



Starters

French Onion Soup Caramelized Onions in a Madeira Spiked Broth topped with a Crostini and Melted Gruyère Cheese 9

Butter Lettuce Wedge* Butter Lettuce Wedge with Garlic-Dijon Vinaigrette, Grape Tomatoes, Hard Boiled Egg, Bacon, and Gorgonzola 8

Fig & Fennel* Arugula and Butter Leaf Lettuce tossed in a Blood Orange Vinaigrette with Shaved Fennel, Tomato, Dried Fig, Sliced Apple, Candied Walnuts and Goat Cheese 8

Chef's Table

Fennel "Osso Bucco" Pan Roasted Fennel Bulb stuffed with Curry infused Israeli Couscous, Sweet Potato, Fennel Confit and Roasted Red Pepper, finished with a Smoked Tomato Emulsion and Truffle Oil 20

Vegan Friendly

Braised Snake River Farms Kurobuta Pork Shank* Served over Vegetable du Jour, Candied Bacon and White Cheddar Risotto, finished with a Whole Grain Mustard infused Sauce Robert and Gremolata 26

Coq au Vin* Braised Chicken Breast flambéed with Brandy and finished with Mushroom-Red Wine Glace, topped with Bacon Lardons over Roasted Garlic Mashers and Vegetable du Jour 28

Sweet Potato & Basil Ravioli House Made Ravioli filled with Sweet Potato, Ricotta Cheese and Basil served in a Pistachio-Pesto-Parmesan Broth with Smoked Tomatoes 22

"Prepared without gluten.

Please notify your server about any food related allergies

"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."



Fresh From the Sea

Alaskan Halibut Pan Seared Alaskan Halibut served over vegetable du jour and Artichoke Basil Risotto, Saffron Tomato Relish and finished with a Sun Dried Tomato Sauce Normandé 36

Miso-Citrus Glazed King Salmon* Served over Vegetable du Jour, Brown Rice and finished with Beurre Blanc 29

Idaho Rainbow Trout Crab and Roasted Leek stuffed Ruby Red Rainbow Trout Fillet served over Vegetable du Jour, Herbed Potato Gnocchi and Finished with a Classic Picatta Sauce 28

Signature Hand Cut Steaks

We proudly feature Double R Ranch Signature Beef

Filet Mignon

6 oz.- 32

10 oz.- 50

Striploin

12 oz. New York- 32

8 oz. Center Cut Manhattan- 28

Ribeye

14 oz.- 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

Candied Bacon & White Cheddar Risotto- 7

Thyme & Gruyere Au Gratin- 5

Truffle Frites- 7

Creamed Spinach- 6

Vegetable Du Jour- 3

Brussel Sprouts & Bacon- 6

Sauteéd Mushrooms- 5