

LUNCH 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, Served 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, House-Made Basil Pesto, Cherry Tomatoes, Toasted French Baguette, Olive Oil, Balsamic Reduction

Abruzzi Meatballs 16

House-Made 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

SALADS & BOWLS

Add Chicken \$6 // Salmon \$14 // Steak \$12 // 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

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

Voodoo Bowl 28 

Sauteed Shrimp and Smoky Andouille Sausage, Sweet and Smoky Cajun Butter Sauce, Jasmine Rice, Bright Vinegar Vegetable Slaw

Soup of the Day

Ask your server about our fresh, daily soup choice

SANDWICHES & STUFF

Sandwiches & Burgers Served with Fries

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

Harvest Burger 22

Smash Burger, Bacon Jam, Cream Cheese, Tomato, Arugula, Fried Runny Egg

Citrus Steak Tacos 21

Citrus Marinated Steak, Flour Tortilla, Onions, Cilantro, Chipotle Crema, Avocado Crema, Cotija Cheese, Served with Black Beans *optional corn tortillas

Crispy Chicken Sandwich 20

Fried Chicken, Swiss Cheese, Pioneer Slaw, Sliced Tomato, Pickles, Peak Sauce

Sourdough Prime Rib Melt 22

Shaved Prime Rib, American Swiss, Herb Mayo, Toasted Sourdough, Creamy Horseradish, Au Jus

Salmon Fish & Chips 26

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

Caprese Baguette 19 

Toasted French Baguette, Garlic Aioli, Burrata Cheese, Sliced Tomato, Fresh Basil & Arugula, Olive Oil, Balsamic Reduction

Romano Chicken Club 22

Tenderized Chicken Breast, Pecorino Romano Panko Crust, Bacon, Fresh Spinach, Red Onion, Sliced Tomato, Herb Aioli, Navajo Fry Bread

DESSERTS

Strawberry Shortcake 9

Cinnamon Crumble Cornbread, Fresh Strawberries, Cream Cheese Frosting, Brown Sugar Grand Marnier Reduction

Brownie with Ice Cream 9

Triple Chocolate Brownie, Chocolate Chips, Chocolate Sauce, Vanilla Ice Cream

Cheesecake Whips 9 

Deconstructed Cheesecake, Ask Your Server For Available Varieties

Spiced Carrot Cake 9 

House-Made Spiced Carrot Cake, Cream Cheese Frosting, Candied Pecans, Toasted Coconut

Cast Iron Pie 14 

Ask your server for our pie selection! Served with vanilla ice cream. Baked daily - limited quantities!



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.