



Appetizers

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

Starters

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

Salads

<i>Steak Salad</i> Grilled American Wagyu Beef Flank Steak on Mixed Greens tossed with Bleu Cheese Dressing and 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	19
<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>Grilled Shrimp Salad</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	21

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



Dinner Entrées

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

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

December Features

Beef Tenderloin

Pan Seared Filet of Double R Ranch Signature Tenderloin topped with a Crab Bearnaise and accompanied by Baked Potato and Vegetable du jour
38

Sea Scallops

Pan Seared Sea Scallops topped with a Crab Bearnaise and accompanied by Mushroom Risotto and Vegetable du jour
34

“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.”