

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, 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 \$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

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 24 
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

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

Harvest Burger 22
Smash Burger, Bacon Jam, Cream Cheese, Tomato, Arugla, Fried Runny Egg

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 26
Chicken, Green Beans, Carrots, Creamy Chicken Gravy, Puff Pastry

Seasonal Short Rib 30
Ask your server about our chef's current creation!

Rigatoni alla Diavola 28
Mezzi Rigatoni, House Tomato Sauce made with Fresh Vegetables, Calabrian Chiles, Ground Beef, Ground Spicy Sausage, Topped with Garlic, Rustic Baby Bella Mushrooms, and Ricotta Cheese

Rigatoni Genovese 26 
Mezzi Rigatoni, Roasted Chicken, Cherry Tomatoes, Crumbled Bacon, House-Made Basil Pesto Cream Sauce, Topped with Parmesan Cheese

STEAKS

PNW Sourced, Hand Cut, Certified Angus, 28 Day Wet Aged
*Add Gorgonzola Butter Crust \$6

Ribeye 52 
Hand Cut 14oz Ribeye, House Steak Butter, Mashed Potatoes, Grilled Asparagus

Filet Mignon 54 
Hand Cut 8oz Filet Mignon, House Steak Butter, Mashed Potatoes, Grilled Asparagus

Filet 47 54 
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.