



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

*French Onion Soup*  
*Caramelized Onions in a Madeira Spiked Broth topped with a Crostini and Melted Gruyère Cheese* 9

*Berry and Orange Salad*  
*Spinach and Arugula tossed in a Blood Orange Vinaigrette and topped with Feta, Raspberries, Blackberries, Candied Walnuts, and Radish* 8

### *Bar Bites*

*Boneless "Wings"*  
*Breaded Boneless Chicken, Jalapeños, Buffalo Wing Sauce, and Bleu Cheese Dressing* 10

*Shrimp Spring Rolls\**  
*Shrimp, Vegetables, Rice Paper, and Sweet Chili Sauce* 9

*Calamari*  
*Breaded Rings and Tentacles of Calamari with a Black Pepper-Parmesan Sauce* 10

*Black and Bleu Bites\**  
*Blackened Beef Bites with Melted Gorgonzola* 15

*Tempura Shrimp*  
*Tempura-Battered and Fried Butterflied Mexican Shrimp* 4 per

*Strawberry Brie Toast*  
*Grilled Baguette topped with Melted Brie Cheese, Basil Chiffonade, Sliced Strawberries and Aged Balsamic* 7

*Steak Crostini*  
*Steak and Mushrooms Sautéed with a Garlic Sauce on Grilled Crostini topped with Shaved Manchego* 14

*Asian Grilled Shrimp*  
*Jumbo White Shrimp Grilled in a Spicy Sweet Marinade served over Cucumber Noodles* 14

### *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, Bay Scallops, Jumbo Shrimp, Tomatoes, Red Onions, Black Olives, and a Hard-Boiled Egg on Mixed Greens tossed in a Catalina Style Dressing* 19

*Mediterranean Chicken*  
*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* 17

*Prawn and Cress\**  
*Grilled Portobello Mushroom, Asparagus, Artichoke Hearts, Roasted Garlic, Tomato, with Watercress tossed in Garlic-Dijon Vinaigrette topped with Toasted Almonds, Grilled Shrimp and Shaved Manchego Cheese* 19

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



<i>Halibut Tacos</i>	
<i>Beer Battered Halibut Bites on White Corn Tortillas with Chipotle Slaw and Pico de Gauc</i>	14
<i>Reuben Sandwich</i>	
<i>House Braised Corned Beef with Grilled Sauerkraut, Thousand Island Dressing, and Melted Swiss on Dark Rye Bread</i>	12
<i>Quesadilla</i>	
<i>Bell Peppers, Onions, Cheddar, Pepper Jack, Avocado, and Spiced Grilled Chicken</i>	14
<i>Red Curry Clams*</i>	
<i>Clams Steamed in a Coconut Red Curry Broth</i>	14
<i>Short Rib Fresh Bowl</i>	
<i>Star Anise and Honey Soy Braised Short Ribs Covered in Coconut Red Curry Broth, Served with Bean Sprouts, Pickled Carrots, Cilantro, Basil and a Cucumber Rice Noodle Salad</i>	16
<i>Smothered Steak Burrito</i>	
<i>Grilled Steak with Black Beans, Tomato, Onions, Peppers, and Rice in a Flour Tortilla and Smothered in Verde Sauce and Melted Pepper Jack and Cheddar Cheese</i>	14
<i>Dragon Bowl</i>	
<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</i>	14
<i>**Contains Fish Sauce**</i>	
<i>Salmon Burger</i>	
<i>Seared House Made Salmon Patty with Arugula, Cucumber, Avocado, and Lemon Aioli</i>	11
<i>Artichoke Panini Wrap</i>	
<i>Grilled Artichoke and Zucchini with Red Onion, Sun Dried Tomato, Watercress, Feta Cheese and Lemon Vinaigrette in a Spinach Tortilla Wrap</i>	10
<i>Fried Egg Club</i>	
<i>Pan-Fried Egg, Bacon, Avocado, Cheddar, Tomato, Lettuce, and Sriracha Aioli on Toasted Wheat Bread</i>	11
<i>Prime Rib Dip</i>	
<i>Sliced Prime Rib with Melted Swiss on a La Baccia Roll served with Au Jus and Creamy Horseradish</i>	15
<i>Birdie</i>	
<i>Grilled Sourdough with Turkey, Bacon, Swiss, and a fresh slice of Tomato</i>	10
<i>Pub Wrap</i>	
<i>Battered Fried Halibut wrapped in a Spinach Tortilla with Tartar Sauce, Tomatoes, and Romaine Lettuce</i>	13
<i>Crane Creek Burger</i>	
<i>A custom blend of Double R Ranch and Snake River Farms Wagyu Ground Beef House Pressed and Flame Grilled on a Toasted Brioche Bun</i>	12
<i>Also Available as a Turkey Burger or Beyond Burger</i>	

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