



Entrée Starters

<i>Autumn Sunrise Soup*</i> <i>Velvety Butternut Squash, Pear and Golden Beet Soup garnished with Crème Fraîche, Apple-Maple Bacon Lentils</i>	8
<i>Beet Mélange*</i> <i>Red and Golden Beets on Arugula Lettuce with Candied Walnuts, Tarragon Dried Cherries, Goat Cheese, and a Zesty Honey Dijon Vinaigrette</i>	8
<i>Butter Lettuce Wedge*</i> <i>Butter Lettuce Wedge with Garlic-Dijon Vinaigrette, Grape Tomatoes, Hard Boiled Egg, Bacon, and Gorgonzola</i>	8
<i>House Salad</i>	5
<i>House Caesar</i>	5
<i>Tomato-Gorgonzola Soup</i>	5
<i>Soup de jour</i>	5

Entrée Salads

<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



Dinner Entrées
Starters not included

<i>Chicken Vicenza</i> <i>Pan Roasted Chicken , Creamy Parmesan Polenta and Vegetable du jour</i> <i>Finished with Aged Balsamic and Fenneled Tomato Pan Sauce</i>	26
<i>Butternut Curry*</i> <i>Roasted Butternut Squash simmered in an Indian Style Butter Sauce with</i> <i>Cauliflower and Green Peas accompanied by Brown Rice and Mango Chutney</i>	20
<i>King Salmon*</i> <i>Mustard-Maple Glazed Salmon Fillet over Mushroom Risotto and Vegetable du jour</i> <i>finished with Beurre Blanc</i>	28
<i>New York Strip*</i> <i>Grilled Double R Ranch Signature New York Strip Steak served with</i> <i>Baked Potato, Vegetable du jour and Demi-glace</i>	32
<i>Tenderloin</i> <i>Double R Ranch Signature Filet of Beef Tenderloin topped with Cracked Black Peppercorns</i> <i>with Rosemary-Potato Rondelles, Creamed Spinach, and Cognac Sauce</i>	34
<i>Idaho Rainbow Trout*</i> <i>Pan Seared Ruby Red Trout Filet finished in a Lemon Caper Picatta Sauce</i> <i>accompanied by Vegetable du jour and Roasted Garlic-Parmesan Risotto</i>	26

**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."*