

APPETIZERS

Fried Calamari

Calamari rings and tentacles flash fried and tossed in a cilantro-lime butter sauce 9

Japanese Steak Bites

Pan-seared in a ginger-citrus-soy sauce. Served with asian slaw and sushi rice 10

Sapporo-Tempura Vegetables

Served with ponzu sauce and wasabi ranch dressing 9

Add 3 tempura prawns 4

Add one soft shell crab 3

Cassoulet

Pork shank braised with sausage, white beans, diced tomatoes, and tarragon 10

Thai Clams or Mussels

Steamed in Thai green curry and coconut milk 10

SOUP & SALADS

Spinach and Goat Cheese Salad

Tossed with sun dried tomatoes, walnuts, red onions, and balsamic dressing

Small 6 *Large* 12

Greek Salad

Tomatoes, red onions, kalamata olives, and artichoke hearts tossed with spinach and romaine lettuce in a red wine vinaigrette. Topped with feta cheese crumbles

Small 6 *Large* 12

Caesar Salad

Small 6 *Large* 12

Add your choice of house smoked chicken, bay shrimp, or cold-smoked salmon 4

House Salad

Mixed greens with your choice of house made dressings; asian ranch, creamy miso, citrus, or balsamic vinaigrette 4

Chef's Daily Soup *Cup* 3 *Bowl* 6

Bread Basket

Organic baguette served with olive oil & balsamic vinegar or butter 5

DINNERS

DINNERS SERVED WITH BREAD AND CHOICE OF BUTTER OR OLIVE OIL & BALSAMIC VINEGAR

Beef & Pork Pot Pie

In a rich gravy with potatoes, peas, and root vegetables topped with pastry crust 14

Smoked Chicken Pasta

House smoked chicken, crimini mushrooms, summer squash, red onions, and diced tomatoes tossed with bow-tie pasta in a chipotle-oregano cream sauce 16

Beef Shoulder Tenderloin Medallions

Topped with marsala sautéed mushrooms & blue cheese. Served with seasonal vegetables and buttermilk mashed potatoes

Add three prawns 4

Spaghetti & Meatballs

Homemade meatballs with spaghetti and homemade marinara sauce, topped with parmesan cheese 9

Barbeque Buffalo Burger

Local "North-Wood Ranch" 8 oz. Buffalo patty topped with bacon, cheddar cheese, and barbeque sauce. Served with sweet potato fries 12

Eggplant Parmesan

Roasted eggplant layered with marinara sauce and three cheeses. Served with pasta in pesto cream sauce 14

Creole Prawn & Mussel Risotto

Prawns, mussels, andouille sausage, green beans, and diced Tomatoes in a creamy Creole risotto 17

An 18% gratuity may be applied to parties of 6 or more.

We are available for private parties, catering, and personal chef events.

BUFFALO GAL 319 N. MAIN ST. (HWY 55), DONNELLY, ID 208-325-8258

SUSHI MENU

Miso soup	2	Seaweed Salad	5
Edamame	4	Broiled Mussels	5
<i>Japanese soybeans steamed in the pod</i>		<i>3 per order, topped with poke sauce</i>	

NIGIRI 2 PIECES

(FISH ON RICE)

Maguro- Ahi Tuna	5	Hamachi- Yellowtail	6	Tai- Snapper	4
Sake- Salmon	5			Unagi- Ee	4

MAKI 8 PIECES

(SKINNY ROLLS WITH SEAWEED ON THE OUTSIDE)

Maguro-ahi tuna	6	Hamachi- yellowtail	7	Avocado	4
Sake- salmon	6	Cucumber	4		

INSIDE-OUT ROLLS 8 PIECES

(RICE ON THE OUTSIDE)

California	7	Ahi, hamachi, and avocado	
Crabstick, cucumber, & avocado		With lemon-lime zest	
Eel	8	Rainbow	11
Eel, mango, cream cheese, & eel sauce		Crabstick and cucumber, topped with avocado, ahi, hamachi, & salmon	
Eelifornia	8	Cabo	9
Eel, avocado, cucumber, and eel sauce		Spicy crab, green onions, and avocado	
Ray-ray	9	Spicy Tuna	8
Spicy salmon with avocado and mango		Ahi with green onions, tobiko, & spicy sauce	
Bagel	8	Hiro	9
Salmon, cucumber, green onion, & cream cheese		Ahi & real crab with green onions, tobiko, & spicy sauce	
Rincon	8	Lanai	9
Tempura snapper, roasted garlic, avocado, and mango		Spicy tuna, avocado, and mango with toasted coconut on the outside	
Yoko's	8	Spicy Hamachi	10
Tempura prawns, steamed broccoli, and poke sauce		Yellowtail with green onions, Tobiko, & spicy sauce	
Zesty	9		

TRADITIONAL ROLLS 6 PIECES
(SEAWEED ON THE OUTSIDE)

Poke 8
Hawaiian style tuna marinated with sesame oil, soy sauce, & green onion

Maui Wowie 9
Poke tuna, seaweed salad, And avocado

Thai 8
Bay shrimp, cilantro, mango, And peanut sauce

B.L.A.T. 7
Bacon, lettuce, avocado, & tomato

Super Thai 9
Snapper, bay shrimp, cucumber, carrots, & cilantro. Served with nuoc cham dipping sauce

Spider 9
Tempura soft shell crab, tobiko, cucumber, and poke sauce

Green curry 9
bay shrimp, crab, cilantro, and green onions rolled with green curry sauce

Tamaroll 12
Ahi, hamachi, tobiko, crab, avocado, & cream cheese

Key West 8
Snapper, tobiko, mango, & avocado

Peking Duck 10
Braised duck breast, carrots, cucumber, green onions, and hoisin sauce

RICE BOWLS

Hawaiian Poke 14
Raw tuna marinated in sesame oil, soy sauce, green onions, garlic, & hawaiian sea salt, topped with seaweed salad

Dynamite 11
Mussels, salmon, shrimp and crimini mushrooms broiled together with poki sauce

Sashimi 18
Chef's choice assorted sushi fish, Topped with seaweed salad

An 18% gratuity may be applied to parties of 6 or more.
Please note that thoroughly cooking foods of animal origin, including pork, beef, poultry, and seafood reduces the risk of food borne illness
To help save the planet, water will be served by request only.