

Starters

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| <i>Autumn Sunrise Soup*</i> <i>Velvety Butternut Squash, Pear and Golden Beet Soup garnished with Crème Fraiche, Apple-Maple Bacon Lentils</i> | 8 |
| <i>Butter Lettuce Wedge*</i> <i>Butter Lettuce Wedge with Garlic-Dijon Vinaigrette, Grape Tomatoes, Hard Boiled Egg, Bacon, and Gorgonzola</i> | 8 |
| <i>Beet Mélange*</i> <i>Red and Golden Beets on Arugula Lettuce with Candied Walnuts, Tarragon Dried Cherries, Goat Cheese, and a Zesty Honey Dijon Vinaigrette</i> | 8 |

Salads

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| <i>Crane Creek Cobb Salad*</i> <i>Bacon, Avocado, Red Onion, Olives, Grape Tomatoes, and a Hard-Boiled Egg</i> | 11 |
| <i>Chicken Caesar Salad</i> <i>Chopped Romaine, Croutons, and Parmesan tossed in Caesar Dressing and topped with a Grilled Chicken Breast</i> | 13 |
| <i>Steak Salad</i> <i>Grilled American Wagyu Beef Flank Steak on Mixed Greens tossed with Bleu Cheese Dressing and topped with Fried Onions</i> | 18 |
| <i>Seafood Louie*</i> <i>Crab Meat, Bay Shrimp, Jumbo Shrimp, Tomatoes, Red Onions, Black Olives, and a Hard Boiled Egg on Mixed Greens tossed in a Catalina Style Dressing</i> | 19 |
| <i>Autumn Salad</i> <i>Roasted Butternut Squash, Bacon, Dried Cranberries, and Cous Cous with Frisée and Arugula tossed in a Maple Vinaigrette finished with Grilled Chicken and Spiced Pecans</i> | 18 |

From the Sea

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| <i>Striped Sea Bass</i> <i>Pan Seared Striped Sea Bass served over Vegetable du jour and Saffron Rice Pilaf And Finished with Beurre Blanc</i> | 30 |
| <i>King Salmon*</i> <i>Mustard-Maple Glazed Salmon Fillet over Mushroom Risotto and Vegetable du jour finished with Beurre Blanc</i> | 29 |
| <i>Thai-Style Bouillabase*</i> <i>Sauteéd Shrimp, Clams, Whitefish, Tomatoes, Shiitake Mushrooms and Crab in a Fragrant Coconut Lemongrass Bouillabase Broth served with Grilled Sourdough Baguette</i> | 28 |

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

Chef's Table

*Butternut & Coconut Polenta**

Creamy Polenta Infused with Butternut Squash and Coconut Milk Topped with a Maple Chili Glazed Saute of Brocollini, Shittake Mushroom, Cauliflower and Snap pea

19

Vegan Friendly

*Pig N' Bleu**

Pan Roasted Pork Tenderloin Stuffed with Dried Cherries and Danish Bleu served over Vegetable Du Jour and Herbed Parmesan Risotto and Finished with a Cherry Port Glace

26

Pan Roasted Chicken

Porcini Dusted Pan Roasted Mary's Chicken Breast with Vegetable du jour Sautéed Mushroom, Sage, Beet Gnocchi and Goat Cheese Finished with Hazelnut-Lavender Compound Butter

26

Beet Gnocchi

House Made Beet Gnocchi with Sautéed Mushrooms, Cauliflower, Fennel Confit, and Dried Figs in a Sage Beurre Noisette finished with Goat Cheese and Walnuts

22

Signature Hand Cut Steaks

Double R Ranch Signature Filet Mignon

6 oz- 32

10 oz- 50

Double R Ranch Signature Striploin

12 oz New York- 32

8 oz- Center Cut Manhattan- 28

Double R Ranch Signature Ribeye

14oz- 45

Toppers

Bernaise Sauce- 3

Cognac Peppercorn Sauce- 4

Demi Glace- 5

Cherry Port Glace- 5

Maitre D' Hotel Butter- 3

Bleu Cheese- 3

Sides

Baked Potato- 4

Roasted Garlic Mashers- 4

Herbed Parmesan Risotto- 7

Thyme & Gruyere Au Gratin- 5

Garlic Parmesan Frites- 5

Creamed Spinach- 6

Vegetable Du Jour- 3

Brussel Sprouts & Bacon-6

Sauteed Mushrooms-5

"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."