



Appetizers

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

Coconut Red Curry Clams Manila Clams Steamed in Coconut Red Curry Broth with Fennel Confit, Sliced Lime and Cilantro. Served with Grilled Baguette 20

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***

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

Asparagus Fries Tempura Battered Asparagus Spears served with Sriracha Aioli 12

Grilled Artichoke Grilled Artichoke served with Drawn Butter and Lemon Szechuan Pepper Aioli 12

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

Spinach Poppyseed* Spinach Leaves Tossed in Poppyseed Dressing and topped with Sliced Strawberries, Blueberry, Blood Orange, Candied Walnut, and Goat Cheese 8

Contains Nuts

***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

Artichoke Milanese* Grilled Artichoke filled with a Saffron Risotto sauteed with Tomato and Spring Vegetables served with Lemon Szechuan Pepper Aioli 20

Can Be Prepared Vegan

Chicken Relleno* Pan Roasted Chicken Breast Stuffed with Shrimp and Pepperjack Cheese served over Vegetable du jour, Roasted Tomatillo Polenta Cake, Chili Verde, Molé sauce and finished with a Red Grape Pico de Gallo 30

Alaskan Halibut* Pan Roasted Alaskan Halibut served over Spring Vegetable Saffron Risotto, vegetable du jour and finished with a Meyer Lemon Piccata Sauce 39

King Salmon* Smoked Paprika Honey Glazed Pan Seared Salmon filet over Coconut Red Curry Roasted Fingerlings, Vegetable du jour, and a Spring Pea Tarragon Coulis 32

Filet Mignon* Pan Roasted Double “R” Ranch Signature Beef Tenderloin, Vegetable du jour, Pommes Anna, Port Reduction and a Danish Bleu Cognac Sauce 6oz-39 10oz-56

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

New Zealand Lamb Rack* Pan Roasted New Zealand Lamb Rack over Molé Spiked Spaghetti Squash, Vegetable du jour, Persillade Sauce and a Roasted Red Pepper Puree 38

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