 Mezzi Rigatoni Pasta, Chopped Chicken, Cherry Tomatoes, Parmesan Cheese, Crumbled Bacon, Housemade Basil Pesto Sauce

STEAKS

- PNW Sourced, Hand Cut, Certified Angus, 28 Day Wet Aged

*Add Gorgonzola Butter Crust \$6
- Ribeye 48

Hand Cut 14oz Ribeye, House Steak Butter, Mashed Potatoes, Grilled Asparagus
- Filet Mignon 49

Hand Cut 8oz Filet Mignon, House Steak Butter, Mashed Potatoes, Grilled Asparagus
- Filet 47 49

Hand Cut 8oz Filet Mignon, Mashed Potatoes, Sauteed Carrots, House Steak Butter, Herb Au Jus

 Gluten Free

 Vegetarian

 Contains Nuts

*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.

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.