

Appetizers

Jumbo Shrimp Cocktail* Order as many as you like with Cocktail Sauce and Lemon 4 per

Tempura Shrimp Order as many as you would like of our Tempura-Battered and Fried Butterflied Mexican White Shrimp 5 per

Shrimp Spring Rolls* Shrimp, Vegetables, Rice Paper, and Sweet Chili Sauce 13

Calamari Fried Calamari Rings and Tentacles with a Black Pepper-Parmesan Sauce 13

Steak Crostini Steak and Mushroom sautéed with a Garlic Sauce on Grilled Crostini topped with Shaved Manchego 16

Apricot Chorizo Rumaki* Dried Apricot Stuffed with Chorizo Sausage, Manchego Cheese, wrapped in Applewood Smoked Bacon and finished with a Ruby Port Syrup 12

Pan Fried Oysters Pan Fried Cornmeal Dusted Oysters Served in a Cajun Broth with Tarragon Aioli and Grilled Sourdough Baguette 18

Tiger Rolls Crispy Spring Rolls stuffed with Crab and a Basil, Cilantro, and Roasted Shallot Cream Cheese served with a Lemon Grass Dipping Sauce 19

Starters

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

House Salad Mixed Greens, Julienne carrot, Grape Tomato, Cucumber, Parmesan Cheese, and Sourdough Croutons served with Choice of Dressing 6

Shrimp Louie* Mixed Greens with Shrimp, Red Onion, Olive, Tomato, and Hard-Boiled Egg served with a side of 1,000 Island Dressing 12

French Onion Soup Caramelized Onions in a Madeira Spiked Broth topped with a Crostini and Melted Gruyère Cheese 12

Entrée Salads

Crane Creek Cobb Salad* Bacon, Avocado, Red Onion, Olives, Grape Tomatoes, and a Hard-Boiled Egg 12

Caesar Salad Chopped Romaine, Croutons, and Parmesan tossed in House Made Caesar Dressing

Grilled Chicken Breast 14 Grilled Mexican White Shrimp 22

Steak Salad Grilled Double "R" Ranch Signature Striploin on Mixed Greens tossed in a Danish Bleu Vinaigrette with Oven Roasted Tomatoes, Gorgonzola Crumbles and Seasoned Fried Onions 25

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 15

Warm Cabbage Salad* A Grilled Chicken Breast on top of Sautéed Brussel Sprouts, Arugula, Apple, and Fennel tossed in a Warm Bacon Honey Vinaigrette 16

Mediterranean Salad* 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 Chicken Breast 16 Grilled Mexican white Shrimp 22

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 15

Mexican White Shrimp 22

Steak Fajita Quesadilla Bell Peppers, Onions, Cheddar, Pepper Jack, Avocado, and Grilled Marinated Skirt Steak finished with Chipotle Crema and Fresh Cilantro 18

Boneless "Wings" Breaded Boneless Chicken, Jalapeños, Buffalo Wing Sauce, and Bleu Cheese Dressing 14

Shrimp Arrabbiata Pan Seared Mexican White Shrimp with House Made Vermicelli Noodles, Extra Virgin Olive oil, Pancetta, Tomato Concasse, Basil Chiffonade and Red Pepper Flake 22

Pesto Cavatappi Cavatappi pasta tossed in a pesto cream sauce with Roasted Red Pepper, Zucchini and Tomato

Chicken 18

Mexican White Shrimp 22

KG'S Vegan Mac n Cheese Cavatappi Noodles tossed in a Vegan "Cheese" Sauce topped with Spiced Breadcrumbs and Baked to a Golden Deliciousness 12

Steak and Frites* Grilled Double "R" Ranch Signature New York Club Steak served with Garlic Parmesan Fries and Demi Glacé 29

Lettuce Wraps* Iceberg Lettuce, Pickled Red onion, Cilantro, Curried Cashews, Jasmin Rice served with Steak in a light Curry Sauce 18

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 13

Fried Egg Club Pan-Fried Egg, Bacon, Avocado, Cheddar, Tomato, Lettuce, and Sriracha Aioli on Toasted Wheat Bread 12

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*****

Salmon Burger Seared House Made Salmon Patty with Arugula, Cucumber, Avocado, and Lemon Aioli 16

Turkey Brie Panini Thinly Sliced House Roasted Turkey Breast on Sourdough with Honey Dijon Vinaigrette,

Applewood Smoked Bacon, Pickled Red Onion, Tomato, and Brie cheese 13

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 Bun 15

Impossible Burger* Flame Grilled Vegan Burger Patty on a Toasted Gluten Free Bun 15

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne 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."*