



## *Appetizers*

**Steak Crostini** Steak and Mushroom Sauteed in Garlic Sauce on Grilled Crostini finished with Manchego Cheese 16

**Coconut Red Curry Clams** Manila Clams Steamed in Coconut Red Curry Broth with Fennel Confit, Sliced Lime and Cilantro. Served with Grilled Baguette 20

**Korean Beef Lettuce Wraps** Beef Sautéed in Korean Marinade served in Butter Lettuce Cups with Steamed White Rice, Pickled Onions, Diced Cucumber and Curried Cashews 16 \*\*\*Contains Fish Sauce\*\*\*

**Calamari** Fried Strips of Calamari Steak served with Caper Dill Remoulade and Cocktail Sauce 14

**Asparagus Fries** Tempura Battered Asparagus Spears served with Sriracha Aioli 12

**Grilled Artichoke** Grilled Artichoke served with Drawn Butter and Lemon Szechuan Pepper Aioli 12

## *Starters*

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

**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

**Spinach Poppyseed\*** Spinach Leaves Tossed in Poppyseed Dressing and topped with Sliced Strawberries, Blueberry, Blood Orange, Candied Walnut, and Goat Cheese 8

\*\*\*Contains Nuts\*\*\*

\*\*\*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.”



## *Entrées*

**Artichoke Milanese\*** Grilled Artichoke filled with a Saffron Risotto sauteed with Tomato and Spring Vegetables served with Lemon Szechuan Pepper Aioli 20

\*\*\*Can Be Prepared Vegan\*\*\*

**Chicken Relleno\*** Pan Roasted Chicken Breast Stuffed with Shrimp and Pepperjack Cheese served over Vegetable du jour, Roasted Tomatillo Polenta Cake, Chili Verde, Molé sauce and finished with a Red Grape Pico de Gallo 30

**Snake River Farms Kobe Short Ribs\*** Red Wine Braised Short Ribs served with Roasted Garlic Herbed Mashers and Vegetable du Jour and whole Grain Mustard Glace de Viande 48

**Alaskan Halibut\*** Pan Roasted Alaskan Halibut served over Spring Vegetable Saffron Risotto, vegetable du jour and finished with a Meyer Lemon Piccata Sauce 39

**King Salmon\*** Smoked Paprika Honey Glazed Pan Seared Salmon filet over Coconut Red Curry Roasted Fingerlings, Vegetable du jour, and a Spring Pea Tarragon Coulis 32

**Filet Mignon\*** Pan Roasted Double “R” Ranch Signature Beef Tenderloin, Vegetable du jour, Pommes Anna, Port Reduction and a Danish Bleu Cognac Sauce 6oz-39 10oz-56

**New York Striploin\*** Flame Grilled Double “R” Ranch Signature 12oz Striploin served with Mashed Potato, Vegetable du jour, and finished with Classic Demi-Glace 38

**New Zealand Lamb Rack\*** Pan Roasted New Zealand Lamb Rack over Molé Spiked Spaghetti Squash, Vegetable du jour, Persillade Sauce and a Roasted Red Pepper Puree 38

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