



LUNCH-

WINE AND BEER

We feature St. Chapelle and Napa Valley Ridge House Wines Riesling • Chardonnay • White Zinfandel • Cabernet Sauvignon

DOMESTIC Budweiser, Coors, Miller, T.W. Fishers, O'Douls IMPORTS Corona, Heineken Dark & Heineken Light, Moosehead

SOUPS OF THE DAY

Сир 1.50

Bowl 2.25

FRESH SALADS Served with rolls and butter.

DELUXE SPINACH SALAD Fresh tender spinach tossed with our own special dressing, complimented with julienne turkey, ham, swiss cheese, hard cooked egg, bacon bits, parmesan cheese and toasted almonds.	7.25
TACO SALAD Fresh shredded lettuce, spicy ground beef, cheddar cheese, diced tomatoes, guacamole and refried beans. Served in a tortilla shell topped with sour cream and Mrs. T's salsa.	7.25
CHICKEN CAESAR Petite julienne cuts of breast of chicken tossed with crisp romaine, parmesan cheese, seasoned croutons and tasty Caesar dressing.	7.45
ORIENTAL CHICKEN SALAD Tender breast of chicken, bean sprouts, mandarin orange segments, water chestnuts, pea pods combined with crisp greens, slivered almonds and oriental sesame dressing.	7.95
CLASSIC COBB SALAD Shredded romaine lettuce topped with diced turkey, bacon bits, avocado, scallions, bard cooked egg and bleu cheese crumbles. Served with your choice of dressing.	7.95
PASTA	
ASIAN PASTA Chilled far eastern noodles, Chinese barbecued pork, celery, scallions, bean sprouts, peanuts, sweet red pepper and sesame dressing.	6.25
MRS. T'S TOMATO LINGUINI WITH CHICKEN Sauteed breast of chicken tossed with diced tomatoes, garlic, fresh basil and tender linguini pasta.	7.25
CHICKEN FETTUCINE Sauteed slices of chicken breast with mushrooms and fettucine noodles in a creamy alfredo sauce.	7.75
SEAFOOD PASTA Penne pasta tossed with shrimp, scallops, clams, crabmeat, sun dried tomato pesto and a touch of cream.	7.95



BROASTED CHICKEN -

A Templin's specialty for over 35 years. Mallards has been honored by The Broaster Company with the presentation of The Broaster Golden Chicken Award. Enjoy two pieces of broasted chicken, Idaho whipped potatoes, cut green beans, homemade coleslaw, golden chicken gravy, hot biscuits and honey.

6.25

HOMESTYLE LUNCHES

All homestyle specialties with the exception of fish n' chips and chicken stir fry are served with cut green beans, fresh Idaho whipped or french fried potatoes, roll and butter.

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BOB'S SPECIAL Choice ground beef topped with sauteed mushrooms and gravy.	6.25
FISH N' CHIPS Breaded cod fried golden brown. Served with Idaho french fried potatoes and	coleslaw.
BREADED BONELESS PORK CHOP Two lightly breaded boneless pork chops with applesauce.	6.55
CHICKEN FRIED STEAK A cube steak breaded and fried to golden brown. Nestled in creamy country	gravy. 6.75
CHICKEN STIR FRY Tender strips of chicken flash-fried with oriental vegetables in a light teriyaki	sauce. Served with rice. 6.95
JUMBO FRIED SHRIMP Four butterflied shrimp with Japanese rice breading, deep fried and served with lemon wedge and cocktail sauce	7.95

BURGERS

Served with Idaho french fries or gourmet potato salad. Sliced onions upon request.

HAMBURGER One third pound burger with lettuce, tomato and pickle.				
CHEESE BURGER One third pound burger with cheddar cheese, lettuce, tomato and pickle.				
BACON CHEDDAR BURGER A combination of two slices of bacon, cheddar cheese with lettuce and tomato.				
GARDEN BURGER Meatless patty made with fresh mushrooms, onions, rolled oats, low fat mozzarella cheese, bulgar wheat, walnuts and natural seasoning.				
SIGNAL POINT BURGER One third pound ground beef patty toppe	d with hot pastram	ni, swiss cheese and thousand island dressing.	5.95	
	EGGS	S, ETC.		
ITALIAN HARVEST FRITTATA An array of sauteed vegetables, Italian s Topped with fresh parmesan cheese.	A easonings folded in	fresh country eggs and baked to perfection.	6.25	
WRANGLER OMELETTE Spicy German sausage, sweet peppers, onions, ham, cheddar cheese, and barbecue sauce.				
SEAFOOD FRITTATA Sweet baby shrimp, scallops, crabmeat, and scallions. Baked in egg custard. Top	and salmon sautee ped with parmesan	d with mushrooms	7.95	
	BEVE	ERAGES		
COFFEE by Farmer Brothers® TEA DARJEELING BLEND ICE TEA ASSORTED HERBAL TEAS by Stash and Bigelow CREAM SODA ITALIAN SODA	.95 .85 .85 .95 2.25 1.75	MILK OR BUTTERMILK CHOCOLATE MILK HOT CHOCOLATE COKE, DIET COKE, ORANGE SPRITE AND ROOT BEER CLEARLY CANADIAN PERRIER	.85 .95 .95 .95 .95 .95 2.75 2.25	

SPECIALTY COFFEE

We feature Mallards Blend by Craven's Coffee Company of Spokane.

SANDWICH SPECIALTIES Served with gournet potato salad or Idaho french fries. 4.95 TURKEY SANDWICH Sliced turkey with lettuce, tomato, and mayonnaise. Served on your choice of bread. 5.25 HAM AND SWISS Thin sliced smoked ham piled high with lettuce, tomato, and deli swiss cheese. Served on your choice of bread. 6.25 REUBEN Pastrami, swiss cheese on rye with sauerkraut, dressing and grilled golden brown. 6.45 CHICKEN CROISSANT A broiled chicken breast with lettuce, sliced tomato, and mayonnaise on a croissant. 6.65 A triple decker with sliced turkey, crisp bacon, lettuce, and tomato on toasted white bread. 6.75 PASTRAMI AND SWISS Pastrami piled high on a crusty rye roll with swiss cheese. 7.95 CRAB SANDWICH Sweet deep sea crabmeat, sliced tomatoes and mushrooms on a toasted English muffin topped with cheddar cheese and broiled golden brown. ALL TIME FAVORITES HOT BEEF OR TURKEY SANDWICH 5.75 Sliced roast beef or turkey atop sliced bread, topped with rich gravy. Served with Idaho whipped potatoes. 6.25 FRENCH DIP Sliced roast beef on a french roll with au jus and Idaho french fries. 6.45 FRENCH DIP AND CHEDDAR Sliced roast beef on a french roll with tomatoes, cheddar cheese, au jus and Idaho french fries. 6.75 MONTE CRISTO Ham, swiss cheese, roast turkey and cheddar cheese on pullman bread. Egg-dipped and fried to a golden brown. Served with strawberry compote and fruit. SOUP AND SANDWICH Featuring a cup of our soup of the day. 5.95 TURKEY AND SOUP Sliced breast of turkey, lettuce and swiss cheese. 6.25 ROAST BEEF AND SOUP Sliced roast beef, lettuce, tomato, and cream cheese.

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National Restaurant Association Menu Collection

WELCOME TO TEMPLIN'S

Templin's Resort Hotel is nestled among majestic mountains and complimented by a breathtaking panoramic view of the Spokane River. Frederick Post, the town's founder, came to the area in 1871 and negotiated with the Coeur d'Alene Indians to buy over 298 acres. The Indians' village, Q'emiln, which means "throat of the river", was located here. Post later built a flour mill, the current site of the Lousiana Pacific Corporation lumber mill, which you passed on your way to the resort. The Spokane River quietly weaves the story of the past with the present as it flows from Lake Coeur d'Alene over the Post Falls Dam on its westward journey to the Pacific Ocean. Artwork of historic scenes of Post Falls' early days are displayed on the walls of the resort.

Affectionately known as Mr. and Mrs. T, Bob and Mary Templin's hospitality spans decades. Mr. Templin built his first restaurant in 1946 in Ritzville, Washington. During the following years he built a chain of restaurants and is considered an expert in the hospitality industry. Mrs. Templin, whose Mexican cuisine expertise is unsurpassed, has successfully operated Mrs. T's Boutique for many years. Located in the resort lobby, the boutique is filled with specialty, hand selected gifts of unique interest.

Admired for their generosity, warm spirit and graciousness, the Templin's have for 50 years welcomed guests as family. Their hospitality mission is to reach or exceed the expectation of guests through distinctive service and to foster an environment of teamwork, performance and opportunity among fellow associates. Their commitment includes making a meaningful contribution to the community they serve.

SUNDAY BRUNCH

Served 9 a.m. until 2 p.m.

DEDICATED TO FOOD LOVERS EVERYWHERE — OUR SUNDAY BRUNCH, FEATURING HEARTHSTONE HAM BY HILLSHIRE FARMS, IS AN ENDLESS ARRAY OF ENTREES SO ENTICING YOU'RE SURE TO GET YOUR FILL.



