

***Starters***

**Butter Lettuce Wedge\*** Butter Lettuce Wedge with Garlic-Dijon Vinaigrette, Grape Tomatoes,

Hard Boiled Egg, Bacon, and Gorgonzola 8

**Beet Salad\*** Red and Golden Beets, Arugula, Asian Pear, Quince paste, Toasted Almond Brittle, and

Goat Cheese with Honey Dijon Vinaigrette 8

**Truffled Cauliflower Soup\*** Velvety Cream of Cauliflower and Leek Soup infused with Black Truffle

and Garnished with Maple Bacon 9

**Bacon Wrapped Mozzarella\*** Oven Baked Marinated Fresh Mozzarella, wrapped in Applewood Smoked

Bacon on Arugula with Shaved Red Onion, and an Olive Lemon Vinaigrette 11

**Duck Pastrami\*** House Cured and Smoked Duck Pastrami Served with Royal Corona Beans, Daikon Sprouts, Ash Aioli, and Port Reduction Sauce 16

**Steamed Clams** 1 lb Manila Clams Steamed in a White Wine Broth with Red Pepper Flake and served with Grilled Sourdough Baguette 20

***Chef’s Table***

**Roasted Acorn Squash Risotto\*** Classic Risotto with Roasted chunks of Acorn Squash, Oyster Mushrooms**,** Sage and Parmesan served in a Roasted Acorn Squash 18

**Chicken Scallopini\*** Pan Seared Bacon Wrapped Chicken Scallopini, Vegetable du jour, Fennel Arugula Fingerling Potato Hash Finished with a Cognac Roasted Tomato Cream Sauce 28

**Kurobuta Pork Shank \*** Braised Snake River Farms Kurobuta Hind Shank accompanied by a

Truffled Royal Corona Bean Cassoulet, Vegetable du jour, and finished with a Sherry Glace 29

**Lobster Ravioli** Poached Lobster, Roasted Leek and Ricotta Cheese Stuffed Raviolis Tossed in a

Saffron Cream Sauce and topped with Tomato Relish and Shaved Manchego 34

**Smoked Tomato Bouillabaisse** Pan seared Mexican White Shrimp, Manila Clams, Stewed Fish and Crab in a Fragrant Smoked Tomato Bouillabaisse Broth with Toasted Cous Cous and Fennel Confit 30

“\*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.”



 **Honey Blackened Swordfish** Pan Blackened Swordfish finished with a Clover Honey Glaze and served with Vegetable du Jour, Fennel Arugula Fingerling Potato Hash, and Blood Orange Beurre Blanc 30

**Crab Oscar King Salmon\*** Pan Seared Creative King Salmon over Vegetable du Jour, Roasted Tomato Provençal Risotto and topped with Crab Meat and Béarnaise Sauce 32

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| ***Signature Hand Cut Steaks****We proudly feature Double R Ranch Signature Beef* |
| **Filet Mignon**6 oz.- 3410 oz-58 | **Striploin**12 oz. New York- 3216 oz. New York- 42 |
| **Ribeye**14 oz.- 45 |
| **Toppers** |
| Bearnaise Sauce- 3Cognac Peppercorn Sauce- 4Demi-Glace- 5 | Crab- 8Maître D’ Hotel Butter- 3Bleu Cheese- 3 |
| **Sides** |
| Baked Potato- 4Herbed Roasted Garlic Mashers- 4Parmesan Risotto- 4Fingerling Hash- 5Truffle Frites- 7 | Creamed Spinach- 6Vegetable Du Jour- 3Maple Bacon Brussel sprouts- 5Sautéed Mushrooms-4  |