

## 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** ..... \$28  
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 fired artisan romaine, heirloom tomatoes, pickled onions, applewood smoked bacon, 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

- French Onion Soup au gratin** ..... \$14  
rusk, Swiss and aged Provolone
- Lobster Bisque** ..... \$16  
Amontillado Sherry
- Burrata Caprese** ..... \$22  
enough to share; heirloom tomatoes, baby arugula, basil pesto, aged balsamic

Split Plate add \$5

## Wood Fired Steaks and Chops

- **Filet Mignon** ..... \$52 \$68 \$81  
Double R Ranch Signature; 6 ounce, 8 ounce or 10 ounce center cut, zip
- **Stone Axe Australian Wagyu Ribeye, 14 ounce** ..... \$128  
MBS 9+ Full Blood Wagyu, beef tallow French fries, sauce demi-glace

- **Lamb Chops** ..... \$89  
Colorado rib chops, double cut - mint chimichurri and demi-glace
- **New York Strip, 14 ounce** ..... \$76  
Double R Ranch Signature

Split Plate add \$10

### 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 fourteen days; limited availability nightly, no split plate fee
- **T Bone Steak, 26 ounce** ..... \$100  
G.F. Swift 1855, dry aged a minimum of fourteen days
- **Tomahawk Ribeye Chop, 2 lbs plus** ..... \$179  
IBP Prime, dry aged a minimum of twenty-one days, limited availability nightly, no split plate fee
- **Kansas City Bone-In Strip, 18 ounce** ..... \$88  
Nebraska Beef, dry aged a minimum of twenty-one days
- **Chicago Cut Bone-In Ribeye, 18 ounce** ..... \$89  
G.F. Swift 1855, dry aged a minimum of twenty-one days

### 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** ..... \$28  
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** ..... \$76  
braised 16oz. milk fed veal, milanese risotto, citrus and pine nut gremolata
- Chicken Scaloppine Milanese** ..... \$40  
organic chicken breast with spicy Italian breadcrumbs, arugula, sweet peppers, tomatoes, white balsamic, Parmigiano Reggiano
- **Steak Frites, Wood Fired** ..... \$59  
USDA Prime Flat Iron, zip sauce and beef tallow French fries
- Wood Fired Baby Back Ribs** ..... \$40  
with house-made sweet-smokey barbecue sauce
- Pappardelle Bolognese** ..... \$34  
ground tenderloin, veal and pancetta, thyme, house made pappardelle, Parmigiano Reggiano
- Wood Fired Alaskan King Crab** ..... Market  
20 ounces of split 6-9 count reds, drawn butter, grilled lemon

- Yellow Belly Michigan Lake Perch** ..... \$40  
flour dusted and sautéed, ancient grains blend, spring vegetables, lemon and caper beurre blanc
- **Scottish Salmon, blackened** ..... \$40  
ancient grains blend, blistered cherry tomatoes, Greek yogurt dill sauce
- Pan Seared Alaskan Halibut** ..... \$59  
spring vegetables, feta stuffed potato croquette, cucumber and tomato relish
- **Seared U-8 Scallops** ..... \$65  
ancient grains blend, blistered cherry tomatoes, crispy San Danielle Prosciutto
- Twin Rock Lobster Tails** ..... Market  
South African 6 ounce cold water tails, drawn butter, grilled lemon

Split Plate add \$10

### 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
- Macaroni & Cheese** ..... \$16  
Imported Black Diamond White Cheddar, Fontina, and Gruyere cheeses, fresh herbs
- Buttered Mashed Potatoes** ..... \$10
- Sautéed Spring Vegetables** ..... \$12  
snap peas, asparagus, broccolini, haricots verts, shallots
- Creamed Spinach** ..... \$14  
classic preparation
- Rainbow Baby Carrots & Parsnips** ..... \$12  
sautéed, fresh herbs, butter