

Appetizers

Jumbo Shrimp Cocktail* Order as many as you like with Cocktail Sauce and Lemon 4 per

Tempura Shrimp Order as many as you would like of our Tempura-Battered and Fried Butterflied Mexican Shrimp 5 per

Shrimp Spring Rolls* Shrimp, Vegetables, Rice Paper, and Sweet Chili Sauce 10

Calamari Fried Calamari Rings and Tentacles with a Black Pepper-Parmesan Sauce 11

Steak Crostini Steak and Mushroom sautéed with a Garlic Sauce on Grilled Crostini topped with Shaved Manchego 14

Bacon Wrapped Mozzarella* Oven Baked Marinated Fresh Mozzarella, wrapped in Applewood Smoked

Bacon on Arugula with Shaved Red Onion, and an Olive Lemon Vinaigrette 11

Duck Pastrami House Cured and Smoked Duck Pastrami Served with Royal Corona Beans, Daikon Sprouts,

Ash Aioli, and Port Reduction Sauce 16

Starters

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

Beet Salad Red and Golden Beets, Arugula, Asian Pear, quince Paste, Toasted Almond Brittle, and Goat Cheese with Honey Dijon Vinaigrette 8

Pumpkin Bisque* Velvety Coconut Curried Pumpkin Bisque Garnished with Nutmeg Crème Fraiche, Caviar Lentils and Maple Bacon 9

Entrée Salads

Crane Creek Cobb Salad* Bacon, Avocado, Red Onion, Olives, Grape Tomatoes, and a Hard-Boiled Egg 12

Chicken Caesar Salad Chopped Romaine, Croutons, and Parmesan tossed in Caesar Dressing and topped with a Grilled Chicken Breast 14

Steak Salad Grilled American Wagyu Beef Flank Steak on Mixed Greens tossed in a Danish Bleu Vinaigrette with Oven Roasted Tomatoes, Gorgonzola Crumbles and Seasoned Fried Onions 19

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 20

Nashville Chicken Salad Mixed Greens Tossed in Ranch with Bacon, Tomato, Red Onion, Avocado and Gorgonzola Crumbles topped with Tender chunks of Wyatt's Secret Nashville Spicy Chicken 13

Grilled Shrimp Salad

Curried Cauliflower, Royal Corona Beans, Tomato, Dried Figs, Asian Pear tossed with Mixed Greens, and a Roasted Shallot-Whole Grain Mustard Vinaigrette with Grilled Mexican White Shrimp 22

Autumn Salad

Roasted Butternut Squash, Bacon, Dried Cranberries, and Israeli Couscous with Mixed greens and Arugula tossed in a Maple Vinaigrette finished with Grilled Chicken and Spiced Pecans 16

Lunch Entrées

Dragon Bowl Spicy Fried Chicken or Shrimp 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****

Chicken 15 Mexican White Shrimp 20

Street Tacos Grilled White Corn Tortillas (3) with choice of Beef Picadillo or Mojo Carnitas topped with Pico de Gallo, Chipotle Crema and Cotija Cheese 12

Fajita Quesadilla Bell Peppers, Onions, Cheddar, Pepper Jack, Avocado, and Spiced Grilled Chicken 14

Boneless "Wings" Breaded Boneless Chicken, Jalapeños, Buffalo Wing Sauce, and Bleu Cheese Dressing 12

Spanish Shrimp Linguini Pan Seared Mexican White Shrimp with Linguini, Oven Roasted Tomatoes, Oyster Mushrooms, Chorizo, Spinach and Red Pepper Flake Garnished with Shaved Manchego Cheese 22

Butternut Carbonara

Roasted Butternut Squash, Maple Bacon, Green Peas, Farfalle Pasta and Sauteed Chicken Breast tossed in White Sauce

Chicken 18 Mexican White Shrimp 22

Idaho Rainbow Trout Grilled Skin on Idaho Rainbow Trout served over Vegetable du jour, Fenneled Fingerling Potato Hash And Finished with a Classic Piccata Sauce 19

Steak and Frites Seared Snake River Farms Kobe Flank Steak served with Garlic Parmesan Fries and Demi Glacé 22

Sandwiches

(Served with choice of side)

Nashville Style Chicken Sandwich Wyatt's secret Nashville Spicy Chicken Sandwich has won the war! Classically prepared on a Brioche Bun with Pickles 12

Smoked Salmon Panini Cold Smoked Salmon Lox on Sourdough with a Lemon Dill and Caper Goat Cheese Spread, Shaved Red Onion and Watermelon Radish 16

Vegan Panini Sliced Beets, Roasted Butternut Squash, Asian Pear, Arugula and Roasted Shallot and Whole Grain Mustard Vinaigrette 11

Fried Egg Club Pan-Fried Egg, Bacon, Avocado, Cheddar, Tomato, Lettuce, and Sriracha Aioli on Toasted Wheat Bread 12

French Dip Sliced Prime Rib with Melted Gruyere Cheese on a Hoagie Roll served with Au Jus and Creamy Horseradish 16

*****Try it Philly Style with Grilled Onions & Peppers*****

Crane Creek Burger A custom blend of Double R Ranch and Snake River Farms Wagyu Ground Beef House Pressed and Flame Grilled on a Toasted Brioche 13

Impossible Burger* Flame Grilled Vegan Burger Patty on a Toasted Gluten Free Bun 13

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

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