



## 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>Avocado Toast</i> Crostini topped with Avocado-Goat Cheese, Grilled Asparagus and Meyer Lemon Zest	8
<i>Steak Crostini</i> Steak and Mushrooms Sautéed with a Garlic Sauce on Grilled Crostini topped with Shaved Manchego	14
<i>Steamed Clams</i> Clams steamed with Tarragon, Tomatoes, White Wine, Butter and Red Pepper Flake	14
<i>Asparagus Fries</i> Tempura Asparagus with a Sriracha Aioli	8

## Starters

<i>Butter Lettuce Wedge*</i> Butter Lettuce Wedge with Garlic-Dijon Vinaigrette, Grape Tomatoes, Hard Boiled Egg, Bacon, and Gorgonzola	8
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## Salads

<i>Steak Salad</i> Grilled Kobe 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>Prawn and Cress*</i> Grilled Portobello Mushroom, Asparagus, Artichoke Hearts, Roasted Garlic, Tomato, with Watercress tossed in Garlic-Dijon Vinaigrette topped with Toasted Almonds Grilled Shrimp and Shaved Manchego Cheese	18
<i>Berry Berry Salad</i> Spinach and Arugula tossed in a Strawberry-Basil Vinaigrette and topped with Feta, Strawberries, Blackberries, Candied Walnuts, Carrot, Radish and a Grilled Chicken Breast	16

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



## Dinner Entrées

<i>Duck</i>	
<i>Pan Roasted Duck Breast over House Made Noodles in a Mushroom-Asparagus Dashi and finished with Sambal, a Soft Boiled Egg and Sugar Snap Pea Slaw</i>	28
<i>Halibut*</i>	
<i>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</i>	34
<i>Chicken*</i>	
<i>Proscuitto Wrapped Free Range Chicken Scallopini topped with Olive Tapenade accompanied by a Arugula-Fennel Confit Fingerling Hash, Basil Emulsion, and Aged Balsamic</i>	27
<i>Peppered Tenderloin</i>	
<i>Double R Ranch Signature Filet of Beef Tenderloin topped with Cracked Black Peppercorns with Rosemary-Potato Rondelles, Creamed Spinach, and Cognac Sauce</i>	37
<i>Skewered Halloumi*</i>	
<i>Grilled Skewers of Ballard Farms Halloumi Style Cheese and Zucchini served over Charred Tomato-Artichoke infused Brown Rice and topped with Candied Fennel-Meyer Lemon Relish</i>	22
<i>Cappellini á la Provençal</i>	
<i>Sautéed Chicken, Tomatoes and Olive Tapenade tossed with Cappellini Pasta with Olive Oil and Basil Chiffonade</i>	21
<i>King Salmon</i>	
<i>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</i>	29
<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."*