



<i>Butter Lettuce Wedge*</i> <i>Butter Lettuce Wedge with Garlic-Dijon Vinaigrette, Grape Tomatoes, Hard Boiled Egg, Bacon, and Gorgonzola</i>	8
<i>French Onion Soup</i> <i>Caramelized Onions in a Madeira Spiked Broth topped with a Crostini and Melted Gruyère Cheese</i>	9

Bar Bites

<i>Boneless "Wings"</i> <i>Breaded Boneless Chicken, Jalapeños, Buffalo Wing Sauce, and Bleu Cheese Dressing</i>	10
<i>Quesadilla</i> <i>Bell Peppers, Onions, Cheddar, Pepper Jack, Avocado, and Spiced Grilled Chicken</i>	14
<i>Ground Beef Nachos</i> <i>Corn Tortillas layered with Cheese, Seasoned Ground Beef, Olives, Pickled Jalapeños, Green Onions, Diced Avocado, Sour Cream, and Salsa Fresca</i>	14
<i>Shrimp Spring Rolls*</i> <i>Shrimp, Vegetables, Rice Paper, and Sweet Chili Sauce</i>	9
<i>Calamari</i> <i>Breaded Rings and Tentacles of Calamari with a Black Pepper-Parmesan Sauce</i>	10
<i>Black and Bleu Bites*</i> <i>Blackened Beef Bites with Melted Gorgonzola</i>	15
<i>Tempura Shrimp</i> <i>Tempura-Battered and Fried Butterflied Mexican Shrimp</i>	4 per
<i>Steak Crostini</i> <i>Steak and Mushrooms Sautéed with a Garlic Sauce on Grilled Crostini topped with Shaved Manchego</i>	14
<i>Cheese Board</i> <i>St. Andre's Triple Cream, Truffled Cheese, Smoked Cheddar, and Roquefort accompanied by Salami, Olives, Fruit, Nuts, Cornichons, and Crostini</i>	15

Salads

<i>Crane Creek Cobb Salad*</i> <i>Bacon, Avocado, Red Onion, Olives, Grape Tomatoes, and a Hard Boiled Egg</i>	11
<i>Chicken Caesar Salad</i> <i>Chopped Romaine, Croutons, and Parmesan tossed in Caesar Dressing and topped with a Grilled Chicken Breast</i>	13
<i>Steak Salad</i> <i>Grilled Kobe Flank Steak on Mixed Greens tossed with Fried Onions and Bleu Cheese Dressing</i>	18
<i>Seafood Louie*</i> <i>Crab Meat, Bay Shrimp, Bay Scallops, Jumbo Shrimp, Tomatoes, Red Onions, Black Olives, and a Hard Boiled Egg on Mixed Greens tossed in a Catalina Style Dressing</i>	19
<i>Bitter-Sweet Salad*</i> <i>Brussels Sprout Leaves, Arugula, Radicchio, Candied Bacon, and Tomatoes tossed in a Garlic-Dijon Vinaigrette and finished with Grilled Shrimp and Shaved Manchego</i>	17
<i>Winter Salad*</i> <i>Shaved Fennel, Beets, Dates, Toasted Almonds, Goat Cheese, and Grilled Chicken over Butter Lettuce with a Citrus Vinaigrette</i>	15

**Prepared without gluten. Gluten-Free Pasta available by request.
Please notify your server about any food related allergies.*



Lunch Plates

Salmon Cake

Bacon Wrapped Salmon Cake sprinkled with Smoked Sea Salt
served on a bed of Arugula, Shaved Fennel, and Tomatoes tossed in Citrus Vinaigrette 15

Flank Steak

Broiled Snake River Farms American Wagyu Flank finished with Demi-glace
and accompanied by Vegetable du jour and Chimichurri Fries 22

Chicken Piccata

Pan Seared Chicken Breast in Lemon Caper Sauce served with Steamed
Brown Rice and Vegetable du jour 16

Ragu

Italian Seasoned Pork and Beef stewed with Bell Peppers, Onions, and Mushrooms
in a Red Sauce then Baked with Gemelli Pasta and Mozzarella 14

Shepherd's Pie

Lamb Stewed with Onion, Carrots, and Peas topped with Mashed Potatoes and then Baked 15

Beet Carpaccio*

Shaved Beets served with Arugula, Goat Cheese, Citrus Vinaigrette, and Sliced Almonds 7

Pub Fare

Zucchini Caprese

Grilled Zucchini, Tomato, Fresh Mozzarella, and Pesto Panini Grilled on La Baccia Roll 9

Salami Grinder

Baked Salami and Provolone Grinder topped with Red Sauce, Olives, and Pepperoncini 12

Fried Egg Club Sandwich

Pan-Fried Egg, Bacon, Avocado, Cheddar, Tomato, Lettuce,
and Sriracha Aioli on Toasted Wheat Bread 11

Prime Rib Dip

Sliced Prime Rib with Melted Swiss on a La Baccia Roll served with
Au Jus and Creamy Horseradish 14

Birdie

Grilled Sourdough with Turkey, Bacon, Swiss, and a fresh slice of Tomato 10

Pub Wrap

Battered Fried Halibut wrapped in a Spinach Tortilla with Tartar Sauce,
Tomatoes, and Romaine Lettuce 13

Crane Creek Burger

A custom blend of Double R Ranch and Snake River Farms Wagyu Ground Beef
House Pressed and Flame Grilled on a Toasted Bun 11
Also Available as a Turkey Burger or Garden Burger

*"Eating thoroughly cooked potentially hazardous foods such as meats,
poultry, fish, eggs, or shellfish will reduce your risk of food-borne illness."*