



Starters

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

Berry Salad Spinach tossed in a Strawberry Basil Vinaigrette and topped with Sweet Chili Bacon, Feta, Raspberries, Blackberries, Candied Walnuts, and Radish 8

Asparagus Fries Asparagus Spears Coated with Crispy Tempura served with Sriracha Aioli 9

Steamed Clams Manila Clams steamed in a Garlicky White Wine Broth with Red Pepper Flake and served with Grilled Baguette 18

Chef's Table

Zucchini Cannelloni* Thin Sliced Zucchini stuffed with Apple infused Beluga Lentils, Asparagus, Artichoke Heart, and Roasted Red Pepper and finished Saffron Tomato Relish and Truffled Pumpkin Seeds 20

****Vegan Friendly****

New Zealand Lamb Rack Honey Dijon Herb Crusted Lamb Rack accompanied by Vegetable du Jour, Thyme and Gruyere Potato Au Gratin and finished with a Hard Cider Mint Sauce 35

Poulet de Argentine * Air Chilled, Free Range Chicken Breast stuffed with Peppers, Onions, Chorizo, Olive Tapenade and Manchego and wrapped in Pancetta over Chimmichurri Fingerling Potatoes, Vegetable du Jour and Romesco sauce 29

Bone-In Pork Chop Maple Chili Glazed Bone-In Pork Chop, Pan Roasted and served over Roasted Garlic Yukon Gold Mashers, Vegetable du jour 28

***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

Bangkok Biscay Shrimp, Sea Scallops, Clams, and Fish stewed in a Coconut Red Curry Sauce served over Spiced Jasmine Rice with Grilled Crostini 29

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

Maitre D' Hotel Butter- 3

Bleu Cheese- 3

Sides

Baked Potato- 4

Roasted Garlic Mashers- 4

Mushroom Risotto- 7

Thyme & Gruyere Au Gratin- 5

Truffle Frites- 7

Creamed Spinach- 6

Vegetable Du Jour- 3

Asparagus with Bernaise-4

Sauteéd Mushrooms-5