



Appetizers

<i>Jumbo Shrimp Cocktail*</i>	
<i>Order as many as you like with Cocktail Sauce and Lemon</i>	<i>3 per</i>
<i>Calamari</i>	
<i>Breaded Rings and Tentacles of Calamari with a Black Pepper-Parmesan Sauce</i>	<i>10</i>
<i>Bones and Toast</i>	
<i>Roasted Bone Marrow and Wild Mushroom Fonduta with Crostini</i>	<i>14</i>
<i>Shrimp Spring Rolls*</i>	
<i>Shrimp, Vegetables, Rice Paper, and Sweet Chili Sauce</i>	<i>9</i>
<i>Steak Crostini</i>	
<i>Steak and Mushrooms Sautéed with a Garlic Sauce on Grilled Crostini topped with Shaved Manchego</i>	<i>14</i>
<i>Tempura Bowl</i>	
<i>Tempura Fried Cauliflower, Mushrooms and Yams served with Sriracha Aioli</i>	<i>10</i>

Starters

<i>Butter Lettuce Wedge*</i>	
<i>Butter Lettuce Wedge with Garlic-Dijon Vinaigrette, Grape Tomatoes, Hard Boiled Egg, Bacon, and Gorgonzola</i>	<i>8</i>
<i>Harvest Soup</i>	
<i>A Puree of Sweet Potatoes, Apples and Harvest Vegetables finished with Maple Bacon, Pumpkin Seeds and Orange Crème Fraiche</i>	<i>8</i>
<i>Beet and Goat</i>	
<i>Shaved Red and Golden Beets drizzled with an Orange-Walnut Vinaigrette with Frisée, Toasted Walnuts and Goat Cheese</i>	<i>8</i>

Salads

<i>Steak Salad</i>	
<i>Grilled Kobe Flank Steak on Mixed Greens tossed with Bleu Cheese Dressing and topped with Fried Onions</i>	<i>18</i>
<i>Seafood Louie*</i>	
<i>Crab Meat, Bay Shrimp, Bay Scallops, Jumbo Shrimp, Tomatoes, Red Onions, Black Olives, and a Hard Boiled Egg on Mixed Greens tossed in a Catalina Style Dressing</i>	<i>19</i>
<i>Autumn Salad</i>	
<i>Roasted Butternut Squash, Bacon, Dried Cranberries, and Cous Cous with Frisée and Arugula tossed in a Maple Vinaigrette finished with Grilled Chicken and Spiced Pecans</i>	<i>18</i>
<i>Grilled Shrimp Salad</i>	
<i>Curried Cauliflower, White Beans, Bacon, Dried Figs, Sliced Pear tossed with Mixed Greens, Frisée, and a Roasted Shallot-Whole Grain Mustard Vinaigrette with Grilled Shrimp</i>	<i>21</i>

**Prepared without gluten. Gluten-Free Pasta available by request"
Please notify your server about any food related allergies.*



Dinner Entrées

*Pork Shank**

Braised Snake River Farms Kurobuta Pork Shank accompanied by Apple-Raisin Risotto and Braised Red Cabbage finished with a Whole Grain Mustard Glace de Viande 28

Teres Major

Carved Snake River Farms Black Label Shoulder Tender served with Shallot and Fennel Dusted Bistro Fries, Vegetable du Jour and Roquefort Sauce 34

*Chicken Saltimbocca**

Chicken Breast topped with Sage, Italian Sausage, Fontina then Wrapped in Prosciutto accompanied by Fingerling Potatoes, Vegetable du jour, and Lavender-Hazelnut Beurre Blanc 27

Seafood Pasta

Sauteed Mexican White Shrimp and Clams in a Champagne-Saffron Sauce with Green Peas, Tomato Concasse and House Made Fettuccine 30

Tenderloin

Double R Ranch Signature Filet of Beef Tenderloin wrapped in Bacon, over Horseradish Mashed Potatoes, Vegetable du jour and finished with Cherry Compote 37

*Seared Cauliflower**

Pan Seared Cauliflower Steak served over Apple-Raisin Risotto and Braised Red Cabbage finished with a Lavender-Hazelnut Beurre Blanc 22

Sea Scallops

Pan Seared Sea Scallops with House Made Butternut Squash Ravioli in a Sage Beurre Noisette finished with Toasted Walnuts 32

Smokey Cavatappi

Sautéed Chicken, Mushrooms and Tomato Concassé tossed with Cavatappi in a Sage-Smoked Cheddar Cream and topped with Maple Bacon Bits 21

*King Salmon**

Mustard-Maple Glazed Salmon Fillet over Mushroom Risotto and Vegetable du jour finished with Beurre Blanc 28

Butternut Ravioli

House Made Butternut Squash-Ricotta Ravioli tossed in a Walnut-Sage Beurre Noisette 20

*New York Strip**

Grilled Double R Ranch Signature New York Strip Steak served with Mashed Potatoes, Vegetable du jour, and Demi-glace 32

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions."