

Appetizers

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| <i>Jumbo Shrimp Cocktail*</i> Order as many as you like with Cocktail Sauce and Lemon | 3 per |
| <i>Calamari</i> Breaded Rings and Tentacles of Calamari with a Black Pepper-Parmesan Sauce | 10 |
| <i>Bones and Toast</i> Roasted Bone Marrow and Wild Mushroom Fonduta with Crostini | 14 |
| <i>Asparagus Fries</i> Tempura Asparagus with a Sriracha Aioli | 9 |
| <i>Strawberry Brie Toast</i> Grilled Baguette topped with Melted Brie Cheese, Basil Chiffonade, Sliced Strawberries and Aged Balsamic | 7 |
| <i>Steak Crostini</i> Steak and Mushrooms Sautéed with a Garlic Sauce on Grilled Crostini topped with Shaved Manchego | 14 |
| <i>Red Curry Clams*</i> Clams Steamed in a Coconut Red Curry Broth | 14 |

Starters

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| <i>Butter Lettuce Wedge*</i> Butter Lettuce Wedge with Garlic-Dijon Vinaigrette, Grape Tomatoes, Hard Boiled Egg, Bacon, and Gorgonzola | 8 |
| <i>French Onion Soup</i> Caramelized Onions in a Madeira Spiked Broth topped with a Crostini and Melted Gruyère Cheese | 9 |
| <i>Berry and Orange Salad</i> Spinach and Arugula tossed in a Blood Orange Vinaigrette and topped with Feta, Raspberries, Blackberries, Candied Walnuts, and Radish | 8 |

Salads

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| <i>Steak Salad</i> Grilled American Wagyu Beef Flank Steak on Mixed Greens tossed with Bleu Cheese Dressing and topped with Fried Onions | 18 |
| <i>Seafood Louie*</i> Crab Meat, Bay Shrimp, Bay Scallops, Jumbo Shrimp, Tomatoes, Red Onions, Black Olives, and a Hard Boiled Egg on Mixed Greens tossed in a Catalina Style Dressing | 19 |
| <i>Mediterranean Chicken</i> Arugula and Butterleaf Lettuce Tossed in a Lemon Peppercorn Vinaigrette with Kalamata Olives, Sun Dried Tomato, Cucumber, Red Onion, Chickpeas, Feta Cheese and topped with Grilled Chicken | 17 |
| <i>Prawn and Cress*</i> Grilled Portobello Mushroom, Asparagus, Artichoke Hearts, Roasted Garlic, Tomato, with Watercress tossed in Garlic-Dijon Vinaigrette topped with Toasted Almonds, Grilled Shrimp and Shaved Manchego Cheese | 19 |

**Prepared without gluten. Gluten-Free Pasta available by request
Please notify your server about any food related allergies.*



Dinner Entrées

Spiced Duck

Pan Roasted Duck Breast Dusted with Chinese 5-Spice accompanied by Sesame Glazed Baby Carrots, Parsnip Puree and a Blood Orange Gastrique 32

Meyer Lemon Chicken

Meyer Lemon and Garlic Braised Chicken Breast over Spring Vegetable Risotto, Wilted Arugula and finished with a Meyer Lemon and Caper Beurre Blanc 28

Cajun Shrimp Capellini

Pan Blackened Mexican White Shrimp with Capellini Tossed in a Meyer Lemon Cream Sauce with Snap Peas, Tomatoes, Basil and Arugula 26

Pesto Chicken Pasta

Sauteed Chicken and Mushrooms with Roasted Red Pepper and Snap Peas tossed with Cavatappi Pasta and Pesto 20

*King Salmon**

Creative King Salmon in a Fragrant Coconut-Lemongrass Broth with Roasted Fingerling Potatoes, Glazed Baby Carrots and topped with a Shrimp-Cucumber Relish 29

Zucchini Cannelloni

Roasted Zucchini "Cannelloni" with Asparagus, Pea, Mushroom and Chevre -Manchego Cheese filling accompanied by Parsnip Puree, Fenneled Fingerling Hash and finished with a Saffron Tomato Relish 20

*New York Strip**

Grilled Double R Ranch Signature New York Strip Steak served with a Baked Potato, Vegetable du jour, and Demi-glace 32

Halibut

Wild Alaskan Halibut Filet served over Wild Mushroom Risotto and Vegetable du jour finished with Beurre Blanc and Saffron Tomato Relish 33

Peppered Tenderloin

Double R Ranch Signature Filet of Beef Tenderloin topped with Cracked Black Peppercorns with Rosemary-Potato Rondelles, Creamed Spinach, and Cognac Sauce 36

"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."