



Starters

Butter Lettuce Wedge* Butter Lettuce Wedge with Garlic-Dijon Vinaigrette, Grape Tomatoes, Hard Boiled Egg, Bacon, and Gorgonzola 8

Beet Salad Red and Golden Beets, Arugula, Asian Pear, Quince paste, Toasted Almond Brittle, and Goat Cheese with Honey Dijon Vinaigrette 8

Pumpkin Bisque* Velvety Coconut Curried Pumpkin Bisque Garnished with Nutmeg Crème Fraiche, Caviar Lentils and Maple Bacon 9

Bacon Wrapped Mozzarella* Oven Baked Marinated Fresh Mozzarella, wrapped in Applewood Smoked Bacon on Arugula with Shaved Red Onion, and an Olive Lemon Vinaigrette 11

Duck Pastrami House Cured and Smoked Duck Pastrami Served with Royal Corona Beans, Daikon Sprouts, Ash Aioli, and Port Reduction Sauce 16

Chef's Table

Roasted Pumpkin Risotto Classic Risotto with Roasted chunks of Pumpkin, Oyster Mushrooms, Sage and Parmesan served in a Roasted Pie Pumpkin 18

Chicken Scallopini Pan Seared Bacon Wrapped Chicken Scallopini, Vegetable du jour, Fennel Arugula Fingerling Potato Hash Finished with a Cognac Roasted Tomato Cream Sauce 28

Kurobuta Pork Shank* Braised Snake River Farms Kurobuta Hind Shank accompanied by a Truffled Royal Corona Bean Cassoulet, Vegetable du jour, and finished with a Sherry Glace 29

Lobster Ravioli Poached Lobster, Roasted Leek and Ricotta Cheese Stuffed Raviolis Tossed in a Saffron Cream Sauce and topped with Tomato Relish and Shaved Manchego 34

Smoked Tomato Bouillabaisse Pan seared Mexican White Shrimp, Manila Clams, Stewed Fish and Crab in a Fragrant Smoked Tomato Bouillabaisse Broth with Toasted Cous Cous and Fennel Confit 30

***Prepared without gluten.*

Please notify your server about any food-related allergies

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."



Honey Blackened Swordfish Pan Blackened Swordfish finished with a Clover Honey Glaze and served with Vegetable du Jour, Fennel Arugula Fingerling Potato Hash, and Blood Orange Beurre Blanc 30

Crab Oscar King Salmon* Pan Seared Creative King Salmon over Vegetable du Jour, Roasted Tomato Provençal Risotto and topped with Crab Meat and Béarnaise Sauce 32

Signature Hand Cut Steaks

We proudly feature Double R Ranch Signature Beef

Filet Mignon

6 oz.- 34

10 oz.-58

Striploin

12 oz. New York- 32

16 oz. New York- 42

Ribeye

14 oz.- 45

Toppers

Bearnaise Sauce- 3

Cognac Peppercorn Sauce- 4

Demi-Glace- 5

Crab- 8

Maitre D' Hotel Butter- 3

Bleu Cheese- 3

Sides

Baked Potato- 4

Herbed Roasted Garlic Mashers- 4

Parmesan Risotto- 4

Fingerling Hash- 5

Truffle Frites- 7

Creamed Spinach- 6

Vegetable Du Jour- 3

Maple Bacon Brussel sprouts- 5

Sautéed Mushrooms-4