



Appetizers

- Steak Crostini** Steak and Mushroom Sauteed in Garlic Sauce on Grilled Crostini finished with Manchego Cheese 16
- Duck Spring Rolls** Tender Duck Breast in a Crispy Spring Roll Wrapper with Cherry and Brie Cheese 16
- Champagne Mushrooms** a Medley of Sauteed Mushrooms in light Champagne Cream Sauce with fresh Thyme and Sourdough Crostini 14
- Steamed Clams** One Pound of Manilla Clams Steamed in White Wine and Garlic with Red Chili Flakes served with Grilled Sourdough baguette 22
- Calamari** Fried Strips of Calamari Steak served with Caper Dill Remoulade and Cocktail Sauce 14
- Pear Gorgonzola Flatbread** Sliced Pear, Gorgonzola, Sage, Red Onion, Candied Walnut, Balsamic reduction 16
- Beef Carpaccio*** Seasoned and Seared Double "R" Ranch Signature Beef Tenderloin Thinly Sliced and served Truffle Frites, Cornichons and Dijon Mustard 22

Starters

- Butter Lettuce Wedge*** Butter Lettuce Wedge with Garlic-Dijon Vinaigrette, Grape Tomatoes, Hard Boiled Egg, Bacon, and Gorgonzola 8
- House Salad** Mixed Greens, Julienne carrot, Grape Tomato, Cucumber, Parmesan Cheese, And Sourdough Croutons served with Choice of Dressing 6
- Beet Salad*** Red and Golden Beets, Arugula, Pear, Toasted Almond Brittle, and Goat Cheese with Honey Dijon Vinaigrette 9
- Truffled Cauliflower Vichyssoise*** Velvety Cauliflower & Idaho Potato soup infused with Black Truffle and Garnished with Curry Oil and Maple Bacon 9

**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."



Entrées

Pumpkin Risotto* Classic Risotto with Roasted Chunks of Pumpkin, Mushroom, Sage and Parmesan served in a Roasted Pumpkin Shell 20

Chicken Prosciutto* Prosciutto wrapped Chicken Scallopini, Roasted Garlic Herbed Mashed Potatoes, Vegetable du jour, Fig and Pear Confiture, Sauce Robert 30

Lamb Rack* Pan Roasted New Zealand Lamb Rack over Potato Gnocchi, Vegetable du jour and finished with a Hard Cider Mint Sauce 42

Butternut Steak* Maple Chili Glazed Butternut Squash “Steak” served with Vegetable du jour and Creamy Polenta Infused with Butternut Squash and Coconut Milk 22

*****Vegan Friendly*****

Bouillabaisse Pan Seared White Fish, Sea Scallops, Calamari, Mexican White Shrimp, and Manilla Clams in a fragrant Broth with Fingerling Potatoes, Concasse Tomatoes, Fennel Confit, Sourdough Baguette and Saffron Aioli 36

King Salmon Pan Seared King Salmon topped with a Maple Whole Grain Mustard glaze served over Vegetable du jour and Potato Gnocchi Sautéed in a Lemon Szechuan Peppercorn Sauce 32

Scallop & Belly* Pan Seared Sea Scallops and Sliced Braised Pork Belly with a Honey-Red Chili Aioli accompanied by Apple-Walnut Risotto, Potato Straws, and Quince Coulis 39

Filet Mignon* Pan Roasted Double “R” Ranch Signature Beef Tenderloin, Creamed Spinach, Horseradish & Chive Potato Rosti and Finished with a Truffled Port Glace 6oz-39 10oz-56

New York Striploin* Flame Grilled Double “R” Ranch Signature 12oz Striploin served over Roasted garlic Herbed Mashed Potatoes, Vegetable du jour, and finished with Classic Demi-Glace 38

Snake River Farms Wagyu Ribeye* 14 OZ Snake River Farms American Wagyu Ribeye Pan Roasted in an Herbed Wagyu Beef Tallow with Truffle Frites, Vegetable du jour and a Cognac Green Peppercorn Sauce 80

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