

3 COURSE ---\$33---

EARLY DINNERS

MONDAY - FRIDAY NIGHTS UNTIL 5:30 P.M.

starters

MAKE IT FOUR-COURSES WITH TWO STARTERS | +4

Budd's House Salad GF

Asparagus Bisque GF WATERFRONT DINING

Made with fresh Middleton Farms asparagus in a creamy bisque with crispy prosciutto and cream fraiche.

Crispy Calamari

With spicy sweet chili slaw and sriracha aioli.

main

Northwest Top Sirloin* GF

Served with champ potatoes and seasonal vegetables.

Fresh Idaho Rainbow Trout GF

Chargrilled and finished with melting leeks, crispy bacon and beurre blanc. Served with champ potatoes and seasonal vegetables.

Maple Chipotle Barbecue Meatloaf

With maple chipotle sauce, Italian sausage and vegetables. Served with champ potatoes, crispy onions and seasonal vegetables.

Fresh Columbia River Steelhead GF

Chargrilled with sundried tomato basil butter. Served with craisin pistachio rice pilaf and seasonal vegetables.

desserts

Budd's Burnt Cream GF

Hot Fudge Sundae GF

Budd's Bourbon Mousse GF

Smooth, velvety chocolate mousse with Buffalo Trace Bourbon Cream and topped with chantilly cream.

**May be cooked to order. Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.*

GF We can make this item using "gluten free" ingredients. Please notify your server of any dietary restrictions.