

# Elevation 486

## Lunch at Elevation

**Available 11:00 AM - 2:30 PM**

- The Elevation Cheeseburger \$12.00  
*Half-pound ground sirloin, lettuce, tomato, onion, melted cheddar*
- BBQ Cheddar Burger \$13.00
- Bacon Cheeseburger \$14.00
- Mushroom, Onion, & Swiss Burger \$14.00
- Pastrami Reuben Sandwich \$12.00  
*Pastrami, sauerkraut, grilled onions, melted Swiss, 1000 island dressing, toasted rye*
- Turkey Club Sandwich \$12.00  
*Roasted turkey, bacon, ham, cheddar, lettuce, tomato, onion, mayo, toasted sourdough*
- The Elevation Tri-Tip Sandwich \$13.00  
*Specially marinated, thinly sliced, grilled with caramelized onions, melted cheddar, lettuce, tomato and red pepper aioli, served on a toasted hoagie roll*
- Prime Rib Philly Cheese Steak Sandwich \$13.00  
*With thinly-sliced prime rib, melted provolone, grilled peppers, mushrooms and onions Philadelphia cream cheese, on a fresh hoagie roll*
- Grilled Portobello Mushroom Sandwich \$10.00  
*With lettuce, tomato, onion, red pepper aioli, melted provolone, served on a toasted bun.*
- The B.L.A.S.T \$11.00  
*Bacon, Lettuce, Avocado, Sprouts, & Tomato, with mayo on multi-grain bread.*
- Monterey Chicken Sandwich \$12.00  
*With grilled Ortega chili, melted pepper jack cheese, toasted bun*
- French Dip Deluxe \$14.00  
*Thinly sliced prime rib, caramelized onions, sauteed mushrooms, melted Swiss cheese, toasted hoagie roll, with creamy horseradish sauce and beef jus*
- Grilled Shrimp Tacos \$12.00  
*Crisp cabbage, onion, cilantro, mango salsa, Cabo sauce, tortilla chips*
- Beer Battered Alaskan Halibut Fish & Chips \$15.00  
*With lemon-caper-dill remoulade*
- Homemade Tomato-Basil Bisque  
*Click to choose your size.*

### Entree Salads

- Seared Ahi Salad \$14.00  
*Sashimi grade ahi tuna, slightly-spicy dry rub, seared rare, thinly sliced, served over organic greens with tomato, onion, grated carrot and sesame-soy-ginger vinaigrette*
- Entree Caesar Salad \$13.00  
*A large Caesar salad topped with grilled chicken breast or tri tip steak*
- Huckleberry Chicken Salad \$13.00  
*Grilled chicken breast, dried cranberries, tomato, spiced-pecans, red onion, bleu cheese and Idaho huckleberry vinaigrette*
- Almas Southwestern Chicken \$13.00  
*Chicken breast, black bean salsa, avocado, lettuce, tomato, onion,*

## Dinner Menu

**Available 5:00 PM - 9:00 PM**

### Appetizers - Soup - Salad

- Seared Ahi Appetizer \$13.00  
*Sashimi-grade ahi tuna, slightly-spicy dry rub, seared-rare, thinly-sliced, ginger-soy-sesame sauce*
- Green Bean Fries \$8.00  
*Lightly battered, flash-fried, served with roasted red pepper aioli*
- Caesar Salad With Grilled Chicken \$13.00
- Organic Mixed Green Salad \$6.00
- Caesar Salad with Anchovies \$8.00
- Caesar Salad \$6.00
- Iceberg Wedge Salad \$8.00  
*With bacon crumbles, onion crisps, and house-made bleu cheese dressing.*
- Homemade Tomato-Basil Bisque  
*Click to select your portion size.*

### Elevation Originals

- Spicy Sesame Noodle Bowl with beef \$21.00  
*Snow peas, asparagus, broccolini, mushrooms, sweet peppers, cilantro and rice noodles, in a savory, slightly-spicy Asian broth and grilled beef*
- Spicy Sesame Noodle Bowl with Shrimp \$21.00  
*Snow peas, asparagus, broccolini, mushrooms, sweet peppers, cilantro and rice noodles, in a savory, slightly-spicy Asian broth and sauteed shrimp*
- Kobe Beef Meatloaf \$23.00  
*Made with northwest-grown American Kobe Beef and a touch of Italian sausage, finished with our signature mushroom sauce*
- Spicy Sesame Noodle Bowl with Chicken \$21.00  
*Snow peas, asparagus, broccolini, mushrooms, sweet peppers, cilantro and rice noodles, in a savory, slightly-spicy Asian broth and chicken*
- Butternut Squash Ravioli \$19.00  
*Tossed with a light and flavorful pistachio-basil sauce*
- Northwest Seafood Linguine \$23.00  
*With scallops, prawns, clams, mussels, garlic, roma tomato, basil, olive oil and white wine, tossed with linguine and freshly grated reggiano cheese*
- Spicy Sesame Noodle Bowl \$17.00  
*Snow peas, asparagus, broccolini, mushrooms, sweet peppers, cilantro and rice noodles, in a savory, slightly-spicy Asian broth*

### Entrees

*Includes choice of house salad, Caesar salad, or cup of soup, plus one of the following sides: Red Bliss Garlic-Mashed Potatoes - French Fries - Fresh Seasonal Vegetables*

- Prime Rib of Beef \$34.00  
*Northwest-grown, grass-fed beef, specially aged, well marbled, proprietary dry-rub, slow roasted, served with creamy horseradish sauce.*

## Bar Menu

**Available 2:30 PM - 9:00 PM**

- Burrata Mozzarella & Vine-Ripened Tomato \$12.00  
*With organic greens, basil & balsamic reduction*
- Vegetarian Spring Rolls \$7.00  
*With sweet chili-garlic sauce*
- Basket of House-Made Tortilla Chips \$6.00  
*Served with house-made salsa*
- Green Bean Fries \$8.00  
*Roasted red pepper dipping sauce*
- Ginger Chicken Potstickers \$7.00  
*With ginger-soy sesame dipping sauce*
- Crispy Idaho Potato Skins \$8.00  
*With melted cheddar and bacon*
- Beer Battered Halibut Fish & Chips \$15.00  
*With lemon-caper-dill remoulade*
- Wings, Wings, Wings! \$9.00  
*Buffalo hot wings or BBQ or Thai Chili*
- Caesar Salad with Grilled Chicken \$13.00  
*Our made-from-scratch Caesar dressing*
- Crispy Iceberg Wedge Salad \$8.00  
*With bacon crumbles, onion crisps, and house-made bleu cheese dressing*
- Elevation 486 Cheeseburger \$12.00  
*Half-pound ground sirloin, melted cheddar, lettuce, tomato, onion, toasted bun*

## Dessert

- Alma's Homemade Cheesecake \$8.00
- Dark Chocolate Ganache with Raspberry Puree \$8.00

*grated cheddar and jack cheese,  
served in a crisp tortilla bowl, with  
zesty southwestern dressing*  
**Thai Beef Salad** \$13.00  
*Seared tri tip steak, mixed greens,  
tomato, carrot, onion, mint, basil,  
sweet-spicy dressing*

**The Canyon-Cut Ribeye** \$33.00  
*Double R Ranch ,  
northwest-grown, grass-fed beef,  
specially-aged, a twelve-ounce cut,  
fire-grilled, finished with our signature  
port-mushroom-garlic reduction*  
**Flatiron Steak** \$25.00  
*An eight-ounce cut, lightly  
seasoned, char-broiled and brushed  
with house-made smoked chipotle  
butter*  
**Filet Mignon** \$36.00  
*The most-tender of all steaks,  
specially-aged, hand cut at 8 ounces,  
fire-grilled, Finished with red wine  
demi-glaze*  
**Grilled 'Falls Brand' Pork Chop** \$23.00  
*A 10 oz bone-in loin chop,  
proprietary dry rub, served with  
homemade apple sauce.*  
**BBQ Baby Back Ribs** \$23.00  
*Slow cooked for that  
falling-off-the-bone tenderness, with  
house-made barbeque sauce, a  
one-pound rack*  
**King Salmon** \$26.00  
*Flown in fresh, a boneless filet,  
pan-broiled, brushed with fresh  
lemon, garlic, and dill*  
**Idaho Ruby Red Trout** \$24.00  
*Pan-broiled, finished with  
house-smoked red pepper butter*  
**Fire-Grilled Manchester Farms** \$24.00  
**Quail**  
*Two all natural, partially-boned  
quail, grilled and basted with a  
honey-bourbon-jalapeno glaze. our  
award-winning recipe.*  
**Chicken Senegalese** \$23.00  
*Partially-boned 'Red Bird Farms'  
free-range chicken, sauteed in a light  
cream sauce of mild curry, garlic,  
shallots, fresh apple and brandy,  
served on a bed of jasmine coconut  
rice*