

Appetizers

Jumbo Shrimp Cocktail* Order as many as you like with Cocktail Sauce and Lemon 4 per

Curried Shrimp Lettuce Wraps* Curried Shrimp served in Butter Lettuce Cups with Steamed Brown Rice, Pickled Onions, Diced Cucumber and Curried Cashews 16 ***Contains Nuts****

Asparagus Fries Tempura Battered Asparagus Spears served with Sriracha Aioli 12

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

Starters

Caprese Salad* Marinated Vine Ripened Tomatoes with Crispy Prosciutto, Fresh Mozzarella, Basil, Extra Virgin Olive Oil and Aged Balsamic 9

Butter Lettuce Wedge* Butter Lettuce Wedge with Garlic-Dijon Vinaigrette, Grape Tomatoes, Hard Boiled Egg, Bacon, and Gorgonzola 8

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

Taco Salad A Crisp Taco Shell with Romaine Lettuce tossed in 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

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 ***Contains Nuts***

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***

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

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

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

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

Prawn & Scallop Cavatappi Mexican White Shrimp and Pan Seared Sea Scallops tossed in a Provençal Tomato

Citrus Vodka Sauce with Cavatappi Pasta, Capers and Basil 26

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 and 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

Poke Bowl* Ahi Marinated Raw in Poke Sauce with Avocado, Wakame, Pickled Red Onion, Diced Cucumber, and

Red Bell Pepper Served with your choice of Steamed Brown or Jasmin Rice 20

Pizza

Only Available 5pm to Close

All Pizzas Served on a 10" Crust

Sub Gluten Free Crust -\$2

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 "Garlic Chicken" \$15

Roasted Garlic White Sauce, Grilled Chicken, Mushroom, Red

Onion, Fresh Garlic and Finished with Tomato and Green Onion

"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. "*