

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

Korean Beef Lettuce Wraps Beef Sautéed in Korean Marinade served in Butter Lettuce Cups with Steamed White Rice, Pickled Onions, Diced Cucumber and Curried Cashews 16 ***Contains Fish Sauce***

Strawberry Brie Toast Grilled Baguette topped with Melted Brie Cheese, Basil Chiffonade, Sliced Strawberries, and Aged Balsamic 10

Starters

Citrus Crisp Salad* Butter lettuce with Apple, Shaved Fennel, Carrot and Golden Beet tossed in a Creamy Citrus Vinaigrette finished with Candied Bacon, Goat Cheese, Toasted Almond and a Parmesan Crisp 9

French Onion Soup Caramelized Onions in a Madeira Spiked Broth topped with a Sourdough Crostini, and Melted Gruyère Cheese 12

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

Bacon & Brussels Salad* Sauteed Brussel Sprouts, Arugula, Apple, and Shaved Fennel tossed in a Warm Bacon Honey Vinaigrette
Grilled Chicken Breast 16 Grilled Mexican White Shrimp 22

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

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***

Turkey Club Panini House Roasted Turkey Breast, Applewood Smoked Ham, Brie cheese, and Bacon on Ciabatta Bread with Arugula and Cherry Mustard Sauce 15

Pub Wrap Battered Rockfish in a Large Spinach Tortilla Wrap with Shredded Romaine, Tomato, and Caper Dill Remoulade 16

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

Chicken Prosciutto Burger Grilled Chicken Breast topped with Roasted Red Pepper, Prosciutto, and Provolone Cheese on a Toasted Brioche Bun with Roasted Garlic Aioli 15

Impossible Burger* Flame Grilled Vegan Burger Patty on a Toasted Gluten Free Bun 15

Lunch Entrées

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

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

Tuscan Shrimp Capellini Pan Seared Mexican White Shrimp, Tomato Concasse, Olive Tapenade, and Basil Chiffonade tossed with Angel Hair Pasta and Extra Virgin Olive Oil 22

Gluten Free Pasta Available upon Request

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

Sub Mexican White Shrimp \$6

Steak and Frites * Grilled Double "R" Ranch Signature Striploin served with Garlic Parmesan Fries and Demi Glacé 32

Pizza

Only Available 5pm to Close

All Pizzas Served on a 10" Crust

Crane Cacio \$13

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

Par 3 Pepperoni \$14

Robust Tomato Za' Sauce, Artisan Pepperoni, Mozzarella Cheeses

Crane Supreme \$15

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

Wailea Gold \$14

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

Il Genarale \$16

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

Black n' Blue \$16

Robust Tomato Za' Sauce with Cajun Rubbed Steak, Mushroom, Mozzarella and Danish Blue Cheese

Highlands Za' \$14

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 Buffalo Chicken \$15

Tender Chicken Breast tossed in Classic Buffalo Sauce, Red Onion, Apple Wood Smoked Bacon, Bleu Cheese Crumbles and Tomato Za' Sauce

"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. "*