

## BREAKFAST & LUNCH

### **AVOCADO TOAST** | 10

Multigrain seeded baguette, cream cheese, and avocado smash. All topped with soft scrambled eggs, goat cheese, tomatoe and chive.

### **CLASSIC DENVER OMELET** | 14

Diced ham, onion, bell pepper with cheddar-jack cheese. Served with breakfast potatoes and choice of toast.

### **CLASSIC BENEDICT** | 15

Canadian bacon, poached eggs and hollandaise sauce served on a warm English muffin.

### **HUCKLEBERRY PANCAKES** | 12

Three big and fluffy huckleberry pancakes made complete with whipped cream and our signature huckleberry grand marnier maple syrup.

### **GRAND MARNIER FRENCH TOAST** | 10

French baguette grilled with a vanilla and cinnamon batter, dusted with powdered sugar and drizzled with our signature huckleberry grand marnier maple syrup.

### **THE F.G.R.** | 13

Short for The Floating Green Restaurant, the F.G.R classic breakfast includes two large eggs cooked to your liking, breakfast potatoes, choice of bacon or sausage and choice of toast.

### **CORNED BEEF HASH & EGGS** | 14

House-cooked corned beef brisket griddled with onion, bell peppers and red potatoes. Topped with two eggs to your liking and choice of toast.

### **BISCUITS & GRAVY** | 9

Two large fresh baked biscuits covered with our house-made sausage gravy. Make it a combo add-on as a side.

### **PORK CHOP & EGGS** | 15

Charbroiled pork chop grilled to perfection, served with potatoes, two eggs cooked to your liking and choice of toast.

All sandwiches served with choice of french fries, garden salad or coleslaw.

Sweet potato and truffle fries | Add +1

### **CAESAR** | 12

Crisp romaine lettuce, shaved parmesan and croutons tossed in our creamy caesar dressing.

Add Chicken | 4 Add Steak | 6 Add Jumbo Shrimp | 2.5 each

### **MEDITERRANEAN PROTEIN BOWL** | 12

Red and white quinoa, wheat berries, barley and wild rice topped with sautéed onion, mushroom, roasted red pepper, feta cheese and lemon-herb vinaigrette.

### **FISH & CHIPS** | 18

Beer-battered Alaskan halibut filets served with dill-caper tarter sauce, french fries and coleslaw.

### **GRILLED REUBEN** | 16

House-cooked corned beef loaded on grilled marbled rye with melted swiss cheese. Topped with a bacon and red onion spiked kosher sauerkraut and our signature sauce.

### **CLUBHOUSE** | 15

Turkey breast, bacon, sweet smoky ham, cheddar, lettuce, tomato and mayonnaise on toasted sourdough.

### **WHITE ALBACORE TUNA MELT** | 14

Solid white albacore tuna salas on our signature grilled dill sourdough with swiss.

### **ALL-NATURAL CHUCK BURGER** | 16

All-natural, 1/2 pound ground chuck beef burger, flame-grilled and served with our signature sauce on a fresh toasted brioche bun.

Cheese, Grilled Onion, Pickled Peppers | +1  
Bacon, Avocado Mash, Pimento Cheese | +2

### **PRIME RIB DIP** | 16

Tender prime rib, shaved adn piled high with grilled onion and melted provolone on a grilled baguette. Au jus on the side.

### **CHICKEN BACON RANCH WRAP** | 12

Grilled checken, smoky bacon, shredded cheddar-jack cheese, diced tomato and ranch in a warm tortilla.

## APPETIZERS

### **GRILLED CHICKEN SATAY | 12**

Four skewers of tender grilled chicken thigh served with either Thai peanut sauce or huckleberry barbecue sauce for dipping.

### **CHICKEN WINGS | 16**

Fried crisp and tossed in a choice of traditional buffalo or huckleberry-habanero barbecue.

### **FLOATING GREEN NACHOS | 12**

Crispy tortilla chips topped with house-made queso, black olive, diced tomato, green onion and jalapeno. Topped with sour cream and avocado mash. Add seasond chicken +3 or beef +5

### **PRETZEL BITES | 9**

Served golden brown with warm queso dip on the side.

### **DISCO FRIES | 12**

Hot and crispy skin-on fries topped with a savory brown gravy, white cheddar cheese curds, shaved prime rib and fresh chive.  
Add a fried egg +1

### **STEAMED CLAMS | 16**

A full pound of Manila clams, cajun-style sausage, fresh garlic, herbs and red chili flakes, steamed in a locally brewed lager. Served with grilled baguette slices.

## BEVERAGES

### OUR BLOODY MARY | 12

Absolute vodka and our house-made bloody-mary mix, complete with all the usual goodies.

### HEATED WHITE RUSSIAN | 12

Warm up with this twist on a classic. Trust Me vodka and Kahlua are mixed with heavy cream and coffee.

### SHAKEN CIDER | 10

Jim Beam shiskey, amaretto, honey syrup, fresh lemon juice and apple cider, shaken.

### SCREWBALL HOT CHOCOLATE | 10

Skrewball peanut butter whiskey mixed with hot chocolate and topped with mini marshmallows.

### HUCKLEBERRY LEMONADE | 12

44° North Huckleberry vodka mixed with White Claw Pure and lemonade. In true Idaho fashion, topped with fresh huckleberries.

### FLOATING MARGARITA | 16

Fresh sour, muddled orange and Patron Silver Tequila. Topped with a generous float of Grand Marnier.

## BEER

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### DRAFT | 7 - 10

FOUR ROTATING SEASONAL TAPS

Ask your server about the current selection.

### BOTTLE & CAN | 7 \*10

COORS LIGHT

BUD LIGHT

BUD LIGHT SELTZTZER

BUD LIGHT CHELADA

KONA BIG WAVE GOLDEN

KOKANEE

SEASONAL HARD CIDER

MILLER LIGHT

MICHELOB ULTRA

STELLA ARTOIS

STELLA CIDRE

BLUE MOON

WHITE CLAW

HEINEKEN 0.0 N/A

ELYSIAN NIGHT OWL

ICICLE GERMAN CHOCOLATE CAKE

\*FOUNDERS ALL-DAY IPA

SIERRA NEVADA OKTOBERFEST

SPATEN OPTIMATOR

BECKS