

Syringa Café Dinner Menu

Served between 6pm and 8pm

Appetizers

Fish Creek Feta Plate **\$8**

Greek feta, seedless watermelon, preserved lemon with romaine radish.

Betsy's Hummus **\$8**

Grilled pita, crispy chick peas, roasted garlic, charred red peppers.

Tuna & Salmon Sashimi **\$10**

Ahi tuna sliced, salmon tartar, pickled ginger, wasabi, sweet soy, wakame.

Niman Ranch Pork Belly **\$9**

Capers, grilled baguette, spicy house pickles, smoked Swiss, whole grain mustard Aioli.

Salads

House Dry Aged Carpaccio **Small \$7 Large \$14**

30-day dry aged beef, mixed greens, pickled red onion, capers, grain mustard, Caesar, Parmigiana Reggiano.

Roasted Beet Salad **Small \$7 Large \$14**

Watermelon, Goat Cheese, spiced almonds & bacon horseradish vinaigrette.

Syringa Garden Salad **\$4**

Mixed garden greens, onions, carrots, tomato, radish, cucumber, and croutons with choice of dressing.

Entrees

New Zealand Grecian Lamb Chops

\$24

Marinated in garlic, lemon Greek spices, grilled & served with whipped feta mashed potato and chef's choice of vegetables.

Coolwater Creek Tofu Bowl

\$13

Roasted sweet corn, feta, chick peas, mixed greens, preserved lemon vinaigrette, sweet soy.

Farm-raised Pork Chop

\$15

Maple grilled pork chop, whipped potatoes, honey Dijon glaze, and chef's choice of vegetables.

Fettuccini Chicken Marsala

\$14

Seasonal wild mushrooms, sweet onions, nature jus, Marsala, chicken breast.

The New Yorker

\$25

10 oz. center cut choice New York strip topped with whipped blue cheese, wild mushroom risotto, crispy onions, and chef's choice of vegetables.

Alaska Wild-Caught Salmon

\$23

Char grilled wild salmon, English cucumber and tomato dill relish, smoked sweet 100 tomato aioli, brown rice.

Ahi Tuna

\$23

Pan seared rare Ahi Tuna, preserved lemon, wasabi whipped potatoes & radish seaweed salad.

Stuffed Portabella

\$15

Grilled portabella stuffed with quinoa herb goat cheese, roasted red peppers slaw with chef's choice of vegetables.

River Grub

THE MIGHTY LOCHSA BURGER

\$13

1/3-pound beef patty served on a brioche bun with lettuce, tomato, onion and pickles served with fries.

***Add bacon \$1.50 Add cheese \$1 Add mushrooms \$1**

The Selway River Dip

\$12

Slow roasted roast beef, crispy onions, French baguette, and Au Jus, served with fries.

***Add Cheese \$1 Cheddar, Pepper Jack, and Swiss**

***Customer assumes the liability of consuming raw or partially cooked ingredients.**

Soups

Chef's choice, inquire with you server

Vegetarian White Bean Chili

Bowl \$7

Cup \$4

Kids Menu

Chicken Tenders with fries \$5 Mini Burger & Fries \$5

Mini Mac & Cheese \$5 Grilled Cheese Sandwich with fries \$5
(Deep fried bites)

Desserts

Slice of Huckleberry Pie \$7.50 Add ice cream \$2

Strawberry Shortcake \$7

Hot Fudge Brownie \$7

Chef's choice \$7

Ice Cream by the scoop one scoop \$2.50 Two scoops \$4.50

