



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 21
Artichoke hearts, cremini mushrooms, roma and sun-dried tomatoes and tube shaped pasta in a basil cream sauce topped with provolone cheese

CHICKEN & GORGONZOLA TORTELLINI 22
Roasted chicken and crimini mushrooms sautéed with roasted garlic, finished in a creamy Gorgonzola sauce with fresh three cheese filled pasta

BEEF STROGANOFF* 25
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 30
Fresh Hagerman Valley ruby trout, pan seared golden and finished with a toasted almond lemon butter sauce

FRESH ATLANTIC SALMON* 33
Grilled and served with lemon beurre blanc

HALIBUT ONATI 37
Filet of Alaskan halibut, baked golden and finished with a lemon butter cream sauce

CHICKEN SCALLOPINI 26
Thin sliced chicken breast lightly breaded and sautéed, finished with lemon beurre blanc and capers

CHICKEN AND MUSHROOMS 26
Boneless chicken thighs sautéed with onions and fresh mushrooms, finished with a creamy savory sauce

CHICKEN CORDON BLEU 26
Boneless chicken breast stuffed with ham and Swiss cheese, lightly breaded and finished with béchamel

GRILLED FLANK STEAK* 26
8 oz. of flank steak grilled then sliced, finished with béarnaise sauce

NEW YORK STRIP* 41
Aged 14 oz. strip steak, seasoned and grilled

TENDERLOIN MEDALLIONS* 43
8 oz. of slow roasted tenderloin carved and finished with cabernet sauce

RIBEYE* 44
Double R Ranch 14 oz. boneless ribeye steak, grilled and served with cabernet and wild mushroom sauce

PRIME RIB 44
Double R Ranch 15 oz. roasted prime rib, sliced and served au jus with creamed horseradish sauce

*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