

Appetizers

Chilled Jumbo Prawns

Colossal Mexican white prawns from the Sea of Cortez served over ice with our own Gamekeeper cocktail sauce. 12.95

Gamekeeper Oysters

Sautéed to perfection and served in a lemon dill beurre blanc. 10.95

Gamekeeper Prawns

Fresh colossal Mexican white prawns lightly dusted, sautéed and served with a dill seasoned butter sauce. 12.95

Escargot Bourguignonne

Imported French snails baked in a fine garlic herb butter. 10.95

Roasted Duck Breast

Crisp roasted duck breast sliced and presented on a light peach cream sauce. 9.95

Classic Calamari

Tender calamari lightly dusted with flour and quickly fried, accompanied with a citrus basil aioli. 8.95

Brie En Croûte

Delicate puff pastry stuffed with imported Brie cheese and garnished with a lingonberry chutney. 8.95

Soups & Salads

Caesar Salad

The famous original Caesar Salad prepared at your table with crisp hearts of romaine, golden croutons, anchovies, Parmesan cheese, imported olive oil, lemon juice, egg, and freshly ground pepper. Always a favorite. 9.25

Wilted Spinach Salad

Prepared tableside, this favorite includes leaves of fresh garden spinach with our own hot bacon vinaigrette dressing and topped with chopped egg. (Prepared for two or more only.) 9.25 per person

Garden Green Salad

A tossed mixture of fresh gourmet garden greens presented with your choice of dressing. 5.50

Shrimp Bisque

Fresh bay shrimp in a brandy enriched cream soup. 5.95

French Onion Au Gratin

Baked in a crock, this rich hearty broth is brimming with sweet onions and croutons, then crowned with melted Swiss and Parmesan cheese. 5.95

 = *Gamekeeper Specialties*

For parties of 6 or more, a 20% service charge will automatically be added to your bill. As a courtesy to our guests, please refrain from cell phone usage in the dining room.



Gamekeeper Steaks

We proudly serve Certified Angus Beef®.
Your assurance that every steak will be exceptionally flavorful, tender and juicy.

Filet Mignon

The finest 8 oz. filet of Certified Angus Beef® tenderloin, hand selected and broiled to your liking. Served with our green peppercorn butter. 36.50

Bone-In Ribeye

Precisely aged 16oz. Certified Angus Beef® bone-in ribeye. Broiled to perfection. 35.95

New York Steak

Always a favorite, this 12 oz. Certified Angus Beef® New York steak is served with mushroom caps and maitre d' butter. 32.95

Prime Rib of Beef

The finest hand selected Certified Angus Beef® perfectly aged and slowly roasted. Served with au jus. Queen Cut – 9 oz. 22.95 King Cut – 11 oz. 24.95 Gamekeeper Cut – 16 oz. 27.95

Oscar Style

Top your steak or prime rib with Canadian snow crab, asparagus spears and béarnaise sauce. Add 5.95

Steak Specialties

Carved tableside.

Châteaubriand “Bouquetiere”

A 20 oz. Certified Angus Beef® filet mignon, double cut, hand selected and carved at your table. Served with béarnaise sauce and bordelaise sauce, bordered with traditional duchess potatoes and an array of fresh vegetables. (Prepared for two. Please allow for additional 15 minutes cook time.) 89.95

Steak Diane

This classic dish is the finest hand selected Certified Angus Beef® tenderloin medallions quickly sautéed in a classic sauce of mushrooms, shallots and brandy. Flamed at your table. 37.50

Madagascar Pepper Steak

Smothered with crushed black and green peppercorns and flamed tableside with brandy. Served with our own green peppercorn and wild mushroom sauce. Your choice:
12 oz. Certified Angus Beef® New York steak 33.95 -or- 8 oz. Certified Angus Beef® filet of beef tenderloin 37.95

Jack Daniel's Ribeye

Broiled 12 oz. center cut, Certified Angus Beef® ribeye topped with a Jack Daniel's enhanced mushroom sauce. 33.95

Rare

Red Center
Very Cool

Medium Rare

Red
Warm Center

Medium

Red Center

Medium Well

Pink Center

Well

No pink

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Gamekeeper Seafood

We serve only the finest, freshest seafood available.

Broiled Lobster Tail

Tender 12 oz. Australian lobster tail broiled to perfection. Served with drawn butter. Market price

Scampi

Colossal Mexican white prawns sautéed tableside with wild mushrooms, scallions and tomatoes. Finished in a white wine sauce. 27.95

Maple Roasted Salmon

Fresh Atlantic Salmon, farm raised in cold Canadian water, enhanced with ginger and crushed peppercorns then baked with sweet honey and maple syrup. Laced with maple cream - a Gamekeeper favorite! 24.95

Jumbo Sea Scallops Mornay

Jumbo sea scallops simmered in a lemon cream sauce with fresh grated Parmesan cheese. 24.95

Idaho Trout Almondine

Famous Idaho trout pan fried to perfection. Served with an almond butter sauce. 23.95

Idaho Rainbow Trout

Native Ruby Red Rainbow trout filled with Canadian snow crab and bay shrimp. Served with a chablis cream sauce. 23.95

Halibut Romano

Fresh line caught Alaskan halibut baked in a Parmesan crust topped with a rock shrimp beurre blanc. 28.95

Broiled Alaskan Halibut

Char-grilled Alaskan halibut filet accompanied with our own light lemon parsley butter. 24.95

Best of Both Worlds

Filet & Lobster

Finest 8 oz. Certified Angus Beef® filet and a 12 oz. tender lobster tail broiled to perfection. Market price

Gamekeeper Duet

Hand selected prime rib of beef prepared to your liking, accompanied by sautéed jumbo prawns, scampi style. 29.95

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Gamekeeper Specialty Entrées

Rack Of Lamb

A broiled 14 oz. rack of domestic tender spring lamb with a dijon herb crust. 39.95

Rocky Mountain Elk

“The call of the wild” Rocky Mountain elk tenderloin medallions lightly coated with crushed peppercorns then sautéed and presented on a wild blackberry demi-glace. 35.95

Open Range Buffalo Pomodoro

Sautéed buffalo tenderloin medallions topped with fresh herbed tomatoes and melted Mozzarella. Presented on a bordelaise sauce. 32.95

Duck a l'Orange

Honey glazed crisp roasted duckling with a Grand Marnier orange sauce. Flamed and finished at your table. 26.95

Gamekeeper Trio

A combination of our favorite game entrees! Rocky Mountain Elk with a blackberry demi-glace, Duck a l'Orange with a Grand Marnier orange sauce and Buffalo Pomodoro presented on a bordelaise sauce. 49.95

Veal Piccata

Tender medallions of veal sautéed in a classic sauce of lemon, butter, capers and white cream. 28.95

Chicken Champignon

Seasoned breast of chicken sautéed then topped with wild mushrooms. Finished with a cognac cream sauce. 25.95

Chicken Fettuccine Alfredo

This Owyhee Plaza favorite consists of fresh fettuccine tossed with garlic, tender chicken breast, Parmesan and cream sauce. 19.95

Specialty Sides

For two. 4.95 each

Portabella Mushrooms

Idaho Garlic Mashed Potatoes

Asparagus Béarnaise

Idaho Baked Potato

Au Gratin Potatoes

Broiled Parmesan Tomato

Crispy Fried Onions



 = Gamekeeper Specialties



Tableside Desserts & Coffees

Cherries Jubilee

Plump dark cherries flamed tableside in a cherry and orange sauce.
Served over vanilla ice cream. 8.95

Bananas Foster

Bring a touch of New Orleans to Boise. Banana halves are sautéed in a sauce of butter, banana liqueur and rum with a hint of cinnamon. Served over vanilla ice cream. 8.95

Bailey's Irish Creme Mousse

The name describes this favorite. Presented in our own delicate florentina cookie shell. 6.95

Chocolate Ecstasy

For our chocolate lovers, this triple layered chocolate torte has a delicious chocolate filling and is topped with chocolate icing and chocolate shavings. 6.95

Gamekeeper Mudd Pie

The classic layered dessert is garnished with chantilly cream, chocolate sauce and topped with chocolate icing and chocolate shavings. 6.95

Creme Caramel

This smooth and creamy dessert is served with an amaretto caramel sauce. 6.95

Cheesecake with Berry Sauce

Our own recipe with a hint of amaretto and lemon makes this fresh baked cheesecake. As good plain as it is topped with berry sauce. 6.95

Ice Cream or Sherbet "Florentina"

Our florentina cookie shell filled with your favorite flavor of ice cream or sherbet. 6.95

Spanish Coffee

Brandy, Kahlua, Orange Curacao, coffee and whipped cream come together in a caramelized glass to produce a real tableside favorite. 10.95

The Gamekeeper features a wide selection of your favorite cordials, liqueurs and ports to compliment your dessert.

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