

Pub Menu

For the Pool Deck

Appetizers

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

Shrimp Spring Rolls* Shrimp, Vegetables, Rice Paper, and Sweet Chili Sauce 10

Calamari Fried Calamari Rings and Tentacles with a Black Pepper-Parmesan Sauce 11

Steak Crostini Steak and Mushroom sautéed with a Garlic Sauce on grilled Crostini topped with Shaved Manchego 14

Seared Ahi Cajun Dusted Ahi Tuna Seared Rare and served with Snap peas, Carrots, and Roasted Corn tossed in a Sesame Ginger Sauce 15

Korean Lettuce Wraps Choice of Beef or Shrimp Sauteed in a Spicy Sweet Korean Sauce Served in Butter Lettuce Wraps with Pickled Red Onion, Pickled Carrots, Jasmin Rice, Sesame Seeds, and Curried Cashews
Contains Fish Sauce

Beef 14 Shrimp 16

Starter Salads

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

Caprese Salad Vine Ripened Tomatoes, Fresh Mozzarella, Aged Balsamic, Citrus Basil sauce, and Castelvetrano Olives 10

Entrée Salads

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

Chicken Caesar Salad Chopped Romaine, Croutons, and Parmesan tossed in Caesar Dressing and topped with a Grilled Chicken Breast 14

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 19

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 20

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 13

Thai Mango Salad

Spicy Lime Vinaigrette tossed with Mixed Greens, Cabbage, Mint, Basil, Cilantro, Carrots, Tomato, Curried Cashews and Mango finished with Grilled Mexican White Shrimp 22

Taco Salad

A Crisp Taco Shell with Romaine Lettuce tossed with Cilantro-Avocado Vinaigrette and topped with a Blackened Chicken Breast, Roasted Corn, Black Beans, Red Onion, Tomato, Black Olives and Cotija Cheese with a side of Salsa and Sour Cream 15

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 20

Tequila Shrimp Scampi Pan-Seared Mexican White Shrimp, Tomatoes, Green Onion, and Linguini tossed in Tequila Spiked Chipotle Scampi Sauce. Served with Grilled Sourdough Baguette 22

Capellini á la Provençal Sautéed Chicken, Tomatoes and Olive Tapenade tossed with Capellini Pasta with Olive Oil and Basil Chiffonade

Chicken 18

Mexican White 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

Poke Bowl* Marinated Raw Ahi with Avocado, Steamed Rice, Wakame, Diced Cucumber, Red Bell Pepper and Pickled Carrots Ribbons. Finished with Poke Sauce 20

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

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 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

Vegan Burrito Black beans, Seasoned Rice, Peppers and Onions, Impossible Meat, and Vegan Cheddar in a large Flour tortilla 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 13

Salmon Burger Seared House Made Salmon Patty with Arugula, Cucumber, Avocado, and Lemon Aioli 12

Impossible Burger* Flame Grilled Vegan Burger Patty on a Toasted Gluten Free Bun 13

*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 is available by request. Please notify your server about any food-related allergies.