



Small Plates

- Shrimp Cocktail*GF** Jumbo Shrimp Cocktail served with Cocktail Sauce and a Lemon Wedge 4 each
- Calamari** Fried Strips of Calamari Steak served with Caper Dill Remoulade and Cocktail Sauce 14
- Asparagus Fries** Tempura Battered Asparagus served with Sriracha aioli 12
- Thai Style Fresh Rolls*GF** Chilled Shrimp Rolled in Rice Paper with Cucumber Noodles, Carrot, Red Bell Pepper, Fresh Basil and Mint served with a Sesame Sweet Chili Dipping Sauce 15
- Devilled Eggs*GF** Soft Boiled Eggs topped with a classic Celeriac Remoulade 12
- Stuffed Artichoke** Oven Roasted Shrimp & Manchego stuffed Artichoke Halves served with a Lemon Shiro Aioli 18
- Steak Crostini** Steak and Mushroom Sauteed in Garlic Sauce on Grilled Crostini finished with Manchego Cheese 16

Starters

- Butter Lettuce Wedge*GF** Butter Lettuce Wedge with Garlic-Dijon Vinaigrette, Grape Tomatoes, Hard Boiled Egg, Bacon, and Gorgonzola 8
- House Salad** Mixed Greens, Julienne carrot, Grape Tomato, Cucumber, Parmesan Cheese, And Sourdough Croutons served with Choice of Dressing 6
- Beet Salad*GF** Red & Golden Beets with Arugula, Tarragon Whipped Goat Cheese, Almond Brittle, Shaved Fennel and a Honey Dijon Vinaigrette 9

Entrée Salads

- Caesar Salad** Chopped Romaine, Croutons, and Parmesan tossed in House Made Caesar Dressing 10
Grilled Chicken Breast 16 Grilled Mexican White Shrimp 22
- Nashville Chicken Salad** Mixed Greens Tossed in Ranch with Bacon, Tomato, Red Onion, Avocado and Gorgonzola Crumbles topped with Tender chunks of Nashville Spicy Chicken 16
- Steak Salad** Grilled Double "R" Ranch Signature Striploin on Mixed Greens tossed in a Danish Bleu Vinaigrette with Oven Roasted Tomatoes, Gorgonzola Crumbles and Seasoned Fried Onions 28
- Gilroy Salad*GF** Mixed Greens and Romaine Lettuce tossed in a Champagne Vinaigrette with Roasted Garlic, Grilled Asparagus, Artichoke & Portobello Mushroom, Roasted Red Pepper and finished with Grilled Mexican White Shrimp, Toasted Almond and Aged Gouda 22

"Please notify your server about any food-related allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

Pub Fare

Crane Creek Burger Custom blend of Double R Ranch and Snake River Farms Wagyu Ground Beef House Pressed and Flame Grilled on a Toasted Brioche Bun. Served with choice of side 15

Sub Impossible Burger on GF Bun for 3

Lamb Burger Charbroiled Seasoned Lamb Burger on a Ciabatta Bun with Tzatziki Sauce, Arugula, Tomato, Pickled Red Onion and Feta Cheese 18

Nashville Style Chicken Sandwich Spicy Breaded Tender Breast Filet finished with "Nashville Hot" Oil, prepared on a Brioche Bun with Pickles. Served with choice of side 15

French Dip Sliced Prime Rib with Melted Gruyere Cheese on a Ciabatta Hoagie served with Au Jus and Creamy Horseradish. Served with choice of side 20 ***Try it Philly Style with Grilled Onions & Peppers***

Boneless "Wings" Breaded Boneless Chicken, Jalapeños, Buffalo Wing Sauce, and Bleu Cheese Dressing 15

Dragon Bowl Spicy Fried Chicken or Shrimp tossed 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 22

Prawn Cavatappi Sautéed Mexican White Shrimp and Cavatappi pasta tossed in a light Saffron Cream Sauce with Leeks, asparagus and Grilled Artichoke Hearts 24

Gluten Free Pasta Available upon Request

Blackened Chicken Fettuccini Grilled Blackened Chicken Breast served over Fettuccini Noodles tossed in a Light Cream Sauce with Sun Dried Tomatoes, Mushrooms and Zucchini 16

Sub Mexican White Shrimp \$6

Chef's Table

Halibut*GF Pan Seared Alaskan Halibut over Creamed Leeks and Saffron Rice Pilaf finished with Crab Meat and a Smoked Tomato Choron Sauce 45

Chinook Salmon*GF Organic Farmed British Columbia King Salmon accompanied by Mushroom Risotto, Vegetable du Jour and a Saffron Tomato Relish 32

Prawns and Polenta*GF Pan Seared Mexican White Shrimp on top of a Parmesan Polenta Cake with a Piquillo Pepper Normandy Sauce, Vadouvan Aioli and finished with Parsley, Mint, Lemon Zest and Roasted Pepitas 28

New Zealand Lamb Rack Charbroiled Rack of Lamb over House made Idaho Potato gnocchi tossed in an Indian Butter Curry Spring Peas and Asparagus finished with a Pickled shallot Crème Fraiche 36

Filet Mignon*GF Pan Roasted Double "R" Ranch Signature Beef Tenderloin over Mashed Potatoes, Vegetable du jour and finished with Demi-Glace 6oz-39 10oz-56

New York Striploin*GF Flame Grilled Double "R" Ranch Signature 12oz Striploin served with Baked Potato, Vegetable du jour, and finished with Classic Demi-Glace 38

Chicken Galantine*GF Bacon Wrapped Chicken Breast stuffed with Truffled Chicken Mousse, Artisanal Mustard Seed Pork Sausage paired with Smashed Fingerling Potatoes, Roasted Rainbow Carrots, Pickled Shallot Crème Fraiche and a vanilla Bean Cognac Beurre Blanc 30

Snake River farms Coulotte*GF Slow Smoked Snake River Farms Coulotte accompanied by Pommes Confit, Provençal Roasted Tomato, Cauliflower Puree and a Honey Mustard Glace 48

Vegan Bacon Wrapped Scallops *GF Pan Seared King Oyster Mushrooms wrapped in "Bacon" Leeks over Sautéed Spinach & Saffron Rice Pilaf finished with Port reduction Sauce 24

Vegan Friendly