



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

*Harvest Soup*  
*A Puree of Sweet Potatoes, Apples and Harvest Vegetables finished with  
Maple Bacon, Pumpkin Seeds and Orange Crème Fraiche* 8

### *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

*Cheese Board*  
*An Assortment of Cheeses accompanied by Salami, Olives, Fruit, Nuts,  
Cornichons, and Crostini* 18

### *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

*Autumn Salad*  
*Roasted Butternut Squash, Bacon, Dried Cranberries, and CousCous with Frisée and Arugula  
tossed in a Maple Vinaigrette finished with Grilled Chicken and Spiced Pecans* 18

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



<i>Steak Crostini</i> <i>Steak and Mushrooms Sautéed with a Garlic Sauce on Grilled Crostini topped with Shaved Manchego</i>	14
<i>Quesadilla</i> <i>Bell Peppers, Onions, Cheddar, Pepper Jack, Avocado, and Spiced Grilled Chicken</i>	14
<i>Chicken Piccata</i> <i>Pan Seared Chicken Breast in Lemon Caper Sauce served with Steamed Brown Rice and Vegetable du jour</i>	16
<i>Dragon Bowl</i> <i>Spicy Fried Chicken Bites tossed by our General in a Kung Pao Sauce over Steamed Rice, Shredded Cabbage, Carrots, Basil and Cilantro Finished with Almonds and Green Onions</i> <i>**Contains Fish Sauce**</i>	14
<i>Salmon Burger</i> <i>Seared House Made Salmon Patty with Arugula, Cucumber, Avocado, and Lemon Aioli</i>	11
<i>Caprese Panini</i> <i>Fresh Mozzarella, Tomatoes, Basil Leaves, Extra Virgin Olive Oil and Aged Balsamic Panini Grilled on Ciabatta Bread</i>	9
<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</i> <i>Also Available as a Turkey Burger or Beyond 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."*