



## 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 \*\*\*Served Warm\*\*\*

## 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