



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

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



Specialty Entrées

Pork Belly

Braised Snake River Farms Kurobuta Pork Belly served over Apple Scented Beluga Lentils and Vegetable du jour finished a Pear Glace 24

Pan Roasted Chicken

Mushroom Dusted Mary's Chicken Breast with Sautéed Mushroom, Sage, and Beet Gnocchi with Goat Cheese and Hazelnut-Lavender Butter, and Vegetable du jour 26

Sea Scallops

Pan Seared Sea Scallops topped with Sauce Albert with Black Truffle Potatoes Rosti and Roasted Beets 30

Beet Gnocchi

House Made Beet Gnocchi with Sautéed Mushrooms, Cauliflower, Fennel Confit, and Dried Figs in a Sage Beurre Noisette finished with Goat Cheese and Walnuts 22

Shrimp Fettucini

Sauteed Mexican White Shrimp with House Made Fettucine tossed with Capers, Leeks, Fennel Confit, and Red Pepper Flake in a Lemon Spiked Red Sauce 26

Lamb Shank

Classically Braised Lamb Shank smothered in a Lamb Bordalaise and served over Mashed Potatoes and Vegetable du jour 36

Chicken Orecchiette

Sautéed Chicken, Slab Bacon, Dried Figs, Red Bell Pepper, and Leeks in a Sherry Cream Sauce Tossed with Orecchiette Pasta and sprinkled with Gorgonzola 21

*Creative King Salmon**

Mustard-Maple Glazed Salmon Fillet over Mushroom Risotto and Vegetable du jour finished with Beurre Blanc 29

Quail

Boneless Quail Stuffed with a Raisin-Brie Pork Sausage over a Sweet Potato Purée with Roasted Beets and Pomegranate Gastrique 26

Double R Ranch Signature Beef Entrées

Beef Tenderloin

Pan Seared Filet of Beef Tenderloin accompanied by a Mushroom Risotto, Vegetable du jour, and an Oatmeal Stout-Chocolate Demi-glacé 37

*New York Strip**

Grilled New York Strip Steak served with Mashed Potatoes, Vegetable du jour, and Demi-glacé 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."