



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>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

Starters

<i>Butter Lettuce Wedge*</i> Butter Lettuce Wedge with Garlic-Dijon Vinaigrette, Grape Tomatoes, Hard Boiled Egg, Bacon, and Gorgonzola	8
<i>Tomato Salad*</i> Sliced Vine Ripe Tomatoes with Fresh Mozzarella Cheese finished with Basil Chiffonade, Extra Virgin Olive Oil and Aged Balsamic	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 and topped with a Grilled Chicken Breast	13
<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>Thai Mango</i> Spicy Lime Vinaigrette tossed with Mixed Greens, Cabbage, Mint, Basil, Cilantro, Carrots, Tomato, Cashews and Mango finished with Grilled White Shrimp	19

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



Dinner Entrées

Ribeye

Grilled Double "R" Ranch Signature Ribeye Steak accompanied by Parmesan-Garlic Fries, Vegetable du Jour, and House Grated Horseradish 34

*Halibut**

Pan Seared Halibut over Verde Rice pilaf, Veg du Jour and Finished with a Warm Tomato Saffron Vinaigrette 32

*Chicken**

Prosciutto Wrapped Free Range Chicken Scallopini topped with Olive Tapenade accompanied by a Arugula-Fennel Confit Fingerling Hash, Basil Emulsion, and Aged Balsamic 27

Tenderloin

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 37

Portobello Napoleon

Grilled Portobello, Fresh Mozzarella and Vine Ripened Tomato Stacked over a Roasted Red Pepper polenta cake and Finished with a Pistachio Pesto sauce 22

Ahi

Blackened and Seared Rare Ahi Tuna topped with Wakame Salad served over Red-Curry Okinawa Sweet Potato Puree 32

Cappellini à la Provencal

Sautéed Chicken, Tomatoes and Olive Tapenade tossed with Cappellini Pasta with Olive Oil and Basil Chiffonade 21

King Salmon

Pan Seared King Salmon accompanied by a Fennel-Chevre Polenta Cake and Vegetable du jour finish with a Roasted Peach Relish and Pistachio Pesto sauce 30

*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."