



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 Strips</i>	
<i>Breaded Strips 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 Triple Cream, Truffled Cheese, Smoked Cheddar, and Roquefort accompanied by Salami, Olives, Fruit, Nuts, Cornichons, and Crostini</i>	<i>15</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>Brussel 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>
<i>Winter Salad*</i>	
<i>Shaved Fennel, Beets, Dates, Toasted Almonds, Goat Cheese, and Grilled Chicken over Butter Lettuce with a Citrus Vinaigrette</i>	<i>15</i>

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



Dinner Entrées

<i>Pork Chop*</i> <i>Pan Seared Pork Chop with a Whole Grain Mustard Glace over Vegetable du jour and Creamy Roquefort Polenta</i>	29
<i>Garlic Chicken</i> <i>Sautéed Free Range Chicken Scallopine smothered in a Roasted Garlic Sauce over Vegetable du jour and Mashed Potatoes</i>	27
<i>Fishmonger's</i> <i>Ask your Server about todays selection!</i>	MP
<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>Eggplant Cannelloni*</i> <i>Chickpeas, Basil, Roasted Garlic, Roasted Red Pepper rolled in Grilled Eggplant then finished with Balsamic-Beet Relish and Red Sauce</i>	22
<i>Shrimp Arrabbiata</i> <i>Sautéed Mexician White Shrimp, Tomatoes, Pancetta, and Garlic with Angel Hair Pasta tossed in Extra Virgin Olive Oil, Red Pepper Flakes, and Fresh Basil</i>	26
<i>Creative King Salmon*</i> <i>Grilled Fillet of Creative King Salmon served over a Parsnip Puree, Vegetable du jour and a Haystack Chimichurri Frites</i>	29
<i>Green Curry*</i> <i>White Fish, Shrimp, and Calamari Stewed in a Spicy Green Curry Broth topped with Red Pepper, Carrots, Cilantro, and Basil served with Brown Rice</i>	25
<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."