



## APPETIZERS

### CHILLED PRAWN COCKTAIL\*<sup>GS</sup> 4 per prawn

Tender jumbo shrimp served with a horseradish tomato sauce and lemon

### BAKED BRIE 17

Warm soft French cheese baked to a golden brown, served with lingonberry chutney and toast points

### CROQUETAS 8

Traditional Basque fritters made with chicken based creamed béchamel and served with Romesco sauce

### GUACAMOLE & PICO DE GALLO 15

House-made guacamole and pico de gallo served with fresh tortilla chips

### OYSTERS ON THE HALF SHELL\* 23

Six Pacific cold-water oysters either served chilled with mignonette, cocktail sauce, and lemon or Rockefeller ~ baked with spinach, roasted shallots, and Parmesan cheese; topped with hollandaise

### CALAMARI FRITO 14

Lightly seasoned calamari strips, served crispy with horseradish cocktail sauce

### STEAMERS\* 22

One pound of fresh clams, served with Idaho French fries, cooked in your choice of: garlic & beer or shallot & white wine cream sauce <sup>GS</sup> - Sauces include red pepper flakes

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## ENTRÉES

We proudly serve Double R Ranch Signature Northwest beef

Entrées include a cup of our handcrafted soup du jour; mixed green salad, or wedge Caesar salad

### LAMB SHANK 46

Slow cooked bone-in lamb shank in a rich brown sauce, served on garlic mashed Idaho potatoes

### GRILLED KUROBUTA PORK CHOP 39

Bone-in thick cut Kurobuta pork chop, grilled and finished with apple brandy sauce, accompanied by potato and vegetable du jour

### NORTH AMERICAN ELK\* <sup>GS</sup> 46

8 oz. of premium elk loin, sautéed, sliced and served with green peppercorn sauce, accompanied by potato and vegetable du jour

### TENDERLOIN MEDALLIONS\* <sup>GS</sup> 47

8 oz. of slow roasted tenderloin, carved and finished with cabernet sauce, accompanied by potato and vegetable du jour

### NEW YORK STRIP\* <sup>GS</sup> 46

Aged 14 oz. strip steak, seasoned and grilled to your liking, accompanied by potato and vegetable du jour

### GRILLED CHICKEN 30

Boneless half chicken seasoned with rosemary and lemon, grilled and drizzled with a green onion cream sauce, accompanied by potato and vegetable du jour

### HALIBUT OÑATI 40

Filet of Alaskan halibut, baked golden and finished with lemon butter cream sauce, accompanied by rice pilaf and vegetable du jour

### SAUTEÉD IDAHO TROUT 33

Fresh Hagerman Valley ruby trout, pan seared golden and finished with toasted almond lemon butter sauce, accompanied by rice pilaf and vegetable du jour

### FRESH ATLANTIC SALMON\* 34

Your choice of preparation: Salmon In A Cage <sup>GS</sup> ~ Horseradish Crusted ~ Grilled <sup>GS</sup>

All served with lemon beurre blanc, accompanied by rice pilaf and vegetable du jour

## SEAFOOD ADD-ONS TO ANY ENTRÉE

'Oscar' style*	11
Two prawn scampi*	8



## SALADS

Salads include a cup of our handcrafted soup du jour; mixed green salad, or wedge Caesar salad

### SUMMER BERRY SALAD 22

A bed of mixed greens with strawberries, blueberries, and dried cranberries topped with candied walnuts and feta cheese and dressed with a raspberry vinaigrette

~ add grilled chicken breast or sautéed shrimp for 7

### SESAME CRUSTED AHI SALAD\* 24

Fresh sashimi grade tuna dredged in seeds, pan seared rare and served on an Asian salad with citrus soy vinaigrette

### STEAK SALAD\* 27

Double R Ranch steak grilled and sliced, served on mixed baby greens with mandarin oranges, blue cheese crumbles and choice of dressing

### GRILLED CAESAR SALAD\* 22

Romaine lettuce wedges slightly grilled and served with tomato, Parmesan cheese, and house-made croutons, served with Caesar dressing

~ add grilled chicken breast or sautéed shrimp for 7

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## PASTAS

Pastas include a cup of our handcrafted soup du jour; mixed green salad or wedge Caesar salad

### SEAFOOD FETTUCCINE\* 32

Tender morsels of fresh fish, shrimp, and clams with mushrooms and roma tomato in a dill cream sauce and tossed with spinach fettuccine

### CHICKEN & GORGONZOLA TORTELLINI\* 27

Roasted chicken and cremini mushrooms sautéed with roasted garlic, finished in a creamy Gorgonzola sauce with three-cheese stuffed pasta

### VEGETABLE RIGATONI 24

Artichoke hearts, cremini mushrooms, Roma and sun-dried tomatoes with tube shaped pasta in a basil cream sauce topped with provolone cheese

~Vegan option available, please ask your server for details

~ add grilled chicken breast or sautéed shrimp for 7

### JUMBO PRAWN SCAMPI\* 28

Tender jumbo shrimp sautéed in a classic caramelized garlic and white wine butter sauce with red pepper flakes over capellini pasta

### BEEF STROGANOV\* 29

Tender morsels of beef simmered with onions and cremini mushrooms in house-made beef stock, served over pappardelle pasta and garnished with sour cream

### SURF AND TURF PASTA\* 36

Tender beef medallions and sautéed shrimp tossed with mushrooms and sundried tomatoes over spinach linguini tossed in a saffron cream sauce

For parties of 8 or more a non-obligatory 20% gratuity may be added

**GS** Gluten Sensitive – Due to normal kitchen operations, we are unable to guarantee any menu item can be completely free of allergens

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Idaho Food Code section 3-603.11