

parallel 47

47° 45' 13.5" N

116° 47' 13.056" W

DINNER MENU

Located 47 degrees north of the equator are the beautiful lake towns of Hayden & Coeur d'Alene. The 47th parallel passes through a variety of landscapes, quaint towns, large cities and sprawling countrysides; we are connected with these places through our shared latitude. The influences gleaned from these locales can be experienced through our upscale dining and friendly atmosphere at Parallel 47. From our openair atrium to our welcoming indoor dining to our lively bar, there are a variety of experiences to be had. You won't be disappointed.

STARTERS & SMALL PLATES

Fried Pickles 12

Dill Pickle Chips, Anchor Sauce, Sriracha Aioli

Buffalo Cauliflower 13

Fried Cauliflower Gorgonzola Cheese, Green Onion, Celery & Carrot Strips, Buffalo Sauce, Ranch

Roasted Beets 13 

Marinated Golden Beets, Whipped Goat Cheese, Crumbled Bacon, Honey, Balsamic Reduction

Chicken Fried Shrimp 16

Fried Shrimp, Pioneer Sauce, Anchor Sauce

Burrata Caprese 16 

Burrata Cheese, House Made Basil Pesto, Cherry Tomatoes, Toasted Local French Baguette, Olive Oil, Balsamic Reduction

Abruzzi Meatballs 16

House Made Beef & Pork Meatballs, House Marinara Sauce, Parmesan Cheese, Fresh Basil, Toasted Local French Baguette

Bang Bang Shrimp 18

Sauteed Shrimp, Sweet & Smoky Cajun Butter Sauce, Local Toasted French Baguette

Polenta Verde 18 

Crispy Polenta Cakes, Smoked Chili Verde Pulled Pork, Fresh Pico de Gallo, Roasted Corn, Cilantro, Chipotle Crema, Sour Cream

SALADS & BOWLS

Starter House Salad 8 

Romaine Lettuce, Red Onion, Cherry Tomatoes, Shredded Carrots, Jack Cheese, Ranch Dressing

Starter Winter Caesar 9 

Romaine Lettuce, Roasted Corn, Grated Parmesan, Caesar Dressing, Balsamic Reduction

Starter Spicy Peanut & Kale 9  

Kale, Crushed Peanuts, Cilantro-Lime Vinaigrette, Spicy Thai Peanut Sauce

Romaine Wedge 10

Romaine Lettuce Wedge, Crumbled Bacon, Red Onion, Candied Pecans, Gorgonzola Cheese, Dried Cranberries, Gorgonzola Dressing

Winter Caesar with Chicken 18 

Grilled Chicken, Romaine Lettuce, Roasted Corn, Grated Parmesan, Caesar Dressing, Balsamic Reduction

BBQ Chopped Salad 19

Grilled Chicken, Romaine Lettuce, Avocado, Roasted Corn, Black Beans, Cherry Tomatoes, Red Onions, Shredded Jack Cheese, Fried Onion, Ranch Dressing, BBQ Sauce

The Greek Salad 19 

Grilled Chicken, Romaine Lettuce, Cucumber, Cherry Tomatoes, Red Onion, Mild Pepperoncini, Kalamata Olives, Feta Cheese, Herb Vinaigrette

Thai Peanut Noodle Bowl 22 

Grilled Chicken, Chilled Soba Noodles, Shredded Carrots, Red Bell Peppers, Crushed Peanuts, Basil, Mint, Baby Bok Choy, Cilantro, Green Onion, Shaved Fresno Pepper, Sesame Lime Vinaigrette, Spicy Thai Peanut Sauce

Kyoshi Bowl 22 

Crispy Sauteed Salmon, Jasmine Rice, Red Cabbage, Shredded Carrots, Edamame, Cucumber, Sriracha Aioli, Soy Ginger Glaze, Sesame Ginger Vinaigrette

SANDWICHES & STUFF

Served with Fries

Parallel Burger 16 / 19

Smash Burger, American Cheese, Dill Pickle, Red Onion, Lettuce, Sliced Tomato, P47 Burger Sauce

PNW Burger 16 / 19

Smash Burger, American Cheese, Crispy Bacon, Crispy Onions, Mayo, BBQ Sauce

Sub47 20

House Made Beef & Pork Meatballs, House Made Marinara Sauce, Mozzarella Cheese, Parmesan Cheese, Fresh Basil, Herb Aioli, Toasted Local French Baguette

SPECIALTIES

Pork Tenderloin Dinner 28

Sous Vide Pork Tenderloin, Mashed Potatoes, Sauteed Broccoli & Carrots, Soy Ginger Glaze

Chicken Madeira 28

Tenderized Chicken Breast, Mozzarella Cheese, Parmesan Cheese, Mashed Potatoes, Grilled Asparagus, Mushroom Madeira Wine Sauce

Salmon with Soy Ginger Glaze 29 

Sautéed Nordic Salmon, Jasmine rice, Sauteed Broccoli, Soy Ginger Glaze

Smoked Ribs 36

Fall Off The Bone Baby Back Ribs, Pioneer Slaw, French Fries, BBQ Sauce, Peak Sauce

Chicken Pot Pie 25

Chicken, Green Beans, Carrots, Corn, Creamy Chicken Gravy, Puff Pastry

Salmon Fish & Chips 28

Beer Battered Nordic Salmon, Pioneer Slaw, Irish Death Mustard Aioli, Tartar Sauce, Lemon

Brassica Short Rib 28

Braised Short Rib, Mashed Potatoes, Stone Ground Stout Gravy, Crispy Brussels Sprouts, Stone Ground Vinaigrette

Chicken Romano 28

Tenderized Chicken Breast, Pecorino Romano Panko Crust, Capellini Pasta, Fresh Basil, House Made Creamy Marinara Sauce

Pappardelle Bolognese 26

Pappardelle Pasta, House Made Beef & Pork Ragu, Grated Parmesan Cheese, Fresh Basil

Pesto Rigatoni 26

Mezzi Rigatoni Pasta, Grilled Chicken, Cherry Tomatoes, Parmesan Cheese, Crumbled Bacon, House Made Basil Pesto Sauce

STEAKS

Ribeye 48

Hand Cut 14oz Ribeye, House Steak Butter, Mashed Potatoes, Grilled Asparagus

Filet Mignon 49

Hand Cut 8oz Filet Mignon, House Steak Butter, Mashed Potatoes, Grilled Asparagus

Filet 47 49

Hand Cut 8oz Filet Mignon, Mashed Potatoes, Sauteed Carrots, House Steak Butter, Herb Au Jus

Solera Strip Steak 48

Hand Cut 12oz New York Strip, Mashed Potatoes, Crispy Brussels Sprouts, Brandy Stone Ground Mushroom Sauce

DESSERTS

Strawberry Shortcake 9

Cornbread, Cinnamon Crumble, Fresh Strawberries, Cream Cheese Frosting, Brown Sugar Glaze

Brownie with Ice Cream 8

Triple Chocolate Brownie, Chocolate Chips, Chocolate Sauce, Vanilla Ice Cream

Cheesecake Whips 8 

Deconstructed Cheesecake, Check with Your Server For Available Varieties

Spiced Carrot Cake 9 

House Made Spiced Carrot Cake, Cream Cheese Frosting, Candied Pecans, Toasted Coconut

Cast Iron Apple Pie 14

Baked to Perfection Apple Pie, Brown Sugar Pecan Crumble, Housemade Caramel, Vanilla Ice Cream (Baked daily! Limited quantities)

 Gluten Free  Vegan  Contains Nuts

*We offer gluten light. Our kitchen uses wheat flour and cannot guarantee gluten free.

**18% gratuity will be added for parties of eight (8) or more.

We take pride in preparing our signature items from scratch every day. Some items will have limited availability. We are concerned for your wellbeing.

If you have allergies, please alert us as not all ingredients are listed! *Idaho State Food Code requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please enjoy your time with us. Bon Appétit!