

## *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

**Asparagus Fries** Asparagus Spears Coated with Crispy Tempura served with Honey Garlic and Red Chili Aioli 12

**Steamed Clams** Manila Clams steamed in a Garlicky White Wine Broth with Red Pepper Flake and served with Grilled Baguette 20

**Crispy Trout** Crispy Fried Idaho Rainbow Trout finished with Teriyaki, Green Onion, and Sesame Truffle Sauce 15

\*\*\*can be prepared gluten free\*\*\*

## *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

**Berry Salad** Romaine and Arugula tossed in a Strawberry Basil Vinaigrette with Sliced Strawberry, Blueberry, Dried Cherry,

Toasted Almond and Goat Cheese 8

**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 Eye of Ribeye on Mixed Greens tossed in a Danish Bleu Vinaigrette with Oven Roasted

Tomatoes, Gorgonzola Crumbles and Seasoned Fried Onions 28

**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

**Prawn and Bella\*** Grilled Portobella Mushroom, Asparagus, Artichoke Hearts, Roasted Garlic, Tomato,

with Arugula and Romaine tossed in Garlic-Dijon Vinaigrette topped with Toasted Almonds, Grilled Mexican White Shrimp and

Shaved Manchego Cheese 22

**Asian Citrus Chicken Salad** Mixed Greens tossed in a Carrot Ginger dressing with Pickled Red Onion, Shredded Cabbage, Cilantro,

Basil, Carrot, Green Peas, Mandarin Orange, and Won Ton Crisps served with Grilled Chicken 16

## *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

**Vegan Sofritas Tacos** Tofu, Black Beans, And Portobello Cooked in Sofrito Sauce on Corn Tortillas with

Cabbage Slaw, Guacamole and Pico de Gallo 12

**Halibut Fish and Chips** Beer Battered Halibut Filet Served with French Fries, Cole Slaw, and Caper Dill Remoulade 25

**Steak and Frites\*** Grilled Snake River Farms American Wagyu Bistro Steak served with Garlic Parmesan Fries and Demi Glacé 35

## *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

**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 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 19

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

**Green Chile Turkey Melt** House Roasted Turkey Breast with Green Chili, Bacon, Guacamole, Pico de Gallo and Pepper Jack Cheese on Grilled Sourdough 13

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

**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

**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."