



<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

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



## Lunch Plates

<i>Steamed Clams</i> Clams steamed with Tarragon, Tomatoes, White Wine, Butter and Red Pepper Flake	14
<i>Flank Steak</i> Broiled Snake River Farms American Wagyu Flank finished with Demi-glace and accompanied by Vegetable du jour and Chimichurri Fries	22
<i>Chicken Piccata</i> Pan Seared Chicken Breast in Lemon Caper Sauce served with Steamed Brown Rice and Vegetable du jour	16
<i>Ragu</i> Italian Seasoned Pork and Beef stewed with Bell Peppers, Onions, and Mushrooms in a Red Sauce then Baked with Gemelli Pasta and Mozzarella	14

## Pub Fare

<i>Salmon Burger</i> Seared House Made Salmon Patty with Arugula, Cucumber, Avocado, and Lemon Aioli	11
<i>Zucchini Caprese</i> Grilled Zucchini, Tomato, Fresh Mozzarella, and Pesto Panini Grilled on La Baccia Roll	9
<i>Salami Grinder</i> Baked Salami and Provolone Grinder topped with Red Sauce, Olives, and Pepperoncini	12
<i>Fried Egg Club Sandwich</i> Pan-Fried Egg, Bacon, Avocado, Cheddar, Tomato, Lettuce, and Sriracha Aioli on Toasted Wheat Bread	11
<i>Prime Rib Dip</i> Sliced Prime Rib with Melted Swiss on a La Baccia Roll served with Au Jus and Creamy Horseradish	14
<i>Birdie</i> Grilled Sourdough with Turkey, Bacon, Swiss, and a fresh slice of Tomato	10
<i>Pub Wrap</i> Battered Fried Halibut wrapped in a Spinach Tortilla with Tartar Sauce, Tomatoes, and Romaine Lettuce	13
<i>Crane Creek Burger</i> A custom blend of Double R Ranch and Snake River Farms Wagyu Ground Beef House Pressed and Flame Grilled on a Toasted Bun Also Available as a Turkey Burger or Garden Burger	11

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