

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

Caprese Salad* Vine Ripened Tomatoes, Fresh Mozzarella, Aged Balsamic, and Basil 10

Seared Ahi* Cajun Dusted Ahi Tuna Seared Rare and served with Snap peas, Carrots and Roasted Corn tossed in a Sesame Ginger Sauce 18

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

Entrées

Caprese Portobello * Grilled portobello Topped with Pesto, Balsamic, Vine Ripe Tomato and Fresh Mozzarella on top of Roasted Fingerling Potatoes and Summer Corn Succotash 20

Chicken Piccata* Free Range Bone-In Chicken Breast over Garlic herbed Mashed Potato and Vegetable du jour Finished with a Classic Caper Lemon Piccata Sauce 29

Kurobuta Pork Tenderloin Pan Roasted Snake River Farms Kurobuta Pork Tenderloin accompanied by a Roasted Tomato Pesto Israeli Cous Cous, Vegetable du jour and Finished with a Basil Caper Tapenade and Aged Balsamic 30

Tuscan Shrimp Cappellini Sauteed Mexican White Shrimp with Angel Hair Pasta and Zucchini Cappellini tossed with Sun Dried Tomato Tapenade, Oven Roasted Tomatoes and Basil Chiffonade 22

Alaskan Halibut* Pan Seared Alaskan Halibut Filet accompanied by Mushroom Risotto, Vegetable du jour, Beurre Blanc and topped with a Saffron Tomato Relish 39

Miso-Citrus Glazed King Salmon* Pan Seared King Salmon topped with a Citrus Miso Glaze served over Vegetable du Jour, Brown Rice and finished with a Classic Beurre Blanc Sauce 32

Ahi Tuna* Coriander Crusted Seared Rare Ahi Tuna, Pan Roasted Spiced Idaho Potato Planks, Chimichurri Sauce and a Smoked Vegetable Ash Balsamic Reduction 39



Signature Hand Cut Steaks

We proudly feature Double R Ranch Signature Beef

Filet Mignon

6 oz.- 34

10 oz.-56

Striploin

12 oz. New York- 36

8oz. Club Steak-26

Ribeye

14 oz.- 48

Toppers

Bearnaise Sauce- 4

Cognac Peppercorn Sauce- 4

Demi-Glace- 5

Crab- 8

Maître D' Hotel Butter- 3

Bleu Cheese- 3

Sides

Baked Potato- 4

Herbed Roasted Garlic Mashers- 5

Parmesan Risotto- 8

Truffle Frites- 8

Creamed Spinach- 6

Vegetable Du Jour- 3

Corn Succotash- 6

Sautéed Mushrooms-4

“*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.”