



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>Cheese Board</i> <i>An Assortment of Cheeses accompanied by Salami, Olives, Fruit, Nuts, Cornichons, and Crostini</i>	<i>18</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>

Salads

<i>Crane Creek Cobb Salad*</i> <i>Bacon, Avocado, Red Onion, Olives, Grape Tomatoes, and a Hard Boiled Egg</i>	<i>11</i>
<i>Chicken Caesar Salad</i> <i>Chopped Romaine, Croutons, and Parmesan tossed in Caesar Dressing and topped with a Grilled Chicken Breast</i>	<i>13</i>
<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>

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



Dinner Entrées

<i>Pork Shank*</i> <i>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</i>	28
<i>Chicken Saltimbocca*</i> <i>Chicken Breast topped with Sage, Italian Sausage, Fontina then Wrapped in Prosciutto accompanied by Fingerling Potatoes, Vegetable du jour, and Lavender-Hazelnut Beurre Blanc</i>	27
<i>Bouillabaisse</i> <i>Lobster Poached in a Fragrant Saffron-Tomato Broth with Scallops, Clams, and White Fish finished with Grilled Crostini, Saffron Aioli and Tarragon</i>	34
<i>Tenderloin</i> <i>Double R Ranch Signature Filet of Beef Tenderloin topped with Melted Roquefort Bleu Cheese and Green Peppercorn sauce accompanied by Baked Potato and Vegetable du jour</i>	37
<i>Seared Cauliflower*</i> <i>Pan Seared Cauliflower Steak served over Apple-Raisin Risotto and Braised Red Cabbage finished with a Lavender-Hazelnut Beurre Blanc</i>	22
<i>Sea Scallops</i> <i>Pan Seared Sea Scallops with House Made Butternut Squash Ravioli in a Sage Beurre Noisette finished with Toasted Walnuts</i>	32
<i>Smokey Cavatappi</i> <i>Sautéed Chicken, Mushrooms and Tomato Concassé tossed with Cavatappi in a Sage-Smoked Cheddar Cream and topped with Maple Bacon Bits</i>	21
<i>King Salmon*</i> <i>Mustard-Maple Glazed Salmon Fillet over Mushroom Risotto and Vegetable du jour finished with Beurre Blanc</i>	28
<i>Butternut Ravioli</i> <i>House Made Butternut-Ricotta Ravioli tossed in a Walnut-Sage Beurre Noisette</i>	20
<i>New York Strip*</i> <i>Grilled Double R Ranch Signature New York Strip Steak served with Mashed Potatoes, Vegetable du jour, and Demi-glace</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."