



Appetizers

<i>Jumbo Shrimp Cocktail*</i> Order as many as you like with Cocktail Sauce and Lemon	2.75 per
<i>Asparagus Fries</i> Tempura Asparagus with a Sriracha Aioli	8
<i>Calamari</i> Fried Calamari Rings and Tentacles with a Black Pepper-Parmesan Sauce	8
<i>Steak Crostini</i> Steak and Mushrooms Sautéed with Garlic Sauce on Grilled Crostini topped with Shaved Manchego	12

Starters

<i>Butter Lettuce Wedge*</i> Butter Lettuce Wedge with Garlic-Dijon Vinaigrette, Grape Tomatoes, Hard Boiled Egg, Bacon, and Gorgonzola	8
<i>Polenta Spinach Salad</i> Polenta Croutons, Gorgonzola, Toasted Almonds, Fresh Strawberries all tossed in a Strawberry-Basil Vinaigrette	8
<i>French Onion Soup</i> Caramelized Onions in a Madeira Spiked Broth topped with a Crostini and Melted Gruyère Cheese	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	17
<i>Shrimp Cups</i> Butter Lettuce Cups filled with Sautéed Shrimp, Carrots, Cabbage, Snap Peas, Maifun Noodles, Curried Cashews, and Coconut Red Curry	16
<i>Gilroy Salad*</i> Grilled Mushrooms, Grilled Asparagus, Artichokes, Tomatoes, Watercress and Romaine Tossed in Garlic-Dijon Vinaigrette with Toasted Almonds, Parmesan and a Grilled Shrimp	19

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



Specialty Entrées

<i>Duck Ramen</i>	
<i>Pan Roasted Duck Breast carved over Buckwheat Soba Noodles, Asparagus, Mushrooms, Tamari Broth, Quail Eggs, Sambal and Snap Pea Slaw</i>	28
<i>Lamb Rack*</i>	
<i>Garlic Seared Lamb Rack with Sautéed Baby Turnips, Roasted Potatoes and Watercress Coulis</i>	34
<i>Beef Pappardelle</i>	
<i>Sautéed Beef Tournedos, Oyster Mushrooms, Asparagus, Onion, and House-made Pappardelle with Glace de Viande, Shaved Parmesan, and Watercress</i>	26
<i>Spring Vegetable Lasagna</i>	
<i>Baked House made Pasta Sheets layered with Mushrooms, Red Pepper, Spinach, Leeks, Asparagus, Basil, and Smoked Mozzarella finished with Bechamel</i>	
<i>Chicken Rotini</i>	
<i>Sautéed Chicken, Mushrooms, and Snap Peas in a Lemon Cream Sauce with Rotini Pasta</i>	18
<i>Flat Iron</i>	
<i>Grilled Snake River Farms Black Label American Wagyu Flat Iron Steak topped with Chimichurri accompanied by Spiced Potato Wedges and Vegetable du jour</i>	36
<i>Chicken Piccata*</i>	
<i>Sautéed Free Range Chicken Scaloppine with a Meyer Lemon-Caper Sauce over Wild Rice and Vegetable du jour</i>	26

Seafood Entrées

<i>Sea Scallops</i>	
<i>Sautéed Sea Scallops served with Tarragon-Preserved Meyer Lemon Risotto and Tomato-Caper Relish</i>	29
<i>Creative King Salmon*</i>	
<i>Grilled Creative King Salmon Fillet with Spiced Rice, Vegetable du jour, and Coconut Red Curry</i>	28
<i>Halibut*</i>	
<i>Pan Seared Wild Alaskan Halibut accompanied by Polenta Cake, Vegetable du jour, Beurre Blanc and Preserved Meyer Lemon Zest</i>	32
<i>Spring Saute*</i>	
<i>Sautéed Mexican White Shrimp, Snap Peas, Artichokes, Mushrooms, Tomatoes, and Red Pepper Flake tossed with Extra Virgin Olive Oil</i>	24

Double R Ranch Signature Beef Entrées

<i>Beef Tenderloin*</i>	
<i>Seared Bacon Wrapped Filet of Beef Tenderloin accompanied by Mashed Potatoes and Vegetable du jour finished with Demi-Glace</i>	37
<i>New York Strip*</i>	
<i>12oz Grilled New York Strip Steak served with a Baked Potato, Vegetable du jour, and Demi-Glace</i>	32
<i>Manhattan Filet</i>	
<i>Grilled Filet of New York Strip Loin topped with a Mushroom-Red Wine Sauce accompanied by Truffle Pomme Frites and Vegetable du jour</i>	36

"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."