

3-COURSES FOR \$33
early bird dinners



| starters |

MAKE IT FOUR-COURSES WITH TWO STARTERS | +3

your choice of:

Budd's House Salad

Butternut Squash Bisque

With creme fraiche, crispy prosciutto and toasted pumpkin seeds.

Crispy Calamari

With spicy sweet chili slaw and sriracha aioli.

| mains |

your choice of:

Double R Ranch London Broil* GF

Chipotle spice rubbed, grilled to your liking and finished with cranberry lime jalapeno relish. Served with champ potatoes and seasonal vegetables.

Fresh Idaho Rainbow Trout

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

Maple Chiptole Barbecue Meatloaf

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

Fresh Columbia River Steelhead

Chargrilled with citrus butter and topped with cranberry-lime jalapeno relish. Served with craisin pistachio rice pilaf and seasonal vegetables.

| desserts |

your choice of:

Budd's Burnt Cream GF

Hot Fudge Sundae

With homemade chocolate ganache.

Budd's Bourbon 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.