



<i>Butter Lettuce Wedge*</i> <i>Butter Lettuce Wedge with Garlic-Dijon Vinaigrette, Grape Tomatoes, Hard Boiled Egg, Bacon, and Gorgonzola</i>	8
<i>Fall Frisee*</i> <i>Sliced Pear, Hazelnuts, Goat Cheese, and Pomegranate Seeds over Frisée tossed in an Apple Vinaigrette</i>	7
<i>Potage Mélange</i> <i>A Potato-Leek Soup and Butternut Squash Soup Mélange finished with Sage Oil and Bacon-Pear Confiture</i>	9

## *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>	17
<i>Autumn Salad</i> <i>Roasted Butternut Squash, Bacon, Dried Cranberries, and Cous Cous with Frisée and Arugula tossed in a Maple Vinaigrette finished with Grilled Chicken and Spiced Pecans</i>	18
<i>Polenta Panzanella</i> <i>Fried Polenta, Curried Cauliflower, Spinach, Grape Tomatoes, Red Onion, Basil Chiffonade, and Toasted Walnuts in a Red Wine Vinaigrette finished with Grilled Shrimp</i>	20

## *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>	13
<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

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



## Lunch Plates

<i>Sole Piccata*</i> <i>Broiled Sole with a Lemon-Caper Sauce served with Wild Rice and Vegetable du jour</i>	14
<i>Flank Steak</i> <i>Carved Broiled Flank Steak served with Roasted Potatoes, Vegetable du jour, and Demi-glace</i>	22
<i>Blackened Chicken Alfredo</i> <i>Grilled Blackened Chicken Breast with Sautéed Bell Pepper and Tomatoes in Alfredo Sauce tossed with Rotini Pasta</i>	15
<i>Weiner Schnitzel</i> <i>Pan Fried Orange Breaded Veal Scaloppine topped with Lingonberry Jam accompanied by French Fries</i>	16
<i>Turkey Cutlet*</i> <i>Rosemary and Garlic Seared Turkey Breast Cutlet served with Roasted Butternut Squash, Vegetable du jour, and Lingonberry Jam</i>	13
<i>Burgundy Pot Pie</i> <i>Stewed Meat with Potato, Carrots, and Peas in Burgundy Wine Sauce enveloped in a Puff Pastry Shell</i>	13

## Pub Fare

<i>Beet Sandwich</i> <i>Sliced Beets, Frisée, Basil, and Goat Cheese Panini pressed on Ciabatta Bread</i>	8
<i>Hot Meatball Sub</i> <i>House Made Italian Meatballs smothered in Red Sauce with Melted Cheese on a Hoagie Roll</i>	10
<i>Fried Egg Club Sandwich</i> <i>Pan-Fried Egg, Bacon, Avocado, Cheddar, Tomato, Lettuce, and Sriracha Aioli on Toasted Wheat Bread</i>	10
<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</i>	11

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