

Hors D'oeuvres

Coconut Shrimp	\$22
Asian ginger sauce	
Crab Cakes	\$28
jumbo lump crab, fire-roasted red pepper sauce	
Calamari	\$22
flash fried with shallot, mild peppers and pineapple, finished with sriracha honey and teriyaki	

● Tenderloin Steak Bites	\$26
wild mushrooms, cipollini onions, demi glace	
Meatballs	\$22
ground beef tenderloin and veal meatballs, tomato sauce, burrata, parsley	
Oysters Rockefeller	\$28
spinach, parsley, smoked bacon, Pernod, Parmigiano Reggiano	

Chilled or Raw

● Tuna Tartare	\$28
ahi layered with avocado, Asian slaw, and crispy wontons - wasabi cream and sesame ginger glaze	
● Tenderloin Carpaccio	\$22
baby arugula, lemon, extra virgin olive oil, shaved Parmigiano Reggiano, truffle oil	

● Seafood Tower	Market
Bespoke; Oysters on the half shell, Colossal Shrimp, Alaskan King Crab, South African Lobster Tail; appropriate sauces	

Colossal Shrimp Cocktail	\$24
U-12 shrimp, lemon and cocktail sauce	

● Oysters on The Half Shell	\$23	\$42
today's selection of East or West Coast varieties, half dozen or dozen, mignonette or cocktail sauce		
● Steak Tartare	\$28	
Quail egg, whole grain mustard aioli, crostini		

Salad & Soup

Wood Fired Wedge	\$14
wood artisan romaine, heirloom tomatoes, pancetta, bleu cheese dressing, wood fired crostini	
Spring Salad	\$14
baby greens, strawberries, slivered almonds, spring onions, goat cheese, five herb Champagne vinaigrette	
● Tableside Caesar Salad	16 per person
traditional preparation, minimum of two guests please	

	Split Plate add \$5
French Onion Soup au gratin	\$12
rusk, Swiss and aged Provolone	
Lobster Bisque	\$16
Amontillado Sherry	
Burrata Caprese	\$22
enough to share; heirloom tomatoes, baby arugula, basil pesto, aged balsamic	

Wood Fired Steaks and Chops

● Filet Mignon	\$65	\$78
Double R Ranch Signature, 8 ounce cut or 10 ounce center cut, zip sauce		
● Black Opal Australian Wagyu Ribeye, 12 ounce	\$120	
MBS 7, spring vegetables, French fried fingerlings, sauce demi-glace		

	Split Plate add \$10
● Lamb Chops	\$89
Ohio "Pure Bred" rib chops, double cut - mint chimichurri and demi-glace	
● New York Strip, 14 ounce	\$73
Double R Ranch Signature	

Dry Aged Selections

Hand selected USDA Prime cuts, aged in our Himalayan salt lined aging room, expertly cut by our butcher, limited availability nightly

● Porterhouse Steak, approximately 2 lbs	\$120
G.F. Swift 1855, dry aged a minimum of eighteen days; limited availability nightly, no split plate fee	
● T Bone Steak, 26 ounce	\$100
G.F. Swift 1855, dry aged a minimum of eighteen days	
● Tomahawk Ribeye Chop, approximately 2+ lbs	\$179
IBP Prime, dry aged a minimum of 30 days, limited availability nightly, no split plate fee	

Steak Enhancements

Kerrygold Compound Butters	\$6
Truffle, Garlic & Herb, Gorgonzola Bleu	
Surf your Turf	Market
U-8 Scallop, 6 ounce South African Lobster Tail or 3/4 lb. Alaskan King Crab Legs	

Oscar Style	\$26
Deep Sea Crab, asparagus spears, béarnaise	
Sautéed Mushrooms or Onions	\$9
or if you'd like, a little of both	

Finishing Sauces	\$7
Zip, Béarnaise, demi-glace or Au Poivre	
Foie Gras, Seared	\$22
LaBelle Farms, 2.5 ounces	

Entrées

Osso Buco	\$73
braised 16oz. milk fed veal, milanese risotto, citrus and pine nut gremolata	
● Steak Frites, Wood Fired	\$63
6 ounce petite cut filet mignon, zip sauce and beef tallow French fries	
Wood Fired Baby Back Ribs	\$38
with sweet-smokey barbecue sauce	
Pappardelle Bolognese	\$32
ground tenderloin, veal and pancetta, thyme, house made pappardelle, Parmigiano Reggiano	
Chicken Scaloppine Milanese	\$38
organic chicken breast with spicy Italian breadcrumbs, arugula, sweet peppers, white balsamic, Parmigiano Reggiano	
Wood Fired Alaskan King Crab	Market
20 ounces of split 6-9 count reds, drawn butter, grilled lemon	

	Split Plate add \$10
● Scottish Salmon, blackened	\$38
spring grains blend, wilted watercress, Greek yogurt and dill sauce	
Yellow Belly Michigan Lake Perch	\$37
flour dusted and sautéed, spring grains blend, spring vegetables, lemon and caper beurre blanc	
Pan Seared Alaskan Halibut	\$56
spring vegetables, feta stuffed potato croquette, cucumber and tomato relish	
● Seared U-8 Scallops	\$62
spring grains blend, wilted watercress, crispy San Danielle Prosciutto	
Twin Rock Lobster Tails	Market
South African 6 ounce cold water tails, drawn butter, grilled lemon	

Accompaniments

Twice Baked Potato	\$12
finished with Black Diamond cheddar	
French Fried Potatoes	\$10
fried in beef tallow	
Seared Asparagus	\$12
sauce Béarnaise	

Potatoes Dauphinoise	\$16
Parmigiano Reggiano, imported Gruyere	
Rainbow Baby Carrots & Parsnips	\$12
sautéed, fresh herbs, butter	
Sautéed Spring Vegetables	\$12
snap peas, asparagus, broccolini, haricots verts, shallots	

Macaroni & Cheese	\$16
Imported Black Diamond White Cheddar, Fontina, and Gruyere cheeses, fresh herbs	
Herbed Mashed Potatoes	\$10
Creamed Spinach	\$14
enough to share	

● Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness