



<i>Butter Lettuce Wedge*</i> <i>Butter Lettuce Wedge with Garlic-Dijon Vinaigrette, Grape Tomatoes, Hard Boiled Egg, Bacon, and Gorgonzola</i>	8
<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>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>Steak Crostini</i> <i>Steak and Mushrooms Sautéed with a Garlic Sauce on Grilled Crostini topped with Shaved Manchego</i>	14

Entrée 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 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

Starters not included

Prosciutto Chicken

Prosciutto Wrapped Chicken Scallopine over Sun Dried Tomato, Feta, and Basil Orzo and Vegetable du jour finished with Olive Tapenade and Aged Balsamic 26

Blackened Chicken Fettuccini

Grilled Blackened Chicken Breast served over Fettuccini Noodles tossed in a Light Cream Sauce with Sun Dried Tomatoes, Mushrooms, and Zucchini 18

Caprese Portobello

Grilled Portobello Mushroom topped with Pesto, Balsamic, Vine Ripe Tomato, and Fresh Mozzarella accompanied by a Basil, Corn and Fennel Confit Orzo 20

*Grilled Tofu**

Grilled Tofu Kebabs served with Curried Rice Pilaf, Pickled Carrot Ribbons and Accompanied by a Coconut Korma Sauce 19
Vegan Friendly

Ahi

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 36

*King Salmon**

Pan Seared Creative King Salmon served over Curried Rice Pilaf, Vegetable du jour and Finished with a Classic Beurre Blanc Sauce 28

Shrimp Arrabiata

Pan Seared Mexican White Shrimp, Pancetta and Basil Tossed in a Spicy Tomato Arrabiata Sauce with Angel Hair and Zucchini Capellini 21

*New York Strip**

Grilled Double R Ranch Signature New York Strip Steak served with Baked Potato, Vegetable du jour and Demi-glace 32

*Tenderloin**

Pan Seared Double R Ranch Signature Filet of Beef Tenderloin accompanied by a Gruyere-Thyme Potato Au Gratin, Vegetable du jour and Demi Glace 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."