



*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

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

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

*Warm Cabbage Salad**
A Grilled Chicken Breast on top of Sautéed Brussel Sprouts, Arugula, Apple and Fennel Tossed in a Warm Bacon Honey vinaigrette 17

Smoked Trout and Greens
Mixed Greens Tossed in a Lemon Dill Dressing with Smoked Trout, Red onion, Tomato, Fried Capers, Goat Cheese, Cucumber & Toasted Almonds 18

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



<i>Chicken Fried Chicken</i> <i>Twice Breaded Fried Chicken Scaloppini topped with Chicken Gravy accompanied by Mashed Potatoes and Vegetable du jour</i>	14
<i>Shrimp Scampi</i> <i>Sautéed Shrimp, Basil, and Tomato in a Zesty Garlic Butter tossed with Angel Hair Pasta</i>	17
<i>Quesadilla</i> <i>Bell Peppers, Onions, Cheddar, Pepper Jack, Avocado, and Spiced Grilled Chicken</i>	14
<i>Green Curry*</i> <i>Spicy Green Curry with Stir Fried Red Bell Pepper, Carrots, Sugar Snap Peas, Cilantro, Basil and Topped with Curried Cashew and served with Brown Rice</i>	12
<i>Loco Moco</i> <i>Seared Beef Patty, Steamed Rice, Easy Eggs, all topped Sweet Onion Gravy</i>	12
<i>Shrimp Cups*</i> <i>Butter Lettuce Cups filled with Sautéed Shrimp, Carrots, Cabbage, Snap Peas, Maifun Noodles, Curried Cashews, and Coconut Green Curry</i>	18
<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> <i>**Contains Fish Sauce**</i>	14
<i>Salmon Burger</i> <i>Seared House Made Salmon Patty with Arugula, Cucumber, Avocado, and Lemon Aioli</i>	11
<i>Turkey Brie Panini</i> <i>Turkey, Brie Cheese, Arugula and Lingonberry Aioli Pressed on a Ciabatta Bun</i>	12
<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> <i>Also Available as a Turkey Burger or Beyond Burger</i>	12

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