



*Autumn Sunrise Soup**

Velvety Butternut Squash, Pear and Golden Beet Soup garnished with Crème Fraiche, Apple-Maple Bacon Lentils 8

*Butter Lettuce Wedge**

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

*Beet Mélange**

Red and Golden Beets on Arugula Lettuce with Candied Walnuts, Tarragon Dried Cherries, Goat Cheese, and a Zesty Honey Dijon Vinaigrette 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 with Fried Onions and Bleu Cheese Dressing 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

Autumn Salad

Roasted Butternut Squash, Bacon, Dried Cranberries, and Couscous with Mixed greens and Arugula tossed in a Maple Vinaigrette finished with Grilled Chicken and Spiced Pecans 17

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

"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."



Dinner Entrées

Starters not included

*King Salmon**

Mustard-Maple Glazed Salmon Fillet over Mushroom Risotto and Vegetable du jour finished with Beurre Blanc 29

Beet Gnocchi

House Made Beet Gnocchi with Sautéed Mushrooms, Cauliflower, Fennel Confit, and Dried Figs in a Sage Beurre Noisette finished with Goat Cheese and Walnuts 22

*Pig N' Bleu**

Pan Roasted Pork Tenderloin Stuffed with Dried Cherries and Danish Bleu served over Vegetable Du Jour and Mushroom Risotto and Finished with a Cherry Port Glace 26

Shrimp Arrabbiata

Pan Seared Mexican White Shrimp, Pancetta and Basil Tossed in a Spicy Tomato Arrabbiata Sauce with Angel Hair and Zucchini Capellini 21

Pan Roasted Chicken

Porcini Dusted Pan Roasted Mary's Chicken Breast with Vegetable du jour Sautéed Mushroom, Sage, Beet Gnocchi and Goat Cheese Finished with Hazelnut-Lavender Compound Butter 26

*Butternut & Coconut Polenta**

Creamy Polenta Infused with Butternut Squash and Coconut Milk Topped with a Maple Chili Glazed Saute of Broccolini, Shiitake Mushroom, Cauliflower and Snap pea 19
Vegan Friendly

*Thai-Style Bouillabase**

Sauteed Shrimp, Clams, Whitefish, Tomatoes, Shiitake Mushrooms and Crab in a Fragrant Coconut Lemongrass Bouillabase Broth served with Grilled Sourdough Baguette 28

*Tenderloin**

Pan Seared Double R Ranch Signature Filet of Beef Tenderloin accompanied by a Gruyere-Thyme Potato Au Gratin, Vegetable du jour and Demi Glace 36

*New York Strip**

Grilled Double R Ranch Signature New York Strip Steak served with Mashed Potato, Vegetable du jour and Demi-glance 34