Hors D'oeuvres

Coconut Shrimp $23
Asian ginger sauce

Crab Cakes $29
jumbo lump crab, fire-roasted red pepper sauce

Calamari $23
flash fried - peppers, tomato, lemon and caper beurre blanc

●GF **Tenderloin Steak Bites** $30
wild mushrooms, cipollini onions, demi glace

GF **Meatballs** $23
ground beef tenderloin and veal meatballs, tomato sauce, burrata, parsley

GF **Oysters Rockefeller** $29
spinach, parsley, smoked bacon, Pernod, Parmigiano Reggiano

Chilled or Raw

● **Tuna Tartare** $29
ahi layered with avocado, Asian slaw, and crispy wontons - wasabi cream and sesame ginger glaze

●GF **Tenderloin Carpaccio** $23
baby arugula, lemon, extra virgin olive oil, shaved Parmigiano Reggiano, truffle oil

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

GF **Colossal Shrimp Cocktail** $25
U-12 shrimp, lemon and cocktail sauce

●GF **Fresh Oysters** $24 $44
today's selection of East or West Coast varieties, half dozen or dozen, mignonette or cocktail sauce

● **Steak Tartare** $29
Quail egg, whole grain mustard aioli, crostini

Salad & Soup

Split Plate add $5

Wood Fired Wedge $15
wood fired artisan romaine, heirloom tomatoes, pickled onions, applewood smoked bacon, bleu cheese dressing, wood fired crostini

GF **Harvest Salad** $15
baby greens, toasted pumpkin seeds and walnuts, Gala apples, dried cherries, Stilton bleu cheese, balsamic vinaigrette

● **Tableside Caesar Salad** ..... 17 per person
traditional preparation, minimum of two guests please

French Onion Soup au gratin $15
rusk, Swiss and aged Provolone

GF **Lobster Bisque** $17
Amontillado Sherry

GF **Burrata Caprese** $24
enough to share; heirloom tomatoes, baby arugula, basil pesto, aged balsamic

GF Wood Fired USDA Prime Steaks and Chops

Split Plate add $10

● **Filet Mignon** $54 $71 $84
Double R Ranch Signature; 6 ounce, 8 ounce or 10 ounce center cut, zip

● **Steak Frites** $61
USDA Prime Flat Iron, arugula salad, beef tallow French fries, zip

● **Lamb Chops** $109
Colorado rib chops, double cut - mint chimichurri and sauce demi-glace

● **New York Strip, 14 ounce** $79
Double R Ranch Signature

GF In-House Dry Aged Selections - Hand Chosen Prime Cuts

● **Tomahawk Ribeye Chop, 2 lbs plus** $186
IBP Prime, dry aged a minimum of twenty-one days, limited availability nightly, no split plate fee

● **Chicago Cut Bone-In Ribeye, 18 ounce** $98
G.F. Swift 1855, dry aged a minimum of twenty-one days

● **Porterhouse Steak, approximately 2 lbs** $133
G.F. Swift 1855, dry aged a minimum of fourteen days; limited availability nightly, no split plate fee

● **Kansas City Bone-In Strip, 18 ounce** $93
Nebraska Beef, dry aged a minimum of twenty-one days

GF Wagyu Beef - Japan and Australia

● **A5 Ozaki Wagyu Striploin (Miyazaki, Japan) 5 ounce** $208
Single Ranch, BMS 10+, female cattle, 36 months; crispy Brussels sprouts, buttered mashed, sauce demi-glace

● **Stone Axe Australian Wagyu Ribeye, 14 ounce** $133
BMS 9+ Full Blood Wagyu, arugula salad, beef tallow French fries, sauce demi-glace

GF Steak Enhancements

Kerrygold Compound Butters $7
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 $29
Deep Sea Crab, asparagus spears, béarnaise

Sautéed Mushrooms or Onions $10
or if you'd like, a little of both

Finishing Sauces $8
Zip, Béarnaise, demi-glace or Au Poivre

Foie Gras, Seared $23
LaBelle Farms, 2.5 ounces

Fish & Seafood

●GF **Seared U-8 Scallops** $69
butternut squash risotto, sautéed Swiss chard, crispy fried San Danielle Prosciutto

GF **Wood Fired Alaskan King Crab** ..... Market
20 ounces of split 6-9 count reds, drawn butter, grilled lemon

GF **Twin Rock Lobster Tails** ..... Market
South African 6 ounce cold water tails, drawn butter, grilled lemon

Yellow Belly Michigan Lake Perch $42
flour dusted and sautéed, buttered mashed potatoes, sautéed Swiss chard, lemon and caper beurre blanc

Pan Seared Alaskan Halibut $61
oven roasted butternut squash and Brussels sprouts, baby parsnips and carrots, potato croquette, sauce beurre blanc

GF **Blackened Scottish Salmon** $45
Butternut squash risotto, sautéed Swiss chard, Bourbon maple glaze

Specialties

GF **Osso Buco** $90
braised 16oz. milk fed veal, milanese risotto, citrus and pine nut gremolata

GF **Wood Fired Baby Back Ribs** $42
with house-made sweet-smokey barbecue sauce

Chicken Scaloppine Tosca $43
Italian bread crumbs, lemon and garlic cream, Brussels sprouts and roasted butternut squash

Pappardelle Bolognese $36
ground tenderloin, veal and pancetta, thyme, house made pappardelle, Parmigiano Reggiano

Ⓥ **Rigatoni alla vodka** $34
spicy blush tomato and vodka sauce, garlic, fresh basil, Parmigiana Reggiano

Accompaniments

GF **Twice Baked Potato** $13
finished with Black Diamond cheddar

GF **French Fried Potatoes** $11
fried in beef tallow

GF **Seared Asparagus** $13
sauce Béarnaise

GF **Roasted Brussels Sprouts and Butternut Squash** ... $15
smoked bacon, dried cranberries, maple

GF **Baby Carrots & Parsnips** $15
sautéed, fresh herbs, butter

GF **Buttered Mashed Potatoes** $11

GF **Potatoes Dauphinoise** $18
Parmigiano Reggiano, imported Gruyere

Macaroni & Cheese $17
Imported Black Diamond White Cheddar, Fontina, and Gruyere cheeses, fresh herbs

GF **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