

<i>Shrimp Spring Rolls*</i> <i>Shrimp, Vegetables, Rice Paper, and Sweet Chili Sauce</i>	9
<i>Vegan Spring Roll</i> <i>Cabbage, Carrot, Cucumber, Avocado, Cilantro and Basil wrapped in Rice Paper served with a side of Sweet Chili Sauce</i>	7
<i>Jumbo Shrimp Cocktail*</i> <i>Order as many as you like with Cocktail Sauce and Lemon</i>	3 per
<i>Calamari</i> <i>Breaded Rings and Tentacles of Calamari with a Black Pepper-Parmesan Sauce</i>	10
<i>Tempura Shrimp</i> <i>Tempura-Battered and Fried Butterflied Mexican Shrimp</i>	4 per
<i>Smoked Trout Plate</i> <i>Smoked Trout, Pickled Red Onion, Caper, Crème Fraiche, and Toasted Pita</i>	9
<i>Steak Crostini</i> <i>Steak and Mushrooms Sautéed with a Garlic Sauce on Grilled Crostini topped with Shaved Manchego</i>	14

Lunch Specials

<i>Blackened Chicken Fettuccini</i> <i>Grilled Blackened Chicken Breast served over Fettuccini Noodles tossed in a Light Cream Sauce with Sun Dried Tomatoes, Mushrooms, and Zucchini</i>	18
<i>Shrimp Arrabbiata</i> <i>Pan Seared Mexican White Shrimp, Pancetta and Basil Tossed in a Spicy Tomato Arrabbiata Sauce with Angel Hair and Zucchini Capellini</i>	21
<i>Boneless "Wings"</i> <i>Breaded Boneless Chicken, Jalapeños, Buffalo Wing Sauce, and Bleu Cheese Dressing</i>	12
<i>Quesadilla</i> <i>Bell Peppers, Onions, Cheddar, Pepper Jack, Avocado, and Spiced Grilled Chicken</i>	14
<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 **Contains Fish Sauce**</i>	14
<i>Poke Bowl*</i> <i>Marinated Raw Ahi with Avocado, Steamed Rice, Wagame, Diced Cucumber, Red Bell Pepper and Pickled Carrots Finished with Poke Sauce</i>	19

Sandwiches

Includes Choice of Side

<i>Nashville Style Chicken Sandwich</i> <i>Wyatt's secret Nashville Spicy Chicken Sandwich has won the war! Classically prepared on a Brioche Bun with Pickles</i>	12
<i>Ham Focaccia</i> <i>Applewood Smoked Deli Ham on Toasted Focaccia with Genoa Salami, Lettuce, Tomato, Provolone, Sun Dried Tomato Aioli and Sliced Cherry peppers</i>	11
<i>Fried Egg Club</i> <i>Pan-Fried Egg, Bacon, Avocado, Cheddar, Tomato, Lettuce, and Sriracha Aioli on Toasted Wheat Bread</i>	11
<i>French Dip</i> <i>Sliced Prime Rib with Melted Swiss Cheese on a La Baccia Roll served with Au Jus and Creamy Horseradish</i>	16
<i>Turkey Pesto Club</i> <i>Turkey, Bacon, Pesto Aioli, Provolone and Tomato on Sourdough</i>	11
<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 Brioche</i>	12
<i>Vegan Burger</i> <i>Flame Grilled Vegan Burger Patty on a Toasted Vegan/Gluten Free Galaxy Bun</i>	12

Salads

<i>Tomato Salad*</i> <i>Sliced Vine Ripe Tomatoes with Fresh Mozzarella Cheese finished with Basil Chiffonade, Extra Virgin Olive Oil and Aged Balsamic</i>	9
<i>Butter Lettuce Wedge*</i> <i>Butter Lettuce Wedge with Garlic-Dijon Vinaigrette, Grape Tomatoes, Hard Boiled Egg, Bacon, and Gorgonzola</i>	8
<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 American Wagyu Beef Flank Steak on Mixed Greens tossed with Fried Onions and Bleu Cheese Dressing</i>	18
<i>Seafood Louie*</i> <i>Crab Meat, Bay Shrimp, Jumbo Shrimp, Tomatoes, Red Onions, Black Olives, and a Hard-Boiled Egg on Mixed Greens tossed in a Catalina Style Dressing</i>	19
<i>Taco Salad</i> <i>A Crisp Taco Shell with Romaine Lettuce tossed with Cilantro-Avocado Vinaigrette and topped with a Blackened Chicken Breast, Corn, Black Beans, Red Onion, Tomato, and Black Olives, with a side of Salsa and Sour Cream</i>	14

Dinner Entrées

Served after 5 pm

<i>Prosciutto Chicken</i> <i>Prosciutto Wrapped Chicken Scallopine over Sun Dried Tomato, Feta, and Basil Orzo and Vegetable du jour finished with Olive Tapenade and Aged Balsamic</i>	26
<i>Caprese Portobello</i> <i>Grilled Portobello Mushroom topped with Pesto, Balsamic, Vine Ripe Tomato, and Fresh Mozzarella accompanied by a Basil, Corn and Fennel Confit Orzo</i>	20
<i>Grilled Tofu*</i> <i>Grilled Tofu Kebabs served with Curried Rice Pilaf, Pickled Carrot Ribbons and Accompanied by a Coconut Korma Sauce</i> <i>*Vegan Friendly*</i>	19
<i>Ahi</i> <i>Japanese 7 Spice Dusted Seared Rare Ahi Tuna topped with Wakame Salad, served over Toasted Coconut Risotto, Pickled Carrot Ribbons, finished with a Citrus-Basil Emulsion and Watermelon Red Curry coulis</i>	36
<i>King Salmon*</i> <i>Pan Seared Creative King Salmon served over Curried Rice Pilaf, Vegetable du jour and Finished with a Classic Beurre Blanc Sauce</i>	28
<i>New York Strip*</i> <i>Grilled Double R Ranch Signature New York Strip Steak served with Baked Potato, Vegetable du jour and Demi-glace</i>	32
<i>Tenderloin*</i> <i>Pan Seared Double R Ranch Signature Filet of Beef Tenderloin accompanied by a Gruyere-Thyme Potato Au Gratin, Vegetable du jour and Demi Glace</i>	34

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

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions."