

Appetizers

Smoked Trout Cheese Plate

Hagerman smoked trout filet, sliced baguette, fresh fruits, assorted cheese, olives and fire roasted peppers. 12.99

Hazelnut Crusted Baked Brie

Served with toasted crostinis, cranberry apple chutney and balsamic reduction. 8.99

Bacon Wrapped Scallops

Pan seared Colossal Alaskan scallops served over parsnip puree, topped with sweet bourbon corn. 11.99

Crispy Crab Cakes

Pan fried golden with lemon aioli and a mixed green salad tossed in berry vinaigrette. 8.99

Creamy Spinach Dip

Garlic, shallots, parmesan with a white wine cream sauce served hot with house made grilled pita bread. 9.99

Soup and Salad

Redfish Lake Smoked Salmon Chowder "The Don of all chowders"

Cup 3.00 / Bowl 5.00

Soup of the day

Cup 3.00 / Bowl 5.00

House Salad

Fresh spring greens, berry vinaigrette, goat cheese and toasted cashews. 5.99

Caesar Salad

Crisp hearts of romaine lettuce, smoked salmon, Pico de Gallo. 5.99

Spinach Salad

Fresh spinach, Crisp fresh apples, candied walnuts, bleu cheese, tossed in bacon apple vinaigrette. 5.99

For parties of eight or more, a 20% gratuity will be added. One check per table, please.



Entrees

The Redfish Russet

One Giant Idaho baked Potato. Topped with butter, sour cream, and cheddar cheese. Tomatoes, scallions, bacon bits, broccoli, artichokes, and marinated mushrooms all come on the side. 9.99 Add tenderloin tips 5.99

Prime Rib

Prime rib seasoned and slow roasted, served with a large Idaho russet, and red beet confit. Little Redfish Cut 20.99 / Big Redfish Cut 24.99 (Seasonal)

Tenderloin

Double R Ranch tenderloin, broiled, over sautéed asparagus and buttermilk mashed potatoes topped with a wild berry pan sauce. 23.99

Rack of Lamb

Herb crusted rack of lamb served with buttermilk mashed potatoes and roasted root vegetables. Topped with mint reduction. 23.99

Short Ribs

Tender Boneless Double R Ranch short ribs, buttermilk mashers, roasted root vegetables served with a braising sauce reduction. 21.99

Pork Chop

Apple cider brined 12 ounce chop, over wild rice and sautéed asparagus. With a pork pan sauce. 19.99

Duck Leg Confit

Slow cooked duck with garlic and fresh herbs, with wild rice, beet confit, and a bing cherry sauce. 18.99

Buttermilk Chicken

Free range chicken marinated in buttermilk and fresh herbs, fried golden, served with buttermilk mashers, roasted root vegetables and country gravy. 17.99

Ruby Red Trout

Fresh boneless Hagerman trout crusted with toasted ground almonds and fresh sage. Served with sautéed asparagus, crispy potato cake and a brown butter sauce. 18.99

Salmon Filet

White wine poached with a crispy potato cake, sautéed asparagus and a lemon herb beurre blanc. 18.99

Pasta of the Day

The Chef crafts this featured pasta dish daily with local and seasonal ingredients.

