

# 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 with Thai peanut sauce  
11

### GRILLED PIZZA

Grilled house made pizza dough topped with our spicy and smoky BBQ sauce, pulled pork, caramelized onion, fresh mozzarella, and manchego cheese drizzled with arugula pesto and sour cream  
11.50

### 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 sauce  
15

### JUMBO CHICKEN WINGS

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

### FRIED PICKLES

Beer battered pickle chips deeps fried and served with your choice on honeyed peach chutney or ranch  
7.50

## 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)

Organic 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 oranges segments, julienned bell peppers, toasted almonds, sugar snap peas, broccoli florets, and crispy wonton strips  
14

### COBB SALAD (gf)

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

### THE GREEK SALAD

Chopped romaine, sliced cucumbers, shaved red onion, tomato, feta, and toasted orzo topped with marinated, skewered, and grilled pork loin drizzle with tzatziki and served with an ouzo vinaigrette and pita bread  
14

### 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

## SANDWICHES

All sandwiches come with your choice of side

### THE DAGWOOD

Roasted turkey, wood fired ham, salami, Swiss and cheddar, peperoncinis, 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, white cheddar & Swiss, and cranberry aioli  
13.25

### SOUTHERN CHICKEN SANDWICH

Grilled chicken breast topped with fried pickles, creamy slaw, and honeyed peach chutney on a brioche bun served with your choice of side  
12

## 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

House Roast 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 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**

### BRONCO BURRITO

Chipotle pulled pork, bacon, corn black bean salsa, potato, cheddar cheese, and tomato wrapped in a flour tortilla  
**9**

### 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, Thai sweet chili, or ranch dipping sauces, served with your choice of side  
**Regular 10    Wrap 11**

### 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**

## 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

## BUILD YOUR OWN PIZZA & CALZONE OPTIONS

### SAUCES

House Made Red Sauce  
Garlic Alfredo  
Sweet Thai Chili  
Barbeque

### VEGGIES/TOPPINGS

Artichoke Heart  
Mushrooms  
Bell Pepper Blend  
Green Onion  
Black Olive  
Sun Dried Tomato  
Diced Tomato  
Roasted Garlic Cloves  
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 a pickle spear*

### 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**

### THE CLUB KOBE DOG

Snake River Farms Kobe beef hot dog on a hoagie bun served three unique styles  
**Club Style:** Sliced pickles, beer mustard, and ketchup  
**Korean Style:** Korean BBQ, slaw, and kimchi  
**Idaho Style:** Huckleberry BBQ, bleu cheese, and potato chip breaded onion straws  
**9**

### 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**

*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*  
Regular Fries  
Cottage Cheese  
Baked Potato Salad  
Onion Rings  
Soup of the Day  
Fresh Fried Potato Chips  
Fruit

  
**SPURWING**  
THE CLUB

# 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

#### BREAD BOWL ZITI

Cavatappi pasta tossed with marinara sauce, andouille sausage, onions, spinach, and ricotta cheese in house made bread bowl topped with fresh mozzarella and parmesan cheese served with garlic bread

18

**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*



#### 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 priced)**

#### NEW YORK AU POIVRE (gf)

Pan seared ten ounce peppercorn crusted New York steak with pan roasted fingerling potatoes and a brandy fond cream sauce

27

#### STEAK AND POTATOES (gf)

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

25

#### ROASTED PORK LOIN (gf)

Eight ounces of pan roasted pork loin, roasted sweet potatoes, and a maple brie cream sauce

21

#### STEAK AND PRAWN OSCAR (gf)

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

28

**GUILTLESS CHICKEN PLATTER (gf)**  
Grilled chicken breast with quinoa, sautéed mushrooms, wilted spinach, and chef choice vegetables

16



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

(gf) = Gluten Free

  
**SPURWING**  
THE CLUB

# WINE & COCKTAILS

## FEATURED WINE FLIGHT

Airfield Estates, Yakima Valley: 2015 Chardonnay/2014 Merlot/2014 Cabernet/2014 Syrah 12

## WINES BY THE GLASS

### White Wines

Salmon Creek White Zinfandel, CA	5
Danzante Pinot Grigio, Italy	6
Luna Pinot Grigio, CA	7
Willamette Valley Riesling, OR	7.5
Willamette Valley Pinot Gris, OR	8
Kim Crawford Sauvignon Blanc, Australia	9
La Crema Chardonnay, Sonoma, CA	9
Rombauer Vineyards Chardonnay, CA	11

### Red Wines

Stone Cap Cabernet, CA	6
Marietta Old Vine Red, CA	7
3 Horse Ranch Cabernet, Eagle, ID	7
Portillo Malbec, Argentina	7.5
Cherry Tart Pinot Noir, CA	8
Cinder Syrah, ID	8
The Jack Cabernet, Saviah Cellars, WA	8
Meiomi Pinot Noir, CA	10
Simi Cabernet, Alexander Valley, CA	11

## WINES BY THE BOTTLE

### White Wines

#### Chardonnay

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	16
Danzante Pinot Grigio, Italy	28
Luna Pinot Grigio, CA	28
Willamette Valley Riesling, OR	32
Willamette Valley Pinot Gris, OR	34
Kim Crawford Sauvignon Blanc, New Zealand	36

#### Sparkling Wine

Zonin Prosecco, Italy	6.5
Salmon Creek Brut, CA	17
Canyon Road Moscato, CA	21
Domain St. Nabor Rose, France	26
Gruet Demi Sec, New Mexico	28
Gruet Brut Rose, New Mexico	28
Nicolas Feuillatte Rose 375ml, France	30

### Red Wines

#### Cabernet Sauvignon

The Jack, Seviah Cellars, WA	32
Simi, Alexander Valley, CA	44
Jordan, 2012, Alexander Valley, CA	67
Caymus, 2014, CA	105
Corliss, 2011, Walla Walla, WA	110
Silver Oak, 2011, Alexander Valley, CA	120

#### Merlot

Alexandria Nicole, Gravity, 2010, WA	38
Indian Wells, WA	38

#### Pinot Noir

Cherry Tart, CA	32
Meiomi, CA	40
Sokol Blosser, OR	64

#### Other Reds

Marietta Old Vine Red, CA	28
Portillo Malbec, Argentina	30
3 Horse Ranch Syrah, Eagle, ID	32
Cinder Syrah, ID	32
Wild Thing Old Vine Zinfandel, CA	38
Culmen Rioja Reserva, 2007, Spain	110
Vistalba Corte C Malbec, Cabernet, Mendoza	110
Tapiz Black Tears Malbec, Mendoza	110

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. Get buzzed.

7

### Specialty Drinks

#### The Club Margarita

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

8

#### New Old Fashioned

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

8

#### Mellroy Gin & Tonic

Tanqueray Gin mixed with fresh cucumber, mint, lemon, and tonic. The epitome of refreshing

7

#### John Daly

Firefly Tea Vodka mixed with lemonade. Definitely John Daly approved!

6

#### Ketel One Moscow Mule

Ketel One Vodka mixed with ginger beer and garnished with a lime. Get Kicked.

8