

parallel 47

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 openair 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 11

DILL PICKLE ANCHOR SAUCE SRIRACHA AIOLI

Salt & Pepper Green Beans 12

FRIED GREEN BEANS RANCH PIONEER SAUCE

Buffalo Cauliflower 13

FRIED CAULIFLOWER BUFFALO SAUCE GORGONZOLA GREEN ONION CELERY CARROT

Roasted Beets 13 

GOLDEN BEET GOAT CHEESE BACON HONEY BALSAMIC GLAZE

Chicken Fried Shrimp 18

U15 SHRIMP PIONEER SAUCE ANCHOR SAUCE

Burrata Caprese 16 

BURRATA HOUSEMADE PESTO CHERRY TOMATOES TOASTED BAGUETTE OLIVE OIL BALSAMIC GLAZE

House Salad 7 

ROMAINE RED ONION TOMATO CARROT JACK CHEESE RANCH

Starter Summer Caesar 9 

ROMAINE ROASTED CORN PARMESAN CAESAR DRESSING BALSAMIC REDUCTION

Starter Spicy Peanut & Kale 9  

KALE PEANUTS CILANTRO VINAIGRETTE SPICY THAI PEANUT SAUCE

Romaine Wedge 10  

ROMAINE BACON RED ONION CANDIED PECANS GORGONZOLA
DRIED CRANBERRIES GORGONZOLA DRESSING

SALADS

Summer Caesar w/ Chicken 18 

GRILLED CHICKEN ROMAINE ROASTED CORN PARMESAN CAESAR DRESSING
BALSAMIC REDUCTION

BBQ Chopped Salad 19

GRILLED CHICKEN ROMAINE AVOCADO CORN BLACK BEANS TOMATO RED ONION
JACK CHEESE FRIED ONION RANCH BBQ SAUCE

Thai Peanut Noodle Salad 20 

GRILLED CHICKEN CHILLED SOBA NOODLES CARROT RED PEPPER PEANUTS BASIL MINT
BABY BOK CHOI CILANTRO GREEN ONION SESAME LIME VINAIGRETTE SPICY THAI PEANUT SAUCE

Valencia Spring Salad 19  

GRILLED CHICKEN BABY SPRING MIX DRIED CRANBERRIES FETA
CANDIED PECANS BALSAMIC VINAIGRETTE

BURGERS

Served with Fries

Parallel Burger 16 / 19

SMASH BURGER AMERICAN CHEESE PICKLE RED ONION LETTUCE TOMATO P47 BURGER SAUCE

PNW Burger 16 / 19

SMASH BURGER AMERICAN CHEESE BACON CRISPY ONIONS BBQ SAUCE

TACOS

Served with Black Beans

Citrus Steak Tacos 19

CITRUS MARINATED STEAK FLOUR TORTILLA SAUTEED ONIONS PEPPERS CHIPOTLE CREMA
AVOCADO LIME CREMA CILANTRO COTIJA

Chicken Fajita Tacos 19

CITRUS MARINATED CHICKEN FLOUR TORTILLA SAUTEED ONIONS PEPPERS CHIPOTLE AIOLI
AVOCADO LIME CREMA CILANTRO COTIJA

Brussels Sprout Tacos 19 

FLASH FRIED CITRUS MARINATED BRUSSELS SPROUTS CORN TORTILLA CORN AND RED PEPPER RELISH
CHIPOTLE CREMA COTIJA

Baja Fish Tacos 19

BEER BATTERED COD CORN TORTILLA CABBAGE CORN & RED PEPPER RELISH
CILANTRO JALAPEÑO LIME CREMA COTIJA

SPECIALTIES

Pork Tenderloin Dinner 26

SOUS VIDE PORK TENDERLOIN SOY GINGER GLAZE MASHED POTATOES BROCCOLI CARROT

Chicken Madeira 26

TENDERIZED CHICKEN BREAST MASHED POTATOES GRILLED ASPARAGUS MOZZARELLA MADEIRA WINE SAUCE

Salmon with Soy Ginger Glaze 28

SAUTÉED WILD SALMON SOY GINGER GLAZE RICE BROCCOLI

Smoked Ribs 36

FALL OFF THE BONE BABY BACK RIBS PIONEER SLAW FRIES PEAK SAUCE

Chicken Pot Pie 25

CHICKEN GREEN BEANS CARROTS CORN CHICKEN GRAVY PUFF PASTRY

STEAKS

Ribeye 48 

HAND CUT 14OZ RIBEYE HOUSE STEAK BUTTER PARSLEY MASHED POTATOES GRILLED ASPARAGUS

New York Strip 48 

HAND CUT 12OZ NEW YORK STRIP BLACKENED CHIMMICHURI MASHED POTATOES CARROTS

Filet Mignon 49 

HAND CUT 8OZ FILET MIGNON HOUSE STEAK BUTTER PARSLEY MASHED POTATOES ASPARAGUS

DESSERTS

Strawberry Shortcake 9

CORNBREAD CINNAMON CRUMBLE STRAWBERRIES CREAM CHEESE FROSTING BROWN SUGAR GLAZE

Cheesecake Whips 8

DECONSTRUCTED CHEESECAKE CHECK WITH SERVER FOR AVAILABLE VARIETIES

Homemade Ice Cream 8 

CRÈME ANGLAISE CRUSHED VANILLA BEAN

Brownie with Ice Cream 8

TRIPLE CHOCOLATE BROWNIE HOMEMADE ICE CREAM CHOCOLATE CHIPS CHOCOLATE SAUCE

Spiced Carrot Cake 9

HOUSEMADE SPICED CARROT CAKE CREAM CHEESE FROSTING CANDIED PECANS TOASTED COCONUT

*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 wellbeing. 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!

 Gluten Free  Vegan  Contains Nuts