



## *Appetizers*

**Steak Crostini** Steak and Mushroom Sautéed 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 Sautéed 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

**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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