

***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

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| ***Signature Hand Cut Steaks****We proudly feature Double R Ranch Signature Beef* |
| **Filet Mignon**6 oz.- 3410 oz-56 | **Striploin**12 oz. New York- 368oz. Club Steak-26 |
| **Ribeye**14 oz.- 48 |
| **Toppers** |
| Bearnaise Sauce- 4Cognac Peppercorn Sauce- 4Demi-Glace- 5 | Crab- 8Maître D’ Hotel Butter- 3Bleu Cheese- 3 |
| **Sides** |
| Baked Potato- 4Herbed Roasted Garlic Mashers- 5Pesto Risotto- 7Truffle Frites- 8 | Creamed Spinach- 6Vegetable Du Jour- 3Maple Bacon Brussel sprouts- 6Sautéed Mushrooms-4  |