

# Rupert's

HOTEL  
MCCALL

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## APPETIZERS

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Marinated Greek Olives.....4.00

Artichoke-Asiago Crostinis.....5.00

Baguette slices topped with creamy artichoke spread, baked until bubbly!

Baked Brie.....9.75

Baked European Brie with mango chutney and toasted almonds.  
Served with grilled pita wedges

Traditional Basque Chicken Croquetas.....7.50

Spanish tomato sauce & parsley

Rupert's Ranch Style Shrimp Scampi.....12.00

Half dozen jumbo prawns sauteed with garlic, white wine, bacon butter,  
and the chef's secret spices. Served with baguette slices.

Singapore Style "Pepper" Crab.....13.00

Half pound of sustainable red crab claws sauteed Singapore style.  
Served in a peppercorn sauce.

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## CASUAL FARE

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Daily Soup.....4.00 | 7.00

Traditional Caesar Salad.....8.00

Chopped Romaine lettuce, asiago cheese, and garlic croutons tossed  
with creamy Caesar dressing

Rupert's House Salad.....8.00

Mixed lettuces, tart apple, blue cheese, and cranberry vinaigrette

Mixed Greens Salad.....7.50

Seasonal lettuce mix with your choice of dressing:  
cranberry & red wine vinaigrette, blue cheese ranch, or buttermilk ranch

Side of any Salad.....4.50

Ale Battered "Fish and Chips".....12.50

Crisp beer battered halibut pieces, "those" fries, and  
house-made tartar sauce

Simple Burger.....11.00

Grilled to order on a toasted bun with fries.  
Served with lettuce, tomato, onion, and kosher dill slices.  
Add bacon, cheese, mushrooms, or grilled onion.....1.00 each

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## ENTREES

All Entrees include Rupert's House Salad, Caesar Salad, or Cup of Soup and "Evening Rise" bread basket.

Grilled Idaho Golden Trout.....22.00

Dilled rice pilaf, seasonal vegetable saute and served in a green olive-herb pesto

Grilled Lava Lake Lamb Meatballs.....23.50

Cumin roasted potatoes, seasonal vegetables and served in a charred tomato sauce

Beef Tenderloin Filet....28.00

Hand cut beef filet, grilled to order with mashed potatoes, seasonal vegetables, and portobello mushroom sauce

Indian Spiced Eggplant Timbale.....19.00

Stuffed with potato-vegetable saute and served with chickpea curry and tomato chutney

Pan Roasted Port Tenderloin.....23.00

Bacon-cheddar mashed potatoes, seasonal vegetables and dried cherry barbecue sauce

## DESSERT

Ask your server for a selection of today's homemade desserts!

## SPECIALS

Thursday Night Bistro Steak

Grilled 8oz sirloin steak with our pub fries, broccoli, and bearnaise...only \$13!

Fed Ex Fish Fridays

Come in for the freshest seafood specials in McCall while they last!

Sunday Night Supper

Cattleman's Pot Roast with smashed potatoes and caramelized onion gravy

Monday Night Tasting Menu

Chef's special selection three-course menu in addition to our regular full menu!

Please note that thoroughly cooking foods of animal origin, including beef, fish, poultry, and seafood, reduces the risk of food borne illness.

We include an 18% gratuity on tables of 6 or more.

Add \$5.50 for all split entree selections.

Thank you!