



Appetizers

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

Day Boat Scallops* Pan Seared Jumbo Scallops with Spanish Piquillo Pepper Coulis, and a Candied Fennel-Meyer Lemon Confiture 13 each -Order as many as you like

Curried Shrimp Lettuce Wraps* Curried Shrimp served in Butter Lettuce Cups with Steamed Brown Rice, Pickled Onions, Diced Cucumber and Curried Cashews 16

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

Grilled Peach Burrata Grilled Peaches and Burrata served with Prosciutto and Stone fired Flatbread 15

Asparagus Fries Tempura Battered Asparagus Spears served with Sriracha 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

Caprese Salad* Marinated Vine Ripened Tomatoes, Crispy Prosciutto, Fresh Mozzarella, Basil, Extra Virgin Olive Oil and Aged Balsamic 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

Caprese Portobello * Grilled Portobello Stuffed with Pumpkin Seed & Cilantro Pesto, Tomato, Fresh Mozzarella served over Roasted fingerling Potatoes and a Summer Corn Succotash 20

Airline Chicken Breast Honey Cider Brined Pan Roasted Chicken Breast, Vegetable du jour, Candied Bacon and White Cheddar Fingerling Hash finished with Tarragon Velouté 30

Ahi Tuna Seared Rare Cajun Dusted Ahi Tuna accompanied by Summer Corn Succotash, Toasted Coconut Risotto Cake, Passionfruit Beurre Blanc and Watermelon Red Curry Coulis 39

King Salmon* Pan Seared King Salmon over grilled Zucchini, Tarbais Bean Salad finished with a Cilantro Pumpkin Seed Pesto and Piquillo Pepper Coulis 32

Filet Mignon* Pan Roasted Double “R” Ranch Signature Beef Tenderloin, Vegetable du jour, Porcini Mushroom Risotto and Huckleberry Glace 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

Stuffed Quail Pan Roasted Quail stuffed with Fenneled Sausage, Brie Cheese and Golden Raisins served over Vegetable du jour, Roasted Tomato Orzo and finished with a Strawberry Pomegranate Gastrique 28

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