



## *Starters*

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

**House Salad** Mixed Greens, Julienne carrot, Grape Tomato, Cucumber, Parmesan Cheese, And Sourdough Croutons served with Choice of Dressing 6

**French Onion Soup** Caramelized Onions in a Madeira Spiked Broth topped with a Crostini and Melted Gruyère Cheese 12

**Crispy Trout** Crispy Fried Idaho Rainbow Trout finished with Teriyaki, Green Onion, and Sesame Truffle Sauce 15

\*\*\*can be prepared gluten free\*\*\*

**Steamed Clams** Manila Clams steamed in a Garlicky White Wine Broth with Red Pepper Flake and served with Grilled Baguette 20

**Asparagus Fries** Asparagus Spears Coated with Crispy Tempura served with Honey Garlic and Red Chili Aioli 12

## *Chef's Table*

**Artichoke Milanese\*** Grilled Artichoke Stuffed with Saffron Risotto and Spring Vegetables 20  
\*\*\*Can Be Prepared Vegan\*\*\*

**Coq au Vin\*** Braised Chicken Breast flambéed with Brandy and finished with Mushroom-Red Wine Glace, topped with Bacon Lardons over Roasted Garlic Herbed Mashers and Vegetable du Jour 29

**Smoked Duck Ramen** Slow Smoked Duck Breast over Ramen Noodles in a Fragrant Japanese Mushroom Broth with Vegetables, Shitake Mushroom and a Sake Poached Quail Egg 28  
\*\*\*Contains Fish\*\*\*

**Alaskan Halibut\*** Pan Seared Alaskan Halibut Filet served over a Fenneled Artichoke Saffron Risotto, Vegetable du jour and Finished with a Meyer Lemon Beurre Blanc and Tomato Caper Relish 39

\*\*\*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 foodborne illness, especially if you have certain medical conditions.”



**Jumbo Sea Scallops** Pan Seared Sea Scallops over Bacon Chive Potato latkes, Creamed Leeks, Honey Garlic Red Chili Aioli and Beurre Blanc Sauce 38

**Salmon Almondine** Almond Crusted Pan Seared Creative King Salmon over Vegetable du Jour, Dried Cherry and Toasted Almond Wild Rice Pilaf and finished with Classic Beurre Blanc Sauce 34

### *Signature Hand Cut Steaks*

*We proudly feature Double R Ranch Signature Beef*

#### **Filet Mignon**

6 oz.- 34

10 oz.-56

#### **Striploin**

12 oz. New York- 36

8oz. Club Steak-26

#### **Ribeye**

14 oz.- 48

#### **Toppers**

Bearnaise Sauce- 4

Cognac Peppercorn Sauce- 4

Demi-Glace- 5

Crab- 8

Maître D' Hotel Butter- 3

Bleu Cheese- 3

#### **Sides**

Baked Potato- 4

Herbed Roasted Garlic Mashers- 5

Saffron Risotto- 8

Truffle Frites- 8

Creamed Spinach- 6

Vegetable Du Jour- 3

Leek Gratin- 6

Sautéed Mushrooms-4