

Hors D'oeuvres

- Coconut Shrimp

Asian ginger sauce

Crab Cakes

jumbo lump crab, fire-roasted red pepper sauce

Calamari

flash fried with shallot, mild peppers and pineapple, finished with sriracha honey and teriyaki
- \$22

\$28

\$22

- Tenderloin Steak Bites

wild mushrooms, cipollini onions, demi glace

Meatballs

ground beef tenderloin and veal meatballs, tomato sauce, burrata, parsley

Oysters Rockefeller

spinach, parsley, smoked bacon, Pernod, Parmigiano Reggiano
- \$28

\$22

\$28

Chilled or Raw

- Tuna Tartare

ahi layered with avocado, Asian slaw, and crispy wontons - wasabi cream and sesame ginger glaze

Tenderloin Carpaccio

baby arugula, lemon, extra virgin olive oil, shaved Parmigiano Reggiano, truffle oil
- \$28

\$22

- Seafood Tower

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

- Colossal Shrimp Cocktail

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

- Oysters on The Half Shell

today's selection of East or West Coast varieties, half dozen or dozen, mignonette or cocktail sauce

Steak Tartare

Quail egg, whole grain mustard aioli, crostini
- \$23

\$42

\$28

Salad & Soup

- Wood Fired Wedge

wood fired artisan romaine, heirloom tomatoes, pickled onions, applewood smoked bacon, bleu cheese dressing, wood fired crostini

Spring Salad

baby greens, strawberries, slivered almonds, spring onions, goat cheese, five herb Champagne vinaigrette

Tableside Caesar Salad

traditional preparation, minimum of two guests please
- \$14

\$14

16 per person

- French Onion Soup au gratin

rusk, Swiss and aged Provolone

Lobster Bisque

Amontillado Sherry

Burrata Caprese

enough to share; heirloom tomatoes, baby arugula, basil pesto, aged balsamic
- \$14

\$16

\$22
- Split Plate add \$5

Wood Fired USDA Prime Steaks and Chops

- Filet Mignon

Double R Ranch Signature; 6 ounce, 8 ounce or 10 ounce center cut, zip

Steak Frites

USDA Prime Flat Iron, arugula salad, beef tallow French fries, zip
- \$52

\$68

\$81

\$59

- Stone Axe Australian Wagyu Ribeye, 14 ounce

MBS 9+ Full Blood Wagyu, arugula salad, beef tallow French fries, sauce demi-glace
- \$128

- Lamb Chops

Colorado rib chops, double cut - mint chimichurri and sauce demi-glace

New York Strip, 14 ounce

Double R Ranch Signature
- \$105

\$76

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

G.F. Swift 1855, dry aged a minimum of fourteen days; limited availability nightly, no split plate fee

T Bone Steak, 26 ounce

G.F. Swift 1855, dry aged a minimum of fourteen days
- \$128

\$102

- Tomahawk Ribeye Chop, 2 lbs plus

IBP Prime, dry aged a minimum of twenty-one days, limited availability nightly, no split plate fee
- \$179

- Kansas City Bone-In Strip, 18 ounce

Nebraska Beef, dry aged a minimum of twenty-one days

Chicago Cut Bone-In Ribeye, 18 ounce

G.F. Swift 1855, dry aged a minimum of twenty-one days
- \$88

\$94

Steak Enhancements

- Kerrygold Compound Butters

Truffle, Garlic & Herb, Gorgonzola Bleu

Surf your Turf

U-8 Scallop, 6 ounce South African Lobster Tail or 3/4 lb. Alaskan King Crab Legs
- \$6

Market

- Oscar Style

Deep Sea Crab, asparagus spears, béarnaise

Sautéed Mushrooms or Onions

or if you'd like, a little of both
- \$28

\$9

- Finishing Sauces

Zip, Béarnaise, demi-glace or Au Poivre

Foie Gras, Seared

LaBelle Farms, 2.5 ounces
- \$7

\$22

Fish & Seafood

- Seared U-8 Scallops

ancient grains blend, blistered cherry tomatoes, crispy San Danielle Prosciutto

Wood Fired Alaskan King Crab

20 ounces of split 6-9 count reds, drawn butter, grilled lemon

Twin Rock Lobster Tails

South African 6 ounce cold water tails, drawn butter, grilled lemon
- \$65

Market

Market

- Yellow Belly Michigan Lake Perch

flour dusted and sautéed, ancient grains blend, spring vegetables, lemon and caper beurre blanc

Pan Seared Alaskan Halibut

spring vegetables, feta stuffed potato croquette, cucumber and tomato relish

Scottish Salmon, blackened

ancient grains blend, blistered cherry tomatoes, Greek yogurt dill sauce
- \$40

\$59

\$40

Specialties

- Osso Buco

braised 16oz. milk fed veal, milanese risotto, citrus and pine nut gremolata

Chicken Scaloppine Milanese

organic chicken breast with spicy Italian breadcrumbs, arugula, sweet peppers, tomatoes, white balsamic, Parmigiano Reggiano
- \$86

\$40

- Pappardelle Bolognese

ground tenderloin, veal and pancetta, thyme, house made pappardelle, Parmigiano Reggiano

Wood Fired Baby Back Ribs

with house-made sweet-smokey barbecue sauce
- \$34

\$40

Accompaniments

- Twice Baked Potato

finished with Black Diamond cheddar

French Fried Potatoes

fried in beef tallow

Seared Asparagus

sauce Béarnaise
- \$12

\$10

\$12

- Potatoes Dauphinoise

Parmigiano Reggiano, imported Gruyere

Macaroni & Cheese

Imported Black Diamond White Cheddar, Fontina, and Gruyere cheeses, fresh herbs

Buttered Mashed Potatoes
- \$16

\$16

\$10

- Sautéed Spring Vegetables

snap peas, asparagus, broccolini, haricots verts, shallots

Creamed Spinach

Rainbow Baby Carrots & Parsnips

sautéed, fresh herbs, butter
- \$12

\$14

\$12

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..... Please note: a 3% credit card fee will be added to the final total for credit card payments. We kindly accept cash or debit cards with no additional fee