



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

Apricot Chorizo Rumaki* Dried Apricot Stuffed with Chorizo Sausage, Manchego Cheese, wrapped in Applewood Smoked Bacon and finished with a Ruby Port Syrup 12

Pan Fried Oysters Pan Fried Cornmeal Dusted Oysters Served in a Cajun Broth with Tarragon Aioli and Grilled Sourdough Baguette 18

Tiger Rolls Crispy Spring Rolls stuffed with Crab and a Basil, Cilantro, and Roasted Shallot Cream Cheese served with a Lemon Grass Dipping Sauce 19

Chef's Table

Maple Chili Butternut "Steak"* Maple Chili Glazed Butternut Squash "Steak" over Braised Red Cabbage and Coconut Grits 20
Vegan Friendly

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

Kashmiri Lamb Shank * Indian Spiced Slow Braised Lamb Shank served over Creamy Coconut Polenta, Cardamon Roasted Carrots and Finished with Butter Sauce and Roasted Garlic Yogurt Riata 38

Pork Chop & Apple Sauce* Charbroiled Snake River Farms Kurobuta Bone-in Pork Chop served over Vegetable du jour, Roasted Garlic Herbed Mashers and Finished with an Apple Caramelized Onion Compote 34

***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

Pesto Risotto- 7

Truffle Frites- 8

Creamed Spinach- 6

Vegetable Du Jour- 3

Maple Bacon Brussel sprouts- 6

Sautéed Mushrooms-4