

## *Appetizers*

**Jumbo Shrimp Cocktail\*** Order as many as you like with Cocktail Sauce and Lemon 3 per

**Tempura Shrimp** Order as many as you would like of our Tempura-Battered and Fried Butterflied Mexican Shrimp 4 per

**Shrimp Spring Rolls\*** Shrimp, Vegetables, Rice Paper and Sweet Chili Sauce 9

**Calamari** Fried Calamari Rings and Tentacles with a Black Pepper-Parmesan Sauce 10

**Steamed Clams** Manila Clams steamed in a Garlicky White Wine Broth with Red Pepper Flake and served with Grilled Baguette 18

**Steak Crostini** Steak and Mushroom sautéed with a Garlic Sauce on Grilled Crostini topped with Shaved Manchego 13

**Asparagus Fries** Asparagus Spears Coated with Crispy Tempura served with Sriracha Aioli 9

**Beef Bulgogi Skewers** Korean Marinated Charbroiled Beef Skewers served with a Sesame Soy dipping Sauce 13

## *Starter Salads*

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

**Berry Salad** Spinach tossed in a Strawberry Basil Vinaigrette and topped with Sweet Chili Bacon, Feta, Raspberries, Blackberries, Candied Walnuts, and Radish 8

## *Entrée 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 American Wagyu Beef Flank Steak on Mixed Greens tossed in a Danish Bleu Vinaigrette with Oven Roasted Tomatoes, Gorgonzola Crumbles and Seasoned Fried Onions 18

**Seafood Louie\*** 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 19

**Nashville Chicken Salad** Mixed Greens Tossed in Ranch with Bacon, Tomato, Red Onion, Avocado and Gorgonzola Crumbles topped with Tender chunks of Wyatt's Secret Nashville Spicy Chicken 12

**Mediterranean** Arugula and Butterleaf Lettuce Tossed in a Lemon Peppercorn Vinaigrette with Kalamata Olives, Sun Dried Tomato, Cucumber, Red Onion, Chickpeas, Feta Cheese and topped with Grilled Mexican white Shrimp 21

### **Gilroy Salad\***

Grilled Portobello Mushroom, Asparagus, Artichoke Hearts, Roasted Garlic, Tomato, with Watercress tossed in Garlic-Dijon Vinaigrette topped with Toasted Almonds, Grilled Chicken and Shaved Manchego Cheese 14

## *Lunch Entrées*

**Dragon Bowl** Spicy Fried Chicken or Shrimp 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\*\***

Chicken 14      Mexican White Shrimp 20

### **Shrimp Arrabiata**

Pan Seared Mexican White Shrimp, Pancetta and Basil Tossed in a Spicy Tomato Arrabiata Sauce with Angel Hair and Zucchini Capellini      22

**Cajun Fettuccini** Grilled Blackened Chicken or Shrimp served over Fettuccini Noodles tossed in a Light Cream Sauce with Sun Dried Tomatoes, Mushrooms, and Zucchini

Blackened Chicken 16      Blackened Shrimp 22

**Quesadilla** Bell Peppers, Onions, Cheddar, Pepper Jack, Avocado, and Spiced Grilled Chicken      14

**Boneless "Wings"** Breaded Boneless Chicken, Jalapeños, Buffalo Wing Sauce, and Bleu Cheese Dressing      12

## *Sandwiches*

(served with choice of side)

**Nashville Style Chicken Sandwich** Wyatt's secret Nashville Spicy Chicken Sandwich has won the war! Classically prepared on a Brioche Bun with Pickles      12

**Reuben** In House Slow Roasted Corned Beef Brisket on Grilled Rye Bread with Sauerkraut and Swiss Cheese. Served with a side of 1,000 island      11

**Tavern Wrap** House Battered Alaskan Halibut Wrapped in a Large Spinach Tortilla Wrap with Shredded Romaine, Malt Vinegar, Tomato and a Caper Dill Remoulade      15

**Classic Club** Toasted Wheat Bread with Thin Sliced House Roasted Turkey breast, Smoked Ham, Bacon, Provolone and Cheddar Cheese, lettuce, Tomato and Best Foods Mayonnaise      12

**Fried Egg Club** Pan-Fried Egg, Bacon, Avocado, Cheddar, Tomato, Lettuce, and Sriracha Aioli on Toasted Wheat Bread      11

**French Dip** Sliced Prime Rib with Melted Gruyere Cheese on a Hoagie Roll served with Au Jus and Creamy Horseradish      16

**\*\*\*Try it Philly Style with Grilled Onions & Peppers\*\*\***

**Vegan Burrito** Black beans, Seasoned Rice, Peppers and Onions, Impossible Meat and Vegan Cheddar in a large Flour tortilla      11

**Crane Creek Burger** A custom blend of Double R Ranch and Snake River Farms Wagyu Ground Beef House Pressed and Flame Grilled on a Toasted Brioche      12

**Salmon Burger** Seared House Made Salmon Patty with Arugula, Cucumber, Avocado, and Lemon Aioli      11

**Turkey Burger** Flame Grilled Ground Turkey Burger on a Brioche Bun with Lettuce, Tomato, Onion and Pesto Aioli      11

**Impossible Burger\*** Flame Grilled Vegan Burger Patty on a Toasted Gluten Free Bun      12

"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."

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