

Calter's

CREEK

308 Main St., Juliaetta

(208)276-3342

STARTERS

MARCONA ALMONDS 8OZ
\$12.00

MIXED OLIVES WITH HERBS 3OZ
\$6.00

CHEESE PLATE
\$16.00

assortment of cheeses, house-made jam,
fresh fruit and Marcona almonds, crackers

MIXED BOARD
\$20.00

an assortment of salami and cheese, house-
made jam, mixed olives, pickled green beans,
cornichons, Marcona almonds, crackers

COUGAR GOLD HOT DIP
\$9.00

melted cheeses & herbs featuring
Cougar Gold Cheddar from WSU and
house-made French bread

RUSSET FRIES
\$7.00

house-made, triple cooked, kewpie
mayo fry sauce, shichimi

SALADS & SOUPS

HOUSE SALAD
\$6.00

Idaho honey vinaigrette, spring mix,
mixed dried fruit, toasted pecans,
choice of bleu, parmesan, or pecorino
cheese

CITRUS-FENNEL SALAD
\$10.00

Orange & grapefruit slices, fennel,
olives, arugula, lemon-tarragon
vinaigrette, shaved pecorino cheese

ZUPPA TOSCANA SOUP
\$8.00

sweet Italian sausage, potato, onion,
kale, spinach, bacon, cream broth



Colter's

308 Main St., Juliaetta

CREEK

(208)276-3342

SMALL PLATES

CHICKEN SATAY*

\$16.00

seared marinated chicken thighs served with a house-made peanut sauce, cilantro, lime wedges

BAJA FISH TACOS*

\$9.00

flour tortillas, fried rockfish, chipotle aioli, cilantro, shredded cabbage.

VIETNAMESE CHICKEN WINGS*

\$10.00

Fried & tossed in a sweet, salty, & garlic reduction sauce

KOREAN RIBS*

\$18.00

fried St. Louis style pork ribs tossed in a sweet & spicy Korean BBQ sauce served with a carrot-zucchini slaw & chives

MEAT BALLS*

\$11.00

house-ground beef mixed with herbs and spices served with a Colter's Creek tomato sauce and French bread slices, topped with parmesan cheese & chopped parsley.

MAIN COURSE

FRENCH DIP*

\$17.00

house-roasted beef, house-made rolls, horseradish aioli, caramelized onions, Swiss cheese, house-made au jus. Served with a choice of house salad or russet fries

COLTER'S BURGER*

6OZ \$15 8OZ \$17

1/2 lb of house-ground beef chuck, house-made bun, kewpie mayo fry sauce, tomato, onion, spring mix, choice of pepper jack, bleu, or American cheese. Served with a choice of house salad or russet fries

DINNER SPECIAL

WINTER LUXURY PUMPKIN AGNOLOTTI

\$24

pasta purses filled with winter luxury pumpkin served in a tarragon cream sauce, finished with arugula & a hazelnut crumble

*Add bacon or an egg for \$1

*Consuming raw or undercook meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Colter's

CREEK

308 Main St., Juliaetta

(208)276-3342

DOLCE

MUDPIE

\$7.00

chocolate cookie crust, house-made seasonal ice cream, Carol's Famous chocolate sauce, topped with whipped cream

ICE CREAM

SCOOP \$4.00 PINT \$8.00

house-made ice cream by the scoop

- Vanilla bean
- Banana split
- Peach-raspberry sorbet

add chocolate sauce for \$1.00

Soda and Coffee are available!

We are open for to-go orders or curbside pick-up. Masks are required upon entry.
Thank you all for your support!

call (208)276-3342 or email sarah@colterscreek.com



Colter's

CREEK

308 Main St., Juliaetta

(208)276-3342

FAMILY STYLE SPECIALS

FAMILY SIZED HOUSE SALAD \$18.00

Idaho honey vinaigrette, mixed dried fruit, toasted pecans, choice of bleu, parmesan, or pecorino cheese

CHICKEN POT PIE \$28.00

carrots, peas, onions, potatoes, and roasted chicken

ROASTED LAMB RACK (4-5): \$85.00 DINNER FOR 2: \$50

Herb-roasted lamb rack served with a tomato-mushroom masala sauce, farro risotto, green salad with tomatoes, red onion, olives, spring mix, lemon vinaigrette & parmesan cheese, & a sundried & garlic ciabatta bread

Grab a bottle of our 2017 Sangiovese for a perfect pairing.

Choose to have your dinner ready to eat or take it home and bake it yourself.

DESSERT SPECIAL

CHOCOLATE AFFOGATO MOUSSE \$8.00

served with coco nibs & almond biscotti,

HOUSE-MADE CARAMELS 6 FOR \$8.00 OR \$2EA

buttery, chewy goodness with just a pinch of fleur de sel.

TAKE HOME FAVORITES

CAROL'S FAMOUS CHOCOLATE SAUCE \$8.00

8oz of red wine infused chocolate sauce

COLTER'S CREEK HONEY VINAIGRETTE \$8.00

8oz jar with a perfectly balanced mix of sweet local honey and the tart tanginess of champagne vinegar

call (208)276-3342 or email sarah@colterscreek.com

