

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 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	10
PILE OF FRIED ONIONS	served with our ranch and chipotle aioli	12
FRIED CAULIFLOWER	buffalo sauce, gorgonzola, green onions, celery, carrots served with ranch	13
ROASTED BEETS	goat cheese, bacon, honey	12
CHILLED SHRIMP COCKTAIL	served with our cocktail and bianca sauce	16
CHICKEN FRIED SHRIMP	served with our bianca sauce	16
SUMMER CAESAR	romaine, roasted corn, parmesan, caesar dressing, balsamic reduction drizzle	9
VALENCIA SPRING	baby lettuce, spinach, feta, candied walnuts, dried cranberries, balsamic vinaigrette	9
SPICY PEANUT & KALE	baby kale, baby spinach, peanuts, cilantro vinaigrette, spicy peanut sauce	9

☉ SALADS

SUMMER CAESAR W/ CHICKEN	romaine, chicken, roasted corn, parmesan, caesar dressing, balsamic reduction drizzle	16
BBQ CHOPPED SALAD	romaine, chicken, avocado, corn, black beans, tomato, red onion, jack cheese, fried onion, ranch, BBQ sauce	16

☉ BURGERS & SANDWICHES

	Served w/ Fries	SINGLE / DBL
PARALLEL BURGER	smash burger, american cheese, pickle, red onion, butter leaf lettuce, tomato, P47 burger sauce	15 / 18
PNW BURGER	double smash burger, american cheese, bacon, crispy onions, bbq sauce	18
MAPLE SMOKED SALMON SANDWICH	flaked smoked maple glazed salmon, hook slaw, ciabatta	20

☉ TACOS

STEAK TACOS	citrus marinated steak, flour tortilla, black beans, sauteed onions, peppers, chipotle sauce, avocado sauce, cilantro	18
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☉ SPECIALTIES

PORK TENDERLOIN DINNER	sous vide pork tenderloin, soy ginger honey glaze, mashed potatoes, broccoli, carrot	24
CHICKEN MADEIRA	chicken, mashed potatoes, asparagus, mozzarella, madeira wine sauce	24
SALMON WITH SOY GINGER GLAZE	sautéed wild salmon, house soy ginger glaze, rice, broccoli	26

☉ 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	44
FILET MIGNON	hand cut 8oz filet mignon, house steak butter, parsley, mashed potatoes, asparagus	48
SMOKED BEEF TENDERLOIN	smoked filet mignon, mashed potatoes, asparagus	48

☉ DESSERT

STRAWBERRY SHORTCAKE	9
BERRIES & CREAM	9
CHEESECAKE WHIPS	9
HOMEMADE ICE CREAM	9

☉ NON-ALCOHOLIC BEVERAGES 2

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!