



<i>Butter Lettuce Wedge*</i> <i>Butter Lettuce Wedge with Garlic-Dijon Vinaigrette, Grape Tomatoes, Hard Boiled Egg, Bacon, and Gorgonzola</i>	8
<i>Jumbo Shrimp Cocktail*</i> <i>Order as many as you like with Cocktail Sauce and Lemon</i>	3 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
<i>Steamed Clams</i> <i>One Pound of Clams steamed in Garlic, White Wine, and Butter accompanied by Crostini</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>Prawn and Cress*</i> <i>Grilled Mushroom, Asparagus and Artichoke Hearts, Roasted Garlic, Tomato, with Watercress tossed in Garlic-Dijon Vinaigrette topped with Toasted Almonds Grilled Shrimp and Shaved Manchego Cheese</i>	19



## Dinner Entrées

Starters not included

### Lamb

*Pan Roasted Lamb Rack with a Snap Pea-Shitake Mushroom Risotto and Vegetable du jour finished with a Roasted Jalapeno-Green Pea Coulis and Apricot Compote* 32

### Tarragon Chicken

*Pan Seared Chicken Scallopini served with Roasted Fingerling Potatoes, Vegetable du Jour, finished with a Tarragon Pan Sauce and Lemon Zest* 25

### Zucchini Napoleon

*Zucchini Planks layered with Parmesan, Fennel-Pesto Lentils and Asparagus accompanied by Grilled Artichoke, Pomodoro and Smoked Tomato Coulis* 19

### Grilled Tofu\*

*Marinated Grilled Tofu "Steaks" served over a Fennel, Olive, and Roasted Red Pepper Fingerling Potato Hash, Vegetable du jour, and garnished with Smoked Tomato Coulis and a Green Pea Tarragon Sauce* 19

*\*Vegan Friendly\**

### Alaskan Halibut\*

*Pan Seared Alaskan Halibut with a Sun Dried Tomato and Artichoke Risotto, Vegetable du jour, topped with Pomodoro and Aged Balsamic* 34

### King Salmon\*

*Pan Seared Creative King Salmon over a Fennel Confit, Olive, Roasted Red Peppers, and Fingerling Potato Hash, Vegetable du jour and finished with a Cucumber Dill Raita* 28

### 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."*