



*Butter Lettuce Wedge\**  
*Butter Lettuce Wedge with Garlic-Dijon Vinaigrette, Grape Tomatoes,  
Hard Boiled Egg, Bacon, and Gorgonzola* 8

### *Bar Bites*

*Boneless "Wings"*  
*Breaded Boneless Chicken, Jalapeños, Buffalo Wing Sauce, and Bleu Cheese Dressing* 10

*Ground Beef Nachos*  
*Corn Tortillas layered with Cheese, Seasoned Ground Beef, Olives, Pickled Jalapeños,  
Green Onions, Diced Avocado, Sour Cream, and Salsa Fresca* 14

*Shrimp Spring Rolls\**  
*Shrimp, Vegetables, Rice Paper, and Sweet Chili Sauce* 9

*Calamari*  
*Breaded Rings and Tentacles of Calamari with a Black Pepper-Parmesan Sauce* 10

*Black and Bleu Bites\**  
*Blackened Beef Bites with Melted Gorgonzola* 15

*Tempura Shrimp*  
*Tempura-Battered and Fried Butterflied Mexican Shrimp* 4 per

*Cheese Board*  
*St. Andre's Triple Cream, Truffled Cheese, Smoked Cheddar, and Roquefort accompanied by  
Salami, Olives, Fruit, Nuts, Cornichons, and Crostini* 15

### *Salads*

*Crane Creek Cobb Salad\**  
*Bacon, Avocado, Red Onion, Olives, Grape Tomatoes, and a Hard Boiled Egg* 11

*Chicken Caesar Salad*  
*Chopped Romaine, Croutons, and Parmesan tossed in Caesar Dressing and topped with a  
Grilled Chicken Breast* 13

*Steak Salad*  
*Grilled Kobe Flank Steak on Mixed Greens tossed with Fried Onions and Bleu Cheese Dressing* 18

*Seafood Louie\**  
*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* 19

*Prawn and Cress\**  
*Grilled Portobello Mushroom, Asparagus, Artichoke Hearts, Roasted Garlic, Tomato,  
with Watercress tossed in Garlic-Dijon Vinaigrette topped with Toasted Almonds  
Grilled Shrimp and Shaved Manchego Cheese* 18

*Berry Berry Salad*  
*Spinach and Arugula tossed in a Strawberry-Basil Vinaigrette and topped with Feta,  
Strawberries, Blackberries, Candied Walnuts, Carrot, Radish and a Grilled Chicken Breast* 16

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



<i>Steamed Clams</i> <i>Clams steamed with Tarragon, Tomatoes, White Wine, Butter and Red Pepper Flake</i>	14
<i>Steak Crostini</i> <i>Steak and Mushrooms Sautéed with a Garlic Sauce on Grilled Crostini topped with Shaved Manchego</i>	14
<i>Flank Steak</i> <i>Broiled Snake River Farms American Wagyu Flank finished with Demi-glace and accompanied by Vegetable du jour and Chimichurri Fries</i>	22
<i>Halibut Tacos</i> <i>Beer Battered Halibut Bites on White Corn Tortillas with Chipotle Slaw and Pico de Gallo</i>	12
<i>Avocado Toast</i> <i>Crostini topped with Avocado-Goat Cheese, Grilled Asparagus and Meyer Lemon Zest</i>	8
<i>Chicken Piccata</i> <i>Pan Seared Chicken Breast in Lemon Caper Sauce served with Steamed Brown Rice and Vegetable du jour</i>	16

### *Pub Fare*

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

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