



BEYOND HOPE RESORT
1267 PENINSULA ROAD
HOPE, ID

208-264-0466

::ENTREES::

All entrees served with salad, veggies and Chef's choice side of the evening.

- *BISTECCA GORGONZOLA:
8 oz Top Sirlion seasoned and grilled. Topped with Marsala wine sauce, mushrooms and Gorgonzola crumbles. GF 24
- COSTINE FUMATO:
House braised and barbequed pork ribs. Brushed with house made BBQ sauce. GF 24
- POLLO AMALFI:
All natural 'airline cut' chicken breast char-grilled with fresh thyme and prosciutto. Topped with Clark Fork honey and bourbon glaze. Served with caramelized lemon. GF 22
- PRAWNS SCAMPI:
U-15 prawns sautéed with lemon, butter, white wine and garlic. GF 26
- TROTA MILANESE:
Ruby red trout pan fried and topped with lemon, butter, and caper sauce. GF 24
- PESCE DI SCOGLIO:
Seared cod with steamed Penn Cove mussels, clams and calamari in a light red curry sauce with coconut. Served with spinach rice. GF 26
- LINGUINE DI MARE:
Linguine pasta, shrimp, bay scallops, artichoke hearts, capers, and sundried tomatoes in a light white wine and garlic sauce. 23
- TORTELLINI PESTO:
Cheese filled tortellini with creamy basil pesto. 18
- LASAGNA FLORENTINE:
Pasta sheets layered in tomato sauce, spinach bechamel, ricotta, mozzarella and parmesan cheese. 17

Please alert your server of any dietary restrictions.

Some pasta entrees available GF.



DOMESTIC::

- Coors/Coors Light
- Budweiser/Bud Lite
- Miller Light
- Miller 64
- Square Mile Hopped Cider (GF)
- \$3

::BEER::

DRAFT::

Ask server for selection.

CANS::

- PBR (16 oz) \$3
- Laughing Dog IPA \$4
- Steigel (16 oz) \$6
- Groundbreaker IPA (GF) \$5

::ANTIPASTI::

- CROCATINI MISTI:
Sweet & sour peppers and onions, Salami Toscano, basil pesto and Gorgonzola. Served with Italian flatbread crackers. 9
- DEL LAGO CALAMARI FRITO:
Light and crispy fried strips of calamari with pepperoncini and Balsamic drizzle. GF 14
- PORK RIBS:
Half rack of Ivano's smoked pork ribs, brushed with house made BBQ sauce. GF 12
- SECCHIO DI GAMBERONI:
¾ Pound "Peel and Eat" shrimp served with citrus cocktail sauce. GF 21

::INSALATE::

Add Chicken - \$6 Add Prawns - \$9
Add Calamari - \$10

- CAESAR:
Chopped Romaine lettuce tossed with shredded Parmesan cheese and croutons. 7
- CAPRESE:
Fresh Mozzarella, Roma tomatoes, avocado, basil, shaved parmesan, Balsamic vinaigrette. GF
HALF...6 FULL...12
- PAESE:
Chopped spring mix lettuce with blue cheese, bacon, avocado, tomato, red onion, cucumber, and croutons. Tossed with Balsamic Vinaigrette. GF
HALF...7 FULL...14
- PECAN, APPLE & CHICKEN:
Spinach, sliced apple, red onion, cucumber, bacon, pecans, grilled chicken, shaved white cheddar, and sweet apple cider vinaigrette. GF 16
- HOUSE SALAD:
Spring mix lettuce with cucumber, pepperoncini, shredded carrots and tomato. GF 5

IMPORT & MICROBREW::

- Corona
- New Castle
- Peroni
- Black Butte Porter
- Sierra Nevada Pale Ale
- Buckler (N/A)
- \$4

18% Gratuity added for parties of eight or more.

**These items are served undercooked.*

Ivano's del Lago would like to advise you that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.