



Shared Plates

Artisan Cheeses

Local and International selected cheeses served with interesting accompaniments and housemade crackers.

3 Cheese Selection 19

Rice Paper Spring Rolls

Vermicelli, cilantro lime sprout salad, warm peanut sauce. 12

Black Tiger Shrimp Tempura

Ginger plum sauce, hot soy mustard. 13

Fresh Dungeness Crab Cakes

Frisée salad, basil Dijon butter sauce. 16

Seared Rare Yellowfin Tuna

Sunomono salad, mango salsa, hot soy mustard. 15

Crispy Kung Pao Calamari

Crispy bell peppers and onions, peanuts, spicy Hoisin ginger sauce. 14

Five-Spice Peking Duck & Steamed Buns

Confit leg, sesame Hoisin, scallions. 13

Soups & Salads

Tonight's Soup 6.5

Northwest Cioppino

Prawns, halibut, calamari, crab, rich saffron broth. 12

Oven Roasted Chioggia Beet Salad

Frisée, pistachios, Moses Sleeper, pistachio basil pesto. 9

Rogue River Gorgonzola Iceberg Stack

Warm bacon, pickled onions, roasted tomato, blue cheese vinaigrette. 9.5

Caesar

Romaine, radicchio, lemon Dijon vinaigrette, torn croutons, Reggiano Parmesan. 9

Apple, Candied Hazelnuts, & Gorgonzola Salad

Baby greens, champagne vinaigrette. 9.5

Dungeness Crab Stack Salad

Romaine, baby greens, avocado, mango, crispy wontons, mango vinaigrette. 23



Steaks & Chops

All steaks served with your choice of Yukon Gold buttermilk mashed potatoes, traditional baked potato or garlic fries with béarnaise and lemon garlic green beans, oven roasted tomatoes, short rib pan jus.

Selected Accompaniments for your Steak

Warm Dungeness Crab & Béarnaise. 13

Sautéed Jumbo Scampi Prawns. 17

Seared Slab Bacon & Eggs. 5

1/2 lb Char Grilled Asparagus & Béarnaise. 11

Bacon Onion Braised Lacinato. 5

Herb Butter Roasted 16 oz. Lobster Tail. 59

Selected Additions for your Steak

Béarnaise Sauce. 6

Black Pepper Crusted with Brandy Cream Sauce. 7

Sautéed Garlic Mushrooms. 7

Rogue River Triple Crème Gorgonzola Sauce. 8

Smoky Bulleit Bourbon Steak Sauce. 6

Top Sirloin

USDA Certified Prime 36-day aged

10 oz. 34

Filet Mignon

Greater Omaha 28-day aged

7.5 oz. 45 10 oz. 53

Rib Eye

Double "R" Ranch signature 36-day aged

20 oz. 50

New York

Greater Omaha 36-day aged

16 oz. 44 20 oz. 52



Char Grilled Apple Smoked Pure Country Pork Chop

Yukon Gold buttermilk mashed potatoes, lemon garlic green beans, sweet honey mustard butter sauce. 34

Pan Roasted Goat Cheese and Prosciutto Stuffed Boneless Chicken

Yukon Gold buttermilk mashed potatoes, cipollini onions, lemon garlic pan jus. 26

Salt & Pepper Seared Duck Breast with Peas & Bacon

Confit leg, housemade gnocchi, warm bacon vinaigrette, pea shoots. 34

Macadamia Nut Crusted Chicken Breast

Vanilla infused passion fruit sauce, grilled greens, sushi rice. 24

Honey Fennel Glazed Grilled Rack of Lamb

Yukon Gold buttermilk mashed potatoes, braised lacinato, roasted bone jus. 42

Char Grilled Prime Top Sirloin & Wild Northwest Salmon Together

Braised wild mushrooms, roasted fingerling potatoes, creamed spinach. 43

Braised Shallot Soy Glazed Beef Short Ribs

Yukon Gold buttermilk mashed potatoes, pan jus, roasted tomatoes. 33

Traditional Style Italian Amatriciana

Vegetarian chorizo, braised tomatoes, creamy polenta, frisée salad. 20