



Starters

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

Caprese Salad* Vine Ripened Tomatoes, Fresh Mozzarella, Aged Balsamic, Citrus Basil sauce and Castelvetrano Olives 10

Seared Ahi* Cajun Dusted Ahi Tuna Seared Rare and served with Snap peas, Carrots and Roasted Corn tossed in a Sesame Ginger Sauce 15

Steak Crostini Steak and Mushroom sautéed with a Garlic Sauce on Grilled Crostini topped with Shaved Manchego 14

Chef's Table

Caprese Portobello

Grilled Portobello Mushroom topped with Pesto, Balsamic, Vine Ripe Tomato, and Fresh Mozzarella accompanied by a Basil and Corn Orzo 20

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

Huckleberry Chicken Pan Roasted Free Range Chicken Breast Over Herbed Potato Gnocchi, Vegetable du jour and finished with a Meyer Lemon-Lavendar Supreme sauce and Huckleberry Port Glace 29

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

Vegan Mixed Grill* Eggplant, Zucchini and Corn off the Cobb Grilled in a Sun dried Tomato Basil Marinade and served with Truffle Frites and a Citrus Basil Emulsion 20

***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."



Ahi Tuna Seared Rare in a Japanese Furikake Seasoning and paired with Toasted Coconut Risotto, Pickled Carrot Ribbons, Wakame salad and finished with a Citrus Basil Emulsion and Watermelon Red Curry Coulis 39

Miso-Citrus Glazed King Salmon* Served over Vegetable du Jour, Brown Rice and finished with Beurre Blanc 30

Signature Hand Cut Steaks

We proudly feature Double R Ranch Signature Beef

Filet Mignon

6 oz.- 34

10 oz.-58

Striploin

12 oz. New York- 32

16 oz. New York- 42

Ribeye

14 oz.- 45

Toppers

Bernaise Sauce- 3

Cognac Peppercorn Sauce- 4

Demi Glace- 5

Huckleberry Port Glacé- 5

Maitre D' Hotel Butter- 3

Bleu Cheese- 3

Sides

Baked Potato- 4

HorseRadish & Chive Mashers- 4

Parmesan Risotto- 7

Thyme & Gruyere Au Gratin- 5

Truffle Frites- 7

Creamed Spinach- 6

Vegetable Du Jour- 3

Corn Succatash- 4

Sauteéd Mushrooms-5