

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 White Shrimp 5 per

Shrimp Spring Rolls* Shrimp, Vegetables, Rice Paper, and Sweet Chili Sauce 13

Calamari Fried Calamari Rings and Tentacles with a Black Pepper-Parmesan Sauce 13

Steak Crostini Steak and Mushroom sautéed with a Garlic Sauce on Grilled Crostini topped with Shaved Manchego 16

Steamed Clams Manila Clams steamed in a Garlicky White Wine Broth with Red Pepper Flake and served with Grilled Baguette 20

Seared Ahi* Cajun Dusted Ahi Tuna Seared Rare and served with Snap peas, Carrots and Roasted Corn tossed in a Sesame Ginger Sauce 18

Starters

Butter Lettuce Wedge* 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

Caprese Salad* Vine Ripened Tomatoes, Fresh Mozzarella, Aged Balsamic, and Basil 10

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

Grilled Chicken Breast 14 Grilled Mexican White Shrimp 22

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

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 Wyatt's Secret Nashville Spicy Chicken 15

Thai Mango Salad

Spicy Lime Vinaigrette tossed with Mixed Greens, Cabbage, Mint, Basil, Cilantro, Carrots, Tomato, Curried Cashews and Mango finished with Grilled Mexican White Shrimp 22

Taco Salad

A Crisp Taco Shell with Romaine Lettuce tossed with Cilantro-Avocado Vinaigrette and topped with Roasted Corn, Black Beans, Red Onion, Tomato, Black Olives and Cotija Cheese with a side of Salsa and Sour Cream

Blackened Chicken Breast 16 Marinated Skirt Steak 19

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 22

Steak Fajita Quesadilla Bell Peppers, Onions, Cheddar, Pepper Jack Cheese, and Grilled Marinated Skirt Steak served with Salsa, Sour Cream and Guacamole 18

Vegan Burrito Black beans, Seasoned Rice, Peppers and Onions, Impossible Meat and Vegan Cheddar in a large Flour tortilla served with Guacamole and Pico de Gallo 13

Boneless "Wings" Breaded Boneless Chicken, Jalapeños, Buffalo Wing Sauce, and Bleu Cheese Dressing 14

Frutti di Mare Sautéed Mexican White Shrimp, Calamari, Anchovy and Manila Clams tossed with Linguini in a Spicy Lemon Spiked Tomato Sauce with Fresh Basil and Oregano 22

Sesame Chicken Linguine Pan Seared Chicken Breast with Shitake Mushroom and Stir-Fried Vegetables tossed with Linguini in a light Sesame Tamari Cream Sauce 18 ***Sub Mexican White Shrimp \$6****

Halibut Fish and Chips Beer Battered Halibut Filet Served with French Fries, Cole Slaw, and Caper Dill Remoulade 25

Steak and Frites* Grilled Snake River Farms American Wagyu Bavette Steak served with Garlic Parmesan Fries and Demi Glacé 36

Poke Bowl*

Marinated Raw Ahi with Avocado, Steamed Rice, Wakame, Pickled Red Onion, Diced Cucumber, Red Bell Pepper and Pickled Carrots Ribbons Finished with Poke Sauce 20

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 13

Reuben In House Slow Roasted Corned Beef Brisket on Grilled Rye Bread with Sauerkraut and Swiss Cheese. Served with a side of 1,000 island 12

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 19

Try it Philly Style with Grilled Onions & Peppers

Green Chile Turkey Melt House Roasted Turkey Breast with Green Chili, Bacon, Guacamole, Pico de Gallo and Pepper Jack Cheese on Grilled Sourdough 13

Salmon Burger Seared House Made Salmon Patty with Arugula, Cucumber, Avocado, and Lemon Aioli 16

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

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

"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. "