



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

*Tomato Salad**
*Sliced Vine Ripe Tomatoes with Fresh Mozzarella Cheese finished with Basil Chiffonade,
Extra Virgin Olive Oil and Aged Balsamic* 9

Bar Bites

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

*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

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

Thai Mango
*Spicy Lime Vinaigrette tossed with Mixed Greens, Cabbage, Mint, Basil, Cilantro,
Carrots, Tomato, Cashews and Mango finished with Grilled White Shrimp* 19

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



Steak Crostini
Steak and Mushrooms Sautéed with a Garlic Sauce on
Grilled Crostini topped with Shaved Manchego 14

Quesadilla
Bell Peppers, Onions, Cheddar, Pepper Jack, Avocado, and Spiced Grilled Chicken 14

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

*Pokj Bowl**
Marinated Raw Ahi with Avocado, Steamed Rice, Wakame Diced Cucumber, Red Bell Pepper
and Spun Carrots topped with Pokj Sauce 16

Pub Fare

Salmon Burger
Seared House Made Salmon Patty with Arugula, Cucumber, Avocado, and Lemon Aioli 11

Caprese Panini
Fresh Mozzarella, Vine Ripe Tomatoes, Basil Leaves, Extra Virgin Olive Oil and
Aged Balsamic Panini Grilled on Ciabatta Bread 9

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."*