



<i>Shrimp Spring Rolls*</i> <i>Shrimp, Vegetables, Rice Paper, and Sweet Chili Sauce</i>	9
<i>Vegan Spring Roll</i> <i>Cabbage, Carrot, Cucumber, Avocado, Cilantro and Basil wrapped in Rice Paper served with a side of Sweet Chili Sauce</i>	7
<i>Jumbo Shrimp Cocktail*</i> <i>Order as many as you like with Cocktail Sauce and Lemon</i>	3 per
<i>Calamari</i> <i>Breaded Rings and Tentacles of Calamari with a Black Pepper-Parmesan Sauce</i>	10
<i>Tempura Shrimp</i> <i>Tempura-Battered and Fried Butterflied Mexican Shrimp</i>	4 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 Grilled Crostini</i>	14
<i>Asparagus Fries</i> <i>Tempura Asparagus spears served with Sracha Aioli</i>	9

### *Salads & Starters*

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



## Lunch Specials

<i>Pesto Farfalle</i> Sautéed Chicken, Artichoke, and Sundried Tomatoes tossed with Farfalle Pasta and Basil Pesto	18
<i>Teres Major</i> Seared Snake River Farms Shoulder Tender Medallions accompanied by Roasted Fingerling Potatoes, Vegetable du jour, and Demi-glace	20
<i>Boneless "Wings"</i> Breaded Boneless Chicken, Jalapeños, Buffalo Wing Sauce, and Bleu Cheese Dressing	12
<i>Quesadilla</i> Bell Peppers, Onions, Cheddar, Pepper Jack, Avocado, and Spiced Grilled Chicken	14
<i>Dragon Bowl</i> Spicy Fried Chicken Bites 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**	14
<i>Halibut Tacos</i> Beer Battered Halibut on Corn Tortillas with a Citrus Cabbage Slaw, Pico De Gallo, Chipotle Crema and Cotija Cheese	14

## Sandwiches

Includes Choice of Side

<i>Nashville Style Chicken Sandwich</i> Wyatt's secret Nashville Spicy Chicken Sandwich has won the war! Classically prepared on a Brioche Bun with Pickles	12
<i>Fried Egg Club</i> Pan-Fried Egg, Bacon, Avocado, Cheddar, Tomato, Lettuce, and Sriracha Aioli on Toasted Wheat Bread	11
<i>French Dip</i> Sliced Prime Rib with Melted Swiss Cheese on a La Baccia Roll served with Au Jus and Creamy Horseradish	16
<i>South Western Grilled Turkey</i> Turkey, Bacon, Avocado, Green Chili, Pepper Jack Cheese and Tomato on Sourdough	11
<i>Pub Wrap</i> Battered Fried Halibut wrapped in a Spinach Tortilla with Tartar Sauce, Tomatoes, and Romaine Lettuce	15
<i>Crane Creek Burger</i> A custom blend of Double R Ranch and Snake River Farms Wagyu Ground Beef House Pressed and Flame Grilled on a Toasted Brioche	12
<i>Vegan Burger</i> Flame Grilled Vegan Burger Patty on a Toasted Vegan/Gluten Free Galaxy Bun	12

*"Eating thoroughly cooked potentially hazardous foods such as meats, poultry, fish, eggs, or shellfish will reduce your risk of food-borne illness."*

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