



## Appetizers

<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>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>Stuffed Piquillo Peppers</i> Wild Mushroom and Shrimp Stuffed Piquillo Peppers	14

## Starters

<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

## Salads

<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>Warm Cabbage Salad</i> A Grilled Chicken Breast on top of Sauteed Brussel Sprouts, Arugula, Apple and Fennel Tossed in a Warm Bacon Honey Vinaigrette	17
<i>Smoked Trout and Greens</i> Mixed Greens Tossed in a Lemon Dill Dressing with Smoked Trout, Red onion, Tomato, Fried Capers, Goat Cheese, Cucumber & Toasted Almond	18

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



## Dinner Entrées

<i>Boneless Short Ribs</i> <i>Braised Beef Short Ribs served with Mashed Potatoes, Vegetable du jour and Whole Grain Mustard Glace de Viande</i>	30
<i>Coq Au Vin</i> <i>Braised Chicken Breast Flambéed with Brandy and topped with Bacon Lardoons, served with a Red Wine Mushroom Glace over Mashed Potatoes and Vegetable du jour</i>	28
<i>Vodka Shrimp</i> <i>Sautéed Mexican White Shrimp, Mushrooms and Spinach with Angel Hair Pasta tossed in a Spicy Vodka Tomato Cream Sauce</i>	26
<i>Spanish Chicken Papperdelle</i> <i>Sautéed Chicken, Piquillo Peppers, Chorizo, Tomato, Olives, and Dried Figs tossed in a Sherry Cream Sauce with House Made Papperdelle Pasta</i>	24
<i>King Salmon*</i> <i>Honey-Orange Miso Glazed Salmon Fillet over Brown Rice and Vegetable du jour finished with a Green Tea Buerre Blanc</i>	29
<i>Idaho Trout</i> <i>Grilled Ruby Red Trout served with Sweet Potato Gnocchi, Vegetable du jour and finished with Sage Brown Butter Sauce with Toasted Almonds</i>	26
<i>Yam and Black Bean Empanada</i> <i>Savory Yam and Black Bean Baked Empanada over Tomatillo Verde Rice Pilaf, Sautéed Onions and Peppers then topped with a Red Grape Pico De Gallo and with a Sweet and Spicy Piquillo Coulis</i>	20
<i>New York Strip*</i> <i>Grilled Double R Ranch Signature New York Strip Steak served with a Baked Potato, Vegetable du jour, and Demi-glace</i>	32
<i>Peppered Tenderloin</i> <i>Double R Ranch Signature Filet of Beef Tenderloin topped with Cracked Black Peppercorns with Rosemary-Potato Rondelles, Creamed Spinach, and Cognac Sauce</i>	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."*