

LOUNGE AT THE CLUB

APPETIZERS

THAI SPRING ROLLS (gf)

Sweet Thai chili vinaigrette tossed slaw, grilled and chilled chicken, snap peas, cilantro, and carrots wrapped in rice paper served with Thai peanut sauce
11

KOBE FLATBREAD

Our house made dough is seasoned, grilled, and topped with huckleberry BBQ sauce, SRF Kobe hamburger meat, sautéed mushrooms, mozzarella, gorgonzola, and crispy onions
12

CHICKEN FAJITA QUESADILLA

Seasoned and diced grilled chicken with peppers, onions, and cheddar cheese with sides of sour cream and house made salsa
10.5

IDAHO NACHOS (gf)

Tortilla chips, four cheese blend of manchego, cheddar, gouda, and provolone, and fresh pico de gallo with a choice of beef, chicken or pulled pork. Served with sour cream and house made roasted tomato salsa
12.5

CALAMARI

Breaded rings tossed in sweet Thai chili drizzled with chili lime cream
11

POKE STACK

Ahi tuna tossed with sesame and soy, avocado, cucumber, seaweed slaw, mango, rice paper, red Hawaiian sea salt, and sriracha aioli served with wasabi, soy, and wonton chips
15

COCO PRAWNS

Half pound of coconut breaded shrimp with sweet Thai chili
15

JUMBO CHICKEN WINGS

Six or twelve wings tossed with house buffalo, house BBQ, sweet Thai chili, or Texas seasoning. Boneless wings available
Half 8 Full 14

GRILLED SHRIMP COCKTAIL

Grilled shrimp served with house made cocktail sauce, lemon, and celery
3 each

SPECIALTY SALADS

CRANBERRY APPLE SALAD (gf)

Granny Smith apples, raisins, candied walnuts, gorgonzola and chopped romaine lettuce with choice of dressing
9.25

CAESAR SALAD

Crisp chopped romaine lettuce tossed with house Caesar dressing, parmesan cheese, lemon, and garlic croutons
8

HOUSE SALAD (gf)

Mixed greens, grape tomatoes, black olives, cucumbers, red onions, garbanzo beans and choice of dressing
7

SOUTHWEST SALMON SALAD (gf)

Santa Fe grilled salmon on chopped romaine with corn and black bean salsa, avocado, cheddar cheese and crispy tortilla strips
16

TERIYAKI CHICKEN SALAD

Grilled chicken breast glazed with house made teriyaki sauce on a bed of chopped romaine with mandarin orange segments, julienned bell peppers, toasted almonds, sugar snap peas, broccoli florets, and crispy wonton strips
14

COBB SALAD (gf)

Grilled chicken on mixed greens with chopped bacon, gorgonzola, grape tomato, avocado, and boiled egg
12.5

THAI CHICKEN SALAD

Crispy chicken tossed with Thai chili sauce on a bed of romaine, topped with pineapple salsa and mandarin orange segments
13

SANDWICHES

All sandwiches come with your choice of side

THE DAGWOOD

Roasted turkey, wood fired ham, salami, Swiss and cheddar, pepperoncinis, pickles, lettuce, tomato, and onion all on a hoagie roll with olive tapenade and mayo
12

FRENCH DIP

Shaved salt crusted and slow roasted ribeye sautéed and covered with Swiss cheese served on a ciabatta roll with a side of au jus and horseradish aioli
14

THE CLUB

Traditional triple decker club on toasted Alpicella sourdough with turkey, ham, bacon, LTO, cheddar & Swiss, and cranberry aioli
13.25

ITALIAN CHICKEN CIABATTA

Grilled chicken on a ciabatta roll with herbed aioli, sliced tomato, banana peppers, sundried tomatoes, arugula, and fresh mozzarella
13

DRESSING CHOICES

Buttermilk Ranch, Blue Cheese, 1000 Island, Mandarin Orange, Roasted Garlic Balsamic, Honey Mustard, Red Wine Vinaigrette or Lemon Caper

ADD ON OPTIONS

Salmon	9.00
Chicken	5.00
Grilled Prawn	2.75

BUILD YOUR OWN OPTIONS

BUILD YOUR OWN DELI SANDWICH

Includes lettuce, tomato, red onion, and mayonnaise on fresh bread from Alpicella Bakery with your choice of side

WHOLE 9.25

HALF 6.25

CHEESE

Cheddar
Swiss
Pepper Jack
Provolone
Smoked Gouda

MEAT

Turkey
Roast Ham
House Roast "Prime Rib"
Albacore Tuna Salad
Smoked Bacon

BREAD

Wheat
Buttermilk White
Sourdough Round
Marbled Rye

PIZZAS & CALZONES

*We proudly make all our dough and sauces fresh at SpurWing.
All pizzas are 12 inches. Sub gluten free dough for \$1.00*

FOUR CHEESE

Mozzarella, parmesan, chevre, cheddar, and red sauce
10

PEPPERONI

A quarter pound of sliced pepperoni layered on mozzarella cheese and red sauce finished with shredded parmesan
11

POLYNESIAN

Sweet Thai chili sauce, prosciutto ham, applewood smoked bacon, pineapple, green onion, and a cheddar mozzarella blend
13

CLASSIC COMBO

Italian sausage, bell pepper, black olives, mushrooms, onion, red sauce, mozzarella, and parmesan cheese
14

BUILD YOUR OWN CALZONE

Personal size folded and sealed pizza with your choice of sauce and cheese. Add additional toppings at half the price of the listed pizza options.
9

LUNCH ENTREES

CHICKEN CAESAR WRAP

Grilled chicken breast, romaine lettuce, house Caesar, grape tomatoes, parmesan cheese and wrapped in a sundried tomato tortilla served with your choice of side
10

HALIBUT FISH TACOS

Beer battered Alaskan halibut in three grilled flour tortillas with shredded lettuce, corn and black bean salsa, cheddar cheese, avocado, and spicy ranch
11.50


VEGGIE QUESADILLA

Flattop grilled tomato tortilla stuffed with mushrooms, cherry tomato, onions, asparagus tips, corn and black bean salsa, and sundried tomato cream cheese
11

BUFFALO CHICKEN WRAP

Crispy or grilled chicken tossed with buffalo sauce folded in a flour tortilla with chopped romaine, diced tomato, red onion, cheddar cheese, and bleu cheese dressing served with your choice of side
13

CHICKEN FINGERS

Country breaded strips of chicken breast with your choice of house Buffalo, BBQ, sweet Thai chili, or ranch dipping sauces, served with your choice of side
Regular 10 Wrap 12 

FISH & CHIPS

Alaskan halibut battered and deep fried golden brown and served with French fries, creamy slaw, and malted caper tartar sauce
13.75

TERIYAKI CHICKEN AND RICE BOWL (gf)

Grilled teriyaki glazed chicken breast with jasmine rice, pineapple, and steamed broccoli
13



SPURWING
THE CLUB

BUILD YOUR OWN PIZZA & CALZONE OPTIONS

SAUCES

House Made Red Sauce
Garlic Alfredo
Sweet Thai Chili
Barbeque

VEGGIES/TOPPINGS

Artichoke Heart
Mushroom
Bell Pepper Blend
Green Onion
Black Olive
Sun Dried Tomato
Diced Tomato
Jalapeno
Pineapple

CHEESES

Cheddar
Mozzarella
Chevre
Feta
Parmesan

MEATS

Pepperoni
Ham
Bacon
Taco Beef
Italian Sausage
Grilled Chicken

Pizza comes with one cheese and one sauce for \$9.50. Additional Cheeses/Veggies/Toppings are \$.75 and Meats are \$1.50

BURGERS

All burgers come with your choice of side and pickles

SPURWING BURGER

Classic burger on a bun with lettuce, tomato, red onion, and mayonnaise
9.50

WHISKEY BURGER

House made whiskey BBQ sauce on a burger with bacon, cheddar, onion rings, lettuce, tomato, and mayo
11.50

KOBE BURGER

Snake River Farms 1/2 pound Kobe beef on a brioche bun with lettuce, tomato, onion, bourbon bacon jam, and huckleberry cream cheese
15

A LA CARTE

Basket Fresh Potato Chips	3.50
Chips & Salsa	3.50
House Salad Bowl	3.50
Caesar Salad Bowl	4.00
Basket Sidewinder Fries	5.00
Basket Sweet Potato Fries	5.00
Basket Onion Rings	5.00
Soup of the Day Cup	3.50
Soup of the Day Bowl	6.00

All burgers can be substituted with grilled chicken, a house made veggie patty, or a gluten free bun

SIDES

Small House Salad	
Caesar Salad	Add 1.00
Sweet Potato Fries	Add 1.00
Sidewinder Fries	Add 1.00
Onion Rings	Add 1.00
Regular Fries	
Cottage Cheese	
Baked Potato Salad	
Soup of the Day	
Fresh Fried Potato Chips	

WEEKLY FRESH SHEET

FEATURED STARTER

FEATURED ENTREES

FEATURED PASTA

FEATURED PIZZA

FEATURED SEAFOOD

FEATURED STEAKS

~ Weekly Fresh Sheet and Evening Menu available after 5pm ~

EVENING MENU

PASTA

Pasta items complimented by your choice of soup or salad

BLACKENED CHICKEN ALFREDO

House blend blackened spiced chicken breast served on top of fettuccini, tossed with an a la minute alfredo sauce with garlic bread

17

CREOLE SHRIMP PASTA

Creole seasoned shrimp sautéed with andouille sausage, bell peppers, tomatoes, and onions served on fettuccine topped with fried clams and fresh chives

25

CURRIED CAULIFLOWER STEAK

Pan roasted cauliflower steak crusted with curry, topped with spicy poached apples, served with sundried tomato risotto and chef choice vegetable

19

MEDITERRANEAN CHICKEN PESTO PASTA

Grilled chicken on top of cavatappi noodles tossed with pesto cream sauce, sautéed mushrooms, and grape tomatoes finished with shaved parmesan cheese

21



SURF AND TURF

Surf and Turf items complimented by your choice of soup or salad and chef choice vegetables



HUCKLEBERRY SALMON (gf)

Eight ounce grilled salmon glazed with house made huckleberry BBQ sauce topped with fresh orange salsa served with a creamy mushroom risotto

25

GRILLED RIBEYE (gf)

Fourteen ounce ribeye rubbed with garlic and rosemary, grilled to order, topped with gorgonzola compound butter, served with horseradish mashed potato

39

GRILLED HALIBUT

Six ounce grilled halibut fillet served with pan fried potato gnocchi, Dijon lemon cream sauce, fried leeks, and grilled asparagus

Market Price

CRUSTED NEW YORK (gf)

Pan seared 10 oz New York strip topped with sautéed mushrooms, crusted with almond polonaise, and served with garlic mashed potato, mustard cream sauce, and chef choice vegetable

27

STEAK AND POTATOES (gf)

Grilled six ounce filet or ten ounce New York strip served with garlic mashed potatoes, and a veal demi glace

25

PAN ROASTED PORK LOIN (gf)

Pan seared and roasted pork loin topped with honeyed peach chutney and served with roasted sweet potato and chef choice vegetable

22

STEAK AND PRAWN OSCAR (gf)

Petit tenderloin fillet with two grilled prawns and asparagus spears covered with béarnaise served with roasted garlic mashed potatoes

28

GUILTLESS CHICKEN PLATTER (gf)

Grilled chicken breast with quinoa, sautéed mushrooms, and wilted spinach

16



* The Club at SpurWing logo represents member and chef favorites *

(gf) = Gluten Free


SPURWING
THE CLUB

WINE & COCKTAILS

FEATURED WINES

2015 Mer Soleil Silver Chardonnay, CA 9

2012 St. Chapelle Cabernet, ID 5

WINES BY THE GLASS

White Wines

Salmon Creek White Zinfandel, CA	5
Danzante Pinot Grigio, Italy	6
The Royal Chenin Blanc, South Africa	6
Sean Minor Chardonnay, CA	7.5
Willamette Valley Riesling, OR	7.5
Linen Sauvignon Blanc, Columbia Valley	8
Kim Crawford Sauvignon Blanc, New Zealand	9
La Crema Chardonnay, Sonoma, CA	9
Rombauer Vineyards Chardonnay, CA	11

Red Wines

Marietta Old Vine Red, CA	7
Portillo Malbec, Argentina	7.5
Kiona Vineyards Red Blend, WA	7.5
Cinder Syrah, ID	8
Benziger Merlot, Sonoma Valley, CA	8
Lapis Luna Cabernet, CA	8
Steelhead Pinot Noir, CA	8
Patton Valley Pinot Noir, OR	11
Simi Cabernet, Alexander Valley, CA	11

WINES BY THE BOTTLE

White Wines

Chardonnay

Sean Minor, CA	30
La Crema, Sonoma, CA	36
Coppola Director's Cut, CA	40
Rombauer Vineyards, CA	44
Mer Soleil Reserve, 2013, CA	54
Tranche Chardonnay, 2011, WA	70

Other Whites

Salmon Creek White Zinfandel, CA	20
The Royal Chenin Blanc, South Africa	24
Danzante Pinot Grigio, Italy	28
Willamette Valley Riesling, OR	32
Linen Sauvignon Blanc, Coloumbia Valley	32
Kim Crawford Sauvignon Blanc, New Zealand	36

Sparkling Wine

Sofia Brut Rose, CA	6
Zonin Prosecco, Italy	6.5
Salmon Creek Brut, CA	17
Canyon Road Moscato, CA	21
Gruet Demi Sec, New Mexico	28
Gruet Brut Rose, New Mexico	28
Nicolas Feuillatte Rose 375ml, France	30

Red Wines

Cabernet Sauvignon

Lapis Luna, CA	32
Simi, Alexander Valley, CA	44
Jordan, 2012, Alexander Valley, CA	67

Merlot

Airfield Merlot, WA	28
Benziger, Sonoma County, CA	32
Indian Wells, WA	38

Pinot Noir

Steelhead, CA	32
Patton Valley, OR	44
Sokol Blosser, OR	64

Other Reds

Marietta Old Vine Red, CA	28
Kiona Vineyards Red Blend, WA	30
Portillo Malbec, Argentina	30
3 Horse Ranch Syrah, Eagle, ID	32
Cinder Syrah, ID	32
Chappellet Mountain Cuvee, CA	50
Reverdy Sancerre Rouge, France	52
Corliss Red, 2011, WA	92

CAPTAIN'S LIST AVAILABLE UPON REQUEST

SPURWING COCKTAILS

Martinis

The SpurTini

44 North Vodka, Triple Sec, Cranberry, and lime, created and made by SpurWing just for you

7

Idaho Martini

Idaho Koenig Vodka garnished with Idaho Bleu Cheese stuffed olives, shaken in Idaho

7

Manhattan Makers Martini

Makers Mark and Sweet Vermouth classically shaken as one, garnished with a cherry on top

7

Raspberry Lemon Drop Martini

Absolute Vodka, Chambord, and Triple Sec shaken with fresh lemon. A club favorite.

7

Espresso Chocolate Martini

Fresh brewed espresso, Kahlua and Crème De Cacao shaken

7

Specialty Drinks

The Club Margarita

1800 Tequila and Grand Marnier served on the rocks or blended with a salted rim

8

New Old Fashioned

A new version of an old favorite made with Knob Creek Bourbon Whiskey

8

McIlroy Gin & Tonic

Tanqueray Gin mixed with fresh cucumber, mint, lemon, and tonic

7

John Daly

Firefly Tea Vodka mixed with lemonade

6

Ketel One Moscow Mule

Ketel One Vodka mixed with ginger beer and garnished with a lime

8