

***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.- 34  10 oz-56 | **Striploin**  12 oz. New York- 36  8oz. Club Steak-26 |
| **Ribeye**  14 oz.- 48 | |
| **Toppers** | |
| Bearnaise Sauce- 4  Cognac Peppercorn Sauce- 4  Demi-Glace- 5 | Crab- 8  Maître D’ Hotel Butter- 3  Bleu Cheese- 3 |
| **Sides** | |
| Baked Potato- 4  Herbed Roasted Garlic Mashers- 5  Pesto Risotto- 7  Truffle Frites- 8 | Creamed Spinach- 6  Vegetable Du Jour- 3  Maple Bacon Brussel sprouts- 6  Sautéed Mushrooms-4 |