



## *Appetizers*

**Steak Crostini** Steak and Mushroom Sautéed in Garlic Sauce on Grilled Crostini finished with Manchego Cheese 16

**Pan Fried Oysters** Pan Fried Cornmeal Dusted Oysters Served in a Cajun Broth with Tarragon Aioli and Grilled Sourdough Baguette 18

**Korean Beef Lettuce Wraps** Beef Sautéed in Korean Marinade served in Butter Lettuce Cups with Steamed White Rice, Pickled Onions, Diced Cucumber and Curried Cashews 16 \*\*\*Contains Fish Sauce\*\*\*

**Chimichurri Prawns\*** Pan Seared Mexican White Shrimp Sautéed in Chimichurri Sauce and Served over Piquillo Pepper Coulis 20

**Calamari** Fried Strips of Calamari Steak served with Caper Dill Remoulade and Cocktail Sauce 14

**Strawberry Brie Toast** Grilled Baguette topped with Melted Brie Cheese, Basil Chiffonade, Sliced Strawberries, and Aged Balsamic 10

## *Starters*

**French Onion Soup** Caramelized Onions in a Madeira Spiked Broth topped with a Sourdough Crostini, and Melted Gruyère Cheese 12

**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

**Citrus Crisp Salad** Butter lettuce with Apple, Shaved Fennel, Carrot and Golden Beet tossed in a Creamy Citrus Vinaigrette finished with Candied Bacon, Goat Cheese and Toasted Almond 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*

**Potato “Osso Bucco”\*** Roasted Idaho Russet Potato stuffed with Chimichurri Spiked Beluga lentils, Spinach, and Mushroom over a Spanish Piquillo Pepper Coulis and Saffron Tomato Relish 20

**\*\*\*Vegan Friendly\*\*\***

**Coq au Vin\*** Braised Chicken Breast Flambéed with Brandy and finished with Mushroom-Red Wine Glace, topped with Bacon Lardoons over Roasted Garlic Herbed Mashers and Vegetable du jour 30

**Snake River Farms Kobe Short Ribs\*** Red Wine Braised Short Ribs served with Roasted Garlic Herbed Mashers and Vegetable du Jour and whole Grain Mustard Glace de Viande 48

**Chilean Sea Bass** Pan Roasted Chilean Sea Bass over Creamed Spinach and a house made King Crab and Ricotta Ravioli Finished with Classic Béarnaise Sauce 45

**King Salmon\*** Pan Seared King Salmon Dusted with Toasted Coriander and paired with Beluga Lentils sautéed with Spinach, Mushroom and Chimichurri, Vegetable du jour finished with Sherry Beurre Blanc and Saffron Tomato Relish 32

**Filet Mignon** Pan Roasted Double “R” Ranch Signature Beef Tenderloin, Creamed Spinach and Truffle Frites finished with a Cognac Green Peppercorn Sauce 6oz-39 10oz-56

**New York Striploin\*** Flame Grilled Double “R” Ranch Signature 12oz Striploin served with Baked Potato, Vegetable du jour, and finished with Classic Demi-Glace 38

**Pork Chop & Apple Sauce\*** Bone-In Pork Chop over a Sweet Potato and Fenneled Sausage Risotto, Vegetable du jour, and finished with an Apple and Caramelized Onion Compote 29

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