



STARTERS

Amaltheia Dairy Goat Cheese Ravioli
with Arugula Pesto and a Fennel & Arugula Salad
\$10.50

-RR Fettuccine & Wild Game Sausage
with Grape Tomatoes, Roasted Garlic, Thyme and Fresh Mozzarella
\$9.50

Crazy Pizza
Prosciutto di Parma, Crème Fraîche and -RR Marinara on an Herbed Crust
\$12.00

Tempura Napa Cabbage-Wrapped Ahi Tuna
with Wasabi & Edamame Puree and a Sweet Garlic Soy Sauce
\$13.00

-RR Buffalo Meat Balls
with -RR Marinara, Shaved Pecorino Romano & Parmigiano Reggiano and Bruschetta
\$9.50

Sautéed Wild Burgundian Escargot
with Garlic, Pernod, Fresh Chives and Toasted Country Bread
\$10.00

SOUP

Maine Lobster Bisque
with a Whipped Sherry Cream
\$13.00

SALADS

Caesar
with Shaved Parmigiano-Reggiano and -RR Roasted Herb Croutons
\$9.75

Organic Lettuces and Baby Spinach
with Fresh Basil, 10 Year-Aged Balsamic Vinaigrette and a Gorgonzola Bruschetta
\$9.75

Fresh Arugula
with Port-Poached Pears, Wild Mushrooms, Roasted Hazelnuts and a Brie Vinaigrette
\$9.75

Baby Green Beans and Braised Artichoke Hearts
with Amaltheia Dairy Goat's Cheese, Extra Virgin Olive Oil, Tomatoes and Italian Pine Nuts
\$9.75

MAIN OFFERINGS

Pan-Seared Maine Diver Scallops
with Sautéed Spaghetti Squash & Prosciutto, a Zucchini & Toasted Garlic Puree
and a Shellfish-Scented Tomato Vinaigrette
\$36.00

Sweet Butter-Poached Maine Lobster
with Potato & Artichoke "Risotto" and a Salad of Celery Leaf, Fennel and Shaved Summer Truffles
\$45.00

Mesquite-Grilled Hawaiian Escolar
with Black Quinoa, Sautéed Wild Mushrooms & Snow Peas and a Red Curry Sauce
\$34.00

-RR Potato Gnocchi
with Sautéed Baby French Beans, Zucchini, Oven-Dried Tomatoes,
Basil, Pine Nuts, Olive Oil and Parmigiano-Reggiano
\$25.00

Roasted Guinea Fowl
with Olive Oil & Herb Roasted Potatoes, Baby Carrots, Cipollini Onions and a -RR Pancetta Pan Sauce
\$29.00

Roasted Muscovy Duckling
with Creamy Polenta, a Crisp Carrot & Pear Salad, and a Dried Cherry & Zinfandel Sauce
\$32.00

Mesquite-Grilled Montana Pork Rib-Eye
with Roasted Organic Vegetables, Shaved Manchego Cheese and 30 Year-Aged Balsamic Vinegar
\$32.00

Gorgonzola-Crusted Bone-In Buffalo Rib-Eye
with Chimi Churi Pommes Frites and Mesquite-Grilled Asparagus
\$38.00

Mesquite-Grilled North American Elk Tenderloin
with a Cheddar Potato Gratin, Sautéed Brussels Sprouts and a Port & Fig Reduction
\$39.00

Pan-Roasted Double R Ranch Beef Tenderloin
with a Celery Root & White Cheddar Fondue, Glazed Baby Carrots, Baby French Beans
and a Green Peppercorn Demi-Glace
\$39.00

Beefsteak Fiorentina
Mesquite-Grilled Beef Porterhouse with Creamed Spinach
\$46.00

Enjoy Life - Eat Slow Food



Patrick Hurd
Proprietor



Tom Donohoe
Chef