



Appetizers

<i>Jumbo Shrimp Cocktail*</i> Order as many as you like with Cocktail Sauce and Lemon	2.75 per
<i>Calamari</i> Fried Calamari Rings and Tentacles with a Black Pepper-Parmesan Sauce	8
<i>Tempura Cauliflower</i> Served with Sriracha Aioli	7
<i>Steak Crostini</i> Steak and Mushrooms Sautéed with Garlic Sauce on Grilled Crostini topped with Shaved Manchego	13

Starters

<i>Butter Lettuce Wedge*</i> Butter Lettuce Wedge with Garlic-Dijon Vinaigrette, Grape Tomatoes, Hard Boiled Egg, Bacon, and Gorgonzola	8
<i>Fall Frisée*</i> Sliced Pear, Hazelnuts, Goat Cheese, and Pomegranate Seeds over Frisée tossed in an Apple Vinaigrette	9
<i>Potage Mélange</i> A Potato-Leek Soup and Butternut Squash Soup Mélange finished with Sage Oil and Bacon-Pear Confiture	9

Salads

<i>Crane Creek Cobb Salad*</i> Bacon, Avocado, Red Onion, Olives, Grape Tomatoes, and a Hard Boiled Egg	11
<i>Chicken Caesar Salad</i> Chopped Romaine, Croutons, and Parmesan tossed in Caesar Dressing topped with a Grilled Chicken Breast	13
<i>Steak Salad</i> Grilled Kobe Flank Steak on Mixed Greens tossed with Bleu Cheese Dressing topped with Fried Onions	18
<i>Seafood Louie*</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	18
<i>Autumn Salad</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	18
<i>Polenta Panzanella</i> Fried Polenta, Curried Cauliflower, Spinach, Grape Tomatoes, Red Onion, Basil Chiffonade, and Toasted Walnuts in a Red Wine Vinaigrette finished with Grilled Shrimp	20

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



Specialty Entrées

<i>Pork Belly</i> <i>Braised Snake River Farms Kurobuta Pork Belly served over Apple Scented Beluga Lentils and Vegetable du jour finished a Pear Glace</i>	24
<i>Pan Roasted Chicken</i> <i>Mushroom Dusted Mary's Chicken Breast with Sautéed Mushroom, Sage, and Beet Gnocchi with Goat Cheese and Hazelnut-Lavender Butter, and Vegetable du jour</i>	25
<i>Sea Scallops</i> <i>Pan Seared Sea Scallops topped with Sauce Albert with Black Truffle Potatoes Rosti and Roasted Beets</i>	30
<i>Beet Gnocchi</i> <i>House Made Beet Gnocchi with Sautéed Mushrooms, Cauliflower, Fennel Confit, and Dried Figs in a Sage Beurre Noisette finished with Goat Cheese and Walnuts</i>	22
<i>Lamb Shank</i> <i>Classically Braised Lamb Shank smothered in a Lamb Bordalaise and served over Mashed Potatoes and Vegetable du jour</i>	36
<i>Flat Iron</i> <i>Grilled Snake River Farms American Waygu Flat Iron Steak with Black Truffle Potatoes Rosti, Vegetable du jour, and Mushroom Red Wine Sauce</i>	34
<i>Chicken Orecchiette</i> <i>Sautéed Chicken, Slab Bacon, Dried Figs, Red Bell Pepper, and Leeks in a Sherry Cream Sauce Tossed with Orecchiette Pasta and sprinkled with Gorgonzola</i>	21
<i>Creative King Salmon*</i> <i>Mustard-Maple Glazed Salmon Fillet over Mushroom Risotto and Vegetable du jour finished with Beurre Blanc</i>	28
<i>Quail</i> <i>Boneless Quail Stuffed with a Raisin-Brie Pork Sausage over a Sweet Potato Purée with Roasted Beets and Pomegranate Gastrique</i>	26

Double R Ranch Signature Beef Entrées

<i>Beef Tenderloin</i> <i>Pan Seared Filet of Beef Tenderloin accompanied by a Mushroom Risotto, Vegetable du jour, and an Oatmeal Stout-Chocolate Demi-glacé</i>	37
<i>New York Strip*</i> <i>Grilled New York Strip Steak served with Mashed Potatoes, Vegetable du jour, and Demi-glacé</i>	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."