

APPETIZERS

Smoked Trout and Cheese Plate- 13.00

Hagerman smoked trout filet, sliced baguette, fresh fruit, assorted artesian cheeses, olives and fire roasted peppers.

Hazelnut Crusted Baked Brie- 9.00

Served with toasted crostini, cranberry apple chutney and a balsamic reduction.

Bacon Wrapped Scallops- 12.00

Pan seared colossal Alaskan scallops served over parsnip puree, topped with sweet bourbon corn.

Smoked BBQ Pork Ribs- 12.00

Served with a grilled, cheddar grit cake and Chipotle slaw.

Crispy Crab Cakes- 10.00

Pan fried golden with lemon aioli and a mixed green salad tossed in berry vinaigrette.



SOUP AND SALAD

Idaho Potato and Corn Chowder-

3.00 / Cup 5.00 / Bowl

The Homemade Soup of the Day-

3.00 / Cup 5.00 / Bowl

House Salad- 6.00

Fresh spring greens, berry vinaigrette, goat cheese and toasted cashews.

Caesar Salad- 6.00

Crisp hearts of romaine lettuce, smoked Pico de Gallo, herbed croutons and shaved parmesan.

Spinach Salad- 6.00

Fresh spinach, crisp fresh apples, candied walnuts, blue cheese, tossed in bacon apple vinaigrette.

ENTREES



The Redfish Russet- 10

One giant Idaho baked potato. Topped with butter, sour cream, and cheddar cheese. Tomatoes, scallions, real bacon bits, broccoli, and marinated mushrooms.

Add tenderloin tips- 6

Tenderloin- 24

Double R Ranch tenderloin, broiled to your preference, over sautéed asparagus with buttermilk mashed potatoes topped with a wild berry pan sauce.

Rack of Lamb- 24

Pan seared rack of lamb served with buttermilk mashed potatoes and root vegetables. Topped with a mint reduction.

Short Ribs- 22

Tender boneless Double R Ranch short ribs, buttermilk mashers, roasted root vegetables served with a braising sauce reduction.

Old Fashioned Fried Chicken-18

Free range chicken brined for 24 hours, fried to a golden perfection. Served with buttermilk mashers, roasted root vegetables and good ol' country gravy.

Ruby Red Idaho Trout- 19

Fresh boneless Hagerman trout crusted with toasted ground almonds and fresh sage. Served with sautéed asparagus, crispy potato cake and a brown butter sauce.

Salmon Filet- 19

White wine poached with roasted fingerling potatoes, sautéed asparagus and a lemon herb beurre blanc.

Pasta of the Day-

The chef crafts this featured pasta dish every day with attention paid to fresh seasonal and local ingredients.

