

DINNER ENTRÉES

Served with potato, soup or salad, dinner roll. (Except Baskets)

Chicken Fried Steak

The Geyser View Specialty! Pounded out by hand and in-house breaded with our homemade breading - 13.50

Charbroiled Hamburger Steak

Served with grilled onions & brown gravy - 13.50

Sirloin Steak

Local butcher cut 8 oz - 13.50

Roast Beef Dinner

Tender sliced beef best served with mashed potatoes & brown gravy - 13.50

Steamed Vegetable Platter

Broccoli, cauliflower, carrots, mushrooms, red and green peppers, grill steamed - 10.50

Cod Basket

Battered cod fried to a golden brown and served with fries and coleslaw 12.50

Wine

Cinder Chardonnay

A Chardonnay with balance. Fresh fruit aromas with a touch of vanilla & spice. G - 8, B - 32

Hells Canyon Zhoo Zhoo Blonde Chardonnay

Grapefruit & honeysuckle with a toasted almond finish. 100 % un-oaked. G - 6, B - 24

Indian Creek Star Garnet Red Blend

A blend of Merlot, Cabernet Sauvignon, Petit Verdot and Malbec named after Idaho's state gemstone. G - 7, B - 28

Indian Creek Merlot

Velvety tannins and dark berries with a touch of vanilla. G - 8, B - 32

Beer

Idaho Craft Beers 3.50 & Domestic 3.25

Sawtooth Idahome IPA

A west coast style IPA made in the heart of Idaho with fresh Idaho ingredients including Idaho Barley, Idaho hops, Idaho water, and finished with a huge dry hop using Idaho's own Idaho 7 hops. 12 oz can. ABV: 6.7 IBU: 100

Sockeye Powerhouse Porter

This award-winning brown porter is rich with chocolaty character throughout—combined with caramel and coffee notes that help balance the sweetness. Silky smooth mouth-feel enhances the rich flavors, yet maintains this beers approachability. 12 oz can. ABV: 6.0 IBU 20

Chicken Tender Basket

Breaded chicken tender fires to a golden brown and served with fries and coleslaw 12.50

Sides

Fresh Cut French Fries - 5.00 w/cheese 7.00

Homemade Mashed Potatoes - 4.00 w/cheese 6.00

Baked Potato with butter & sour cream - 5.00

w/cheese or chili 7.00 add both 9.00

Breaded Onion Rings - 6.00 w/cheese or chili 8.00

add both 10.00

Potato Salad (summer only) - 4.00

Coleslaw - 4.00

3 Horse Ranch Cabernet Savignon

Flavors of black currant, black cherry, chocolate and rich spices. G - 8, B - 32

St Chapelle Cabernet Savignon

Soft tannins with cherry, currant, and hints of tea leaves flavors. G - 4, B - 16

Cupcake Sauvignon Blanc

Flavors of Meyer Lemon, white nectarine, and key lime integrated with subtle hints of grapefruit, gooseberry and citrus. G - 4, B - 16

Sycamore Lane White Zinfandel

A food friendly, fruit forward wine with medium tannins. G - 4, B - 16

Sawtooth Sunnyside Session Wheat

A light, crisp, clean American wheat beer for a day on the slopes or a day on the river! Finishes with a full body and a hint of citrus. ABV: 4.7 IBU: 18

Domestics

Bud, Coors, Bud light, Coors light, Blue Moon, Angry Orchard.

For patrons wishing to split a meal, there will be a 2.00 additional charge

Our food is prepared & cooked to order which takes a little time, so visit and enjoy our "days gone by" ambiance while we prepare your meal

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may cause foodborne illness