

# 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

### 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

# CHICKEN SCALLOPINI 29

Thin sliced chicken breast lightly breaded and sautéed, finished with lemon beurre blanc and capers

#### CHICKEN CORDON BLEU 29

Boneless chicken breast stuffed with ham and Swiss cheese, lightly breaded and finished with béchamel

### LAMB TXILLINDRON

29

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

#### **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

47

8 oz. of slow roasted tenderloin carved and finished with cabernet sauce

# PRIME RIB\*

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

<sup>\*</sup>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