



PRIVATE EVENT DINNER MENU

You may choose 3 options – we will print a small menu for your guests to choose from on arrival
Prices do not include beverage, dessert, tax, or gratuity

We proudly serve Double R Ranch premium Northwest beef

Served with mixed greens or wedge Caesar salad

SUMMER BERRY SALAD 29
Grilled chicken breast on a bed of mixed greens with strawberries, blueberries, and dried cranberries topped with candied walnuts and feta cheese and dressed with a raspberry vinaigrette

VEGETABLE RIGATONI 24
Artichoke hearts, cremini mushrooms, roma and sun-dried tomatoes and tube shaped pasta in a basil cream sauce topped with provolone cheese

CLASSIC FETTUCCINE ALFREDO 22
Rich creamy sauce with Parmesan cheese and a hint of garlic, tossed with fettuccine
~add chicken or shrimp for 7

BEEF STROGANOFF* 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

Served with mixed greens or wedge Caesar salad
Chef's choice of vegetable and potatoes or rice

SAUTEED IDAHO TROUT* 33
Fresh Hagerman Valley ruby trout, pan seared golden and finished with a toasted almond lemon butter sauce

FRESH ATLANTIC SALMON* GS 34
Grilled and served with lemon beurre blanc

HALIBUT ONATI* 40
Filet of Alaskan halibut, baked golden and finished with a lemon butter cream sauce

RACK OF LAMB* 39
Tender 8oz lamb rack, crusted with garlic bread crumbs, over roasted, sliced and finished with a minted jus

GRILLED CHICKEN 30
Boneless half chicken seasoned with rosemary and lemon, grilled and drizzled with a green onion cream sauce

GRILLED KUROBUTA PORK CHOP 39
Bone-in thick cut Kurobuta pork chop, grilled and finished with apple brandy sauce,

GRILLED FLANK STEAK* 33
8 oz. of flank steak grilled then sliced, finished with béarnaise sauce

NEW YORK STRIP* GS 46
Aged 14 oz. strip steak, seasoned and grilled

TENDERLOIN MEDALLIONS* GS 47
8 oz. of slow roasted tenderloin carved and finished with cabernet sauce

PRIME RIB* 48
Double R Ranch 15 oz. roasted prime rib, sliced and served au jus with creamed horseradish sauce

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