

## **APPETIZERS**

## CHILLED PRAWN COCKTAIL\*GS 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 bechamel 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 GS - Sauces include red pepper flakes

## **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 with garlic mashed Idaho potatoes

### LAMB TXILLINDRON 29

Tender lamb with roasted onions and peppers in a savory sauce, served over mashed potatoes

## NORTH AMERICAN ELK\* GS 46

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

## TENDERLOIN MEDALLIONS\* GS 47

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

## NEW YORK STRIP\* GS 46

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

## CHICKEN CORDON BLEU 29

Boneless chicken breast stuffed with ham and Swiss cheese, lightly breaded and finished with 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\*
Two prawn scampi\*

11 8



### **SALADS**

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

#### WINTER BEET SALAD 22

Oven roasted beets on a bed of mixed greens, with goat cheese, pickled red onion, and candied walnuts; dressed with balsamic vinaigrette ~ add grilled chicken breast or sautéed shrimp for 7

## SESAME CRUSTED AHI SALAD\* 23

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

### **PASTAS**

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

#### SEAFOOD FETTUCCINE\* 31

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\* 26

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\* 27

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

### BEEF STROGANOV\*

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

29

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

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