



Appetizers

<i>Jumbo Shrimp Cocktail*</i>	
<i>Order as many as you like with Cocktail Sauce and Lemon</i>	<i>3 per</i>
<i>Beet Carpaccio*</i>	
<i>Shaved Beet served with Arugula, Goat Cheese, Sherry Vinaigrette, and Sliced Almonds</i>	<i>8</i>
<i>Shrimp Spring Rolls*</i>	
<i>Shrimp, Vegetables, Rice Paper, and Sweet Chili Sauce</i>	<i>9</i>
<i>Calamari</i>	
<i>Breaded Rings and Tentacles of Calamari with a Black Pepper-Parmesan Sauce</i>	<i>10</i>
<i>Black and Bleu Bites*</i>	
<i>Blackened Beef Bites with Melted Gorgonzola</i>	<i>15</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>Cheese Board</i>	
<i>St. Andre's Triple Cream, Truffled Cheese, Smoked Cheddar, and Roquefort accompanied by Salami, Olives, Fruit, Nuts, Cornichons, and Crostini</i>	<i>15</i>
<i>Asparagus Fries</i>	
<i>Tempura Asparagus with a Sriracha Aioli</i>	<i>8</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>French Onion Soup</i>	
<i>Caramelized Onions in a Madeira Spiked Broth topped with a Crostini and Melted Gruyère Cheese</i>	<i>9</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>Bitter-Sweet Salad*</i>	
<i>Brussels Sprout Leaves, Arugula, Radicchio, Candied Bacon, and Tomatoes tossed in a Garlic-Dijon Vinaigrette and finished with Grilled Shrimp and Shaved Manchego</i>	<i>17</i>

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



Dinner Entrées

*Duck**

Pan Roasted Duck Breast over Noodles in a Mushroom-Asparagus Dashi and finished with Sambal, a Soft Boiled Egg and Sugar Snap Pea Slaw 27

Halibut

Pan Seared Wild Alaskan Halibut accompanied by Roasted Potatoes and Vegetable du jour finished with Carrot-Orange Beurre Blanc and a Charred Tomato-Artichoke Relish 34

Garlic Chicken

Sautéed Free Range Chicken Scallopini smothered in a Roasted Garlic Sauce over Vegetable du jour and Mashed Potatoes 27

Peppered Tenderloin

Double R Ranch Signature Filet of Beef Tenderloin topped with Cracked Black Peppercorns with Rosemary-Potato Rondelles, Creamed Spinach, and Cognac Sauce 37

*Eggplant Cannelloni**

Chickpeas, Basil, Roasted Garlic, Roasted Red Pepper rolled in Grilled Eggplant then finished with Balsamic-Beet Relish and Red Sauce 22

Shrimp Arrabbiata

Sautéed Mexican White Shrimp, Tomatoes, Pancetta, and Garlic with Angel Hair Pasta tossed in Extra Virgin Olive Oil with Red Pepper Flakes and Fresh Basil 26

*King Salmon**

Ginger-Orange Glazed King Salmon over a Saute of Wild Mushrooms, Artichoke and Asparagus tossed with Pearl CousCous finished with Pea Vines and Saffron-Normande Sauce 29

*Green Curry**

White Fish, Shrimp, and Calamari Stewed in a Spicy Green Curry Broth topped with Red Pepper, Carrots, Cilantro, and Basil served with Brown Rice 25

*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.”