

Mulligan's Bar & Grille Menu

Appetizers

Chicken Quesadilla 15

Crisp savory tortilla folded around tender seasoned chicken, a mix of three cheeses, and fresh tomatoes. Garnished with green onions, black olives, sour cream and guacamole. Served with freshly made salsa.

Artichoke-Crab Dip 16

A savory blend of Red crab, artichoke hearts, Swiss and parmesan cheese. Topped with green onions and tomatoes. Served with buttery garlic toasted baguettes and celery sticks.

Seasoned Mozzarella 14

Wisconsin mozzarella cheese double dipper in seasoned batter. Served with marinara sauce.

Coconut Shrimp 16



Tender fried coconut breaded shrimp on a bed of freshly made coleslaw drizzled with sweet chili-plum sauce. Garnished with green onions.

Jack Daniel's Steak Crostini 17

Grilled top sirloin steak thinly sliced and served on garlic parmesan crusted baguette bread with our signature mushroom pepper Jack Daniel's cream sauce.

Idaho Nachos 16



Crisp Idaho potato scoops topped with our smoked beef brisket, house-made cheese sauce, black bean-corn blend, tomatoes, olives and green onions. Served with guacamole, sour cream and freshly made salsa.



Symbol represents Chef's favorites

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may greatly increase your risk of foodborne illness, especially if you have certain medical conditions

Fresh Salads and Homemade Soups

Mulligan's Renowned Salad Bar 15

Our fully loaded salad bar has an array of fresh ingredients, house composed salads, and homemade soup. Served with warm rolls and butter.

Lunch 13

Caesar Salad 12

Crisp romaine lettuce tossed with buttery croutons, shaved parmesan cheese, and zesty Caesar dressing. Finished with a grilled lemon and a hardboiled egg.

Cajun Steak 23 Crispy Chicken or Grilled Chicken 17 Seared Salmon 23

Apple Harvest Salad 13



A blend of spinach and romaine lettuce with red onions, Fuji apples, candied walnuts, tart raisins, crumbled gorgonzola, and Mandarin oranges drizzled with apple vinaigrette.

Cajun Steak 24 Crispy Chicken or Grilled Chicken 18 Seared Salmon 24

Crunchy Thai Chicken Salad 14

Shredded cabbage and romaine lettuce blend with crunchy cucumbers, crispy chow mein noodles, Mandarin oranges, matchstick carrots, and salted cashews tossed in a house made peanut dressing. Topped with a crispy chicken breast and garnished with green onions and cilantro.

Cobb Salad 14

An arrangement of sliced avocado, smoky bacon, buttery croutons, crumbled gorgonzola, hardboiled egg, grape tomatoes, and black olives all on a bed of spinach and romaine lettuce. Garnished with pickled red onions and served with Thousand Island dressing.

Cajun Steak 25 Crispy Chicken or Grilled Chicken 19 Seared Salmon 25

Chicken Taco Salad 14

Tender seasoned chicken, fire roasted corn and black bean salsa arranged over a nest of shredded romaine lettuce. Served in a crisp tortilla bowl and finished with olives, fresh avocado and house made Sriracha-lime ranch.

Seasonal House Soup or Soup du jour

Cup 4

Bowl 5



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Signature Burgers and Sandwiches

All of our burgers and sandwiches come with your choice of Northwest grown French fries, or savory sweet potato fries.

Enhance your Burger with Daily's applewood smoked bacon \$1

Mulligans Cheeseburger 15

100% ground chuck burger served on a grilled buttery sweet yeast bun with crisp leaf lettuce, fresh-sliced tomatoes, and thinly sliced red onions. Topped with our house made tangy burger sauce.

“The Beyond Burger” 15



Quarter pound plant based burger seasoned and seared to perfection. Served on a grilled buttery sweet yeast bun with house made tangy burger sauce, American cheese, crisp leaf lettuce, fresh-sliced tomatoes, and thinly sliced red onions.

Wild West Burger 16

100% ground chuck burger with melty pepper jack cheese, green chilies, crisp onion straws, and cascading signature BBQ sauce. Served on a grilled buttery sweet yeast bun with crisp leaf lettuce, fresh-sliced tomatoes, and thinly sliced red onions.

Gorgonzola Mushroom Burger 16

100% ground chuck burger smothered in grilled mushrooms and melty gorgonzola cheese. Served on a grilled buttery sweet yeast bun with crisp leaf lettuce, fresh-sliced tomatoes, and thinly sliced red onions. Topped with our house made tangy burger sauce.

North Idaho Burger 18



100% ground chuck burger with smoked beef brisket, applewood smoked bacon, grilled onions, gooey American cheese and topped with a sunny side up egg. Served on a grilled buttery sweet yeast bun with crisp leaf lettuce, fresh-sliced tomatoes, and house made tangy burger sauce.

Savory Prime Dip 17



Thinly sliced prime rib piled high on a grilled garlic buttered hoagie roll with melty Swiss cheese. Served with our smoky au jus.

Classic Rye 17

In-house slow cooked corned beef brisket thick-sliced and stacked on crisp toasted swirl rye bread. Topped with melty Swiss cheese, sauerkraut, and Thousand Island dressing.

Smoked BBQ Brisket 17

House smoked beef brisket served open face on a grilled garlic cheese hoagie roll. Topped with our signature BBQ sauce and crisp onion straws.



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Chicken Bacon Ranch Club 16

Grilled Chicken breast, applewood smoked bacon, cheddar cheese, creamy avocado, thinly sliced red onions, crisp leaf lettuce, and fresh-sliced tomatoes topped with Ranch dressing. Served on a buttery croissant.

Specialties

*Enjoy a trip through our renowned salad bar
with purchase of an entrée. 7*

Baby Back Ribs 19

A half rack of our slow smoked baby back ribs. Smothered in our signature BBQ sauce. Served with French fries and creamy coleslaw.

Street Tacos

Two warm hybrid Maseca corn and flour tortillas with creamy slaw, fresh tomatoes, and corn and black bean salsa topped with pickled red onions, Cotija cheese, cilantro, and Sriracha-lime dressing. Served with fresh fried salt and lime corn tortilla chips and house made salsa.

Choose 1 of the following: Crispy Cod 14 or Smoked Brisket 15 Chicken 12

Smoked Brisket 19

A generous helping of our house mesquite-smoked beef brisket hand-sliced and dipped in our smoked au jus. Topped with our signature BBQ sauce. Served with Northwest grown French fries, and house made coleslaw.

Chicken Alfredo 16

Our rich herb butter Alfredo sauce tossed with fettuccini, topped with a grilled chicken breast. Served with buttery garlic toasted baguettes.

Chicken Parmesan 16

Parmesan herb crusted tender pressed chicken breast seared and served over fettuccini tossed in creamy herb rosé sauce. Served with buttery garlic toasted baguettes.



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Homestyle Classics

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Chicken Fried Steak 15



Our famous hand breaded chicken fried steak topped with cascading chicken gravy.
Served with garlic mashed potatoes and seasonal vegetables.

Salisbury Steak 15

100% ground chuck patty seared and covered in a savory caramelized onion and mushroom
gravy. Served over a bed of garlic mashed potatoes and seasonal vegetables.

Bacon Wrapped Meatloaf 15

House-made beef and pork meatloaf wrapped in applewood smoked bacon with garlic mashed
potatoes and seasonal vegetables. Covered with rich beef gravy and crisp onion straws.

Liver and Onions 14

Seasoned beef liver, flour seared and topped with grilled red onions and applewood smoked
bacon. Served with garlic mashed potatoes, seasonal vegetables, and bacon onion jam.

Oven Roasted Turkey 15

Herb roasted turkey breast served with garlic mashed potatoes, sage stuffing, house made gravy,
whole cranberry sauce, and seasonal vegetables.



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Seafood and Steaks

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Baked potatoes served After 4 p.m.

Load your baked potato with bacon, cheese and scallions. 1

Fish and Chips 15



Hand dipped tempura cod and Northwest grown French fries. Served with creamy coleslaw and house made tartar.

Shrimp Platter 18

Butterflied and fried golden brown. Served with St. Maries, Idaho, wild rice pilaf, seasonal vegetables and zesty cocktail sauce.

Coconut Shrimp 19

Atlantic Salmon 20

Hand-cut Atlantic salmon, butter seared. Choose between herb crusted or blackened. Served with St. Maries, Idaho, wild rice pilaf, seasonal vegetables, and with sweet chili-plum sauce.

Idaho Trout 20



Potato crusted Idaho trout delicately seared to perfection. Topped with a creamy lemon caper butter sauce. Served with St. Maries, Idaho, wild rice pilaf and seasonal vegetables.

Top Sirloin 20

Charbroiled center cut Angus top sirloin steak cooked to your liking topped with our house steak butter. Served with your choice of a baked potato or garlic mashed potatoes and seasonal vegetables.

Make it a "Surf and Turf": Panko Shrimp 26 Coconut Shrimp 26

Jack Daniel's Steak 23

Charbroiled center cut Angus top sirloin steak smothered in our signature mushroom bell pepper Jack Daniel's cream sauce. Served atop garlic toasted baguette bread with your choice of a baked potato or garlic mashed potatoes and seasonal vegetables.

Ribeye 35



Rich and well marbled ribeye steak charbroiled to your liking and topped with our house steak butter. Served with your choice of a baked potato or garlic mashed potatoes and seasonal vegetables.

Smother it with grilled onions and mushrooms 37



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