

## APPETIZERS

- JUMBO SHRIMP COCKTAIL\*** ORDER AS MANY AS YOU LIKE WITH COCKTAIL SAUCE AND LEMON 4 PER
- CALAMARI** FRIED STRIPS OF CALAMARI STEAK SERVED WITH CAPER DILL REMOULADE AND COCKTAIL SAUCE 14
- DUCK SPRING ROLLS** TENDER DUCK BREAST IN A CRISPY SPRING ROLL WRAPPER WITH CHERRY AND BRIE CHEESE 16
- STEAMED CLAMS** ONE POUND OF MANILLA CLAMS STEAMED IN WHITE WINE AND GARLIC WITH RED CHILI FLAKES SERVED WITH GRILLED SOURDOUGH BAGUETTE 22
- THAI STYLE FRESH ROLLS\*** CHILLED SHRIMP ROLLED IN RICE PAPER WITH CUCUMBER NOODLES, CARROT, RED BELL PEPPER, FRESH BASIL AND MINT SERVED WITH A DUO OF SESAME SAUCES 15
- STEAK CROSTINI** STEAK AND MUSHROOM SAUTEED IN GARLIC SAUCE ON GRILLED CROSTINI FINISHED WITH MANCHEGO CHEESE 16

## STARTERS

- BEET SALAD\*** RED AND GOLDEN BEETS, ARUGULA, POACHED PEAR, TOASTED ALMOND BRITTLE, AND GOAT CHEESE WITH HONEY DIJON VINAIGRETTE 9
- BUTTER LETTUCE WEDGE\*** BUTTER LETTUCE WEDGE WITH GARLIC-DIJON VINAIGRETTE, GRAPE TOMATOES, HARD BOILED EGG, BACON, AND GORGONZOLA 8
- TRUFFLED CAULIFLOWER VICHYSOISE\*** VELVETY CAULIFLOWER & IDAHO POTATO SOUP INFUSED WITH BLACK TRUFFLE AND GARNISHED WITH CURRY OIL AND MAPLE BACON 9

## ENTRÉE SALADS

- CRANE CREEK COBB SALAD\*** BACON, AVOCADO, RED ONION, OLIVES, GRAPE TOMATOES, AND A HARD-BOILED EGG 12
- CAESAR SALAD** CHOPPED ROMAINE, CROUTONS, AND PARMESAN TOSSED IN HOUSE MADE CAESAR DRESSING 8
- GRILLED CHICKEN BREAST 14      GRILLED MEXICAN WHITE SHRIMP 22
- 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
- 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 15
- 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

## PUB FARE

- 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\*\*    \*\*CONTAINS NUTS\*\*                      CHICKEN 15                      MEXICAN WHITE SHRIMP 22
- VEGAN BOWL\*** BROWN RICE, SHREDDED CABBAGE, MARINATED CUCUMBERS AND CARROTS, GRILLED TOFU, KIM CHI, SHITAKE MUSHROOMS AND SESAME CARROT GINGER SAUCE 12
- ADD 6OZ GRILLED SALMON 15
- STEAK FAJITA QUESADILLA** BELL PEPPERS, ONIONS, CHEDDAR, PEPPER JACK CHEESE, AND GRILLED MARINATED SKIRT STEAK SERVED WITH SALSA AND SOUR CREAM 18
- BONELESS "WINGS"** BREADED BONELESS CHICKEN, JALAPEÑOS, BUFFALO WING SAUCE, AND BLEU CHEESE DRESSING 14
- PRAWNS & ANGEL HAIR** PAN SEARED MEXICAN WHITE SHRIMP TOSSED WITH ANGEL HAIR PASTA, CONCASSE TOMATO, SPINACH, ITALIAN PARSLEY, LEMON ZEST AND MINT FINISHED WITH TOASTED PUMPKIN SEED AND CURRY OIL 24
- \*\*\*GLUTEN FREE PASTA AVAILABLE UPON REQUEST\*\*\*
- KOREAN NOODLES** SAUTÉED CHICKEN BREAST WITH SHITAKE MUSHROOMS, ONIONS, PEPPERS AND CELERY TOSSED IN SWEET N SPICY KOREAN GOCHUJANG SAUCE WITH ASIAN NOODLES 16                      \*\*\*SUB MEXICAN WHITE SHRIMP \$6\*\*\*
- STEAK AND FRITES\*** GRILLED DOUBLE "R" RANCH SIGNATURE STRIPLOIN SERVED WITH GARLIC PARMESAN FRIES AND DEMI GLACÉ 32

## SANDWICHES

(SERVED WITH CHOICE OF SIDE)

**NASHVILLE STYLE CHICKEN SANDWICH** SPICY BREADED TENDER BREAST FILET FINISHED WITH “NASHVILLE HOT” OIL, PREPARED ON A BRIOCHE BUN WITH PICKLES 13

**TURKEY BRIE MONTE CRISTO** HOUSE ROASTED TURKEY BREAST WITH BRIE CHEESE, POACHED PEAR, AND FIG PREPARED IN A CLASSIC MONTE CRISTO FASHION 15

**AUTUMN WRAP** RED AND GOLDEN BEETS, BUTTERNUT SQUASH, POACHED PEAR, GOAT CHEESE, ARUGULA, AND OVEN ROASTED TOMATO TOSSED IN MAPLE VINAIGRETTE WRAPPED IN A LARGE SPINACH TORTILLA WRAP 13

\*\*\*CAN BE PREPARED VEGAN\*\*\*

**GRILLED CHICKEN CLUB** GRILLED CHICKEN BREAST, APPLEWOOD SMOKED BACON ON A BRIOCHE BUN WITH HONEY MUSTARD SAUCE, LETTUCE, TOMATO AND RED ONION 15

**FRENCH DIP** SLICED PRIME RIB WITH MELTED GRUYERE CHEESE ON A CIABATTA HOAGIE SERVED WITH AU JUS AND CREAMY HORSERADISH 20 \*\*\*TRY IT PHILLY STYLE WITH GRILLED ONIONS & PEPPERS\*\*\*

**FRIED EGG CLUB** PAN-FRIED EGG, BACON, AVOCADO, CHEDDAR, TOMATO, LETTUCE, AND SRIRACHA AIOLI ON TOASTED WHEAT BREAD 12

**CLASSIC CLUB** TOASTED WHEAT BREAD WITH THIN SLICED HOUSE ROASTED TURKEY BREAST, SMOKED HAM, BACON, PROVOLONE AND CHEDDAR CHEESE, LETTUCE, TOMATO AND BEST FOODS MAYONNAISE 12

**SALMON BURGER** SEARED HOUSE MADE SALMON PATTY WITH ARUGULA, CUCUMBER, AVOCADO, AND LEMON AIOLI 16

**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 BUN 15

**IMPOSSIBLE BURGER\*** FLAME GRILLED VEGAN BURGER PATTY ON A TOASTED GLUTEN FREE BUN 15

## PIZZA

\*\*\*ONLY AVAILABLE 5PM TO CLOSE\*\*\*

ALL PIZZAS SERVED ON A 10" CRUST

SUB GLUTEN FREE CRUST -\$2

### Crane Cacio \$14

Robust Tomato Za' Sauce with a Medley of Mozzarella Cheeses and Parmesan

### Par 3 Pepperoni \$15

Robust Tomato Za' Sauce, Artisan Pepperoni, Mozzarella Cheeses

### Crane Supreme \$16

Robust Tomato Za' Sauce, Italian Sausage, Pepperoni, Balsamic Caramelized Onion, Red Bell Pepper, Mushroom, Olive, and Mozzarella Cheeses

### Wailea Gold \$15

Robust Tomato Za' Sauce, Apple Wood Smoked Ham, Pineapple and Mozzarella Cheeses

### Il Genarale \$17

Robust Tomato Za' Sauce, Maple Spiked Italian sausage, Balsamic Caramelized Onion, and a Medley of Mozzarella Cheeses finished with Toasted Fennel Dust

### BBQ Chicken \$16

Roasted Garlic White Sauce, BBQ Rubbed Chicken Breast, Smoked Cheddar, Cilantro and Pickled Red Onion

### Highlands Za' \$15

Roasted Garlic White Sauce, Artichoke Heart, Mushroom, Olive, Red Bell Pepper, Pickled Red Onion, and Mozzarella Cheeses Finished with Fresh Tomato and Basil

### Featured Pie of The Month "The Spaniard" \$16

Robust Tomato Za' Sauce, Basque Chorizo, Roasted Red Pepper, Spinach, Balsamic Caramelized Onions and Manchego Cheese

"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 IS AVAILABLE BY REQUEST. PLEASE NOTIFY YOUR SERVER ABOUT ANY FOOD-RELATED ALLERGIES. "