

## FOR THE TABLE

### POKE | 17

ahi tuna, avocado, Persian cucumbers, scallions, mango, soy & ginger gochujang sauce, smoked chili aioli, wonton chips

### \*CLASSIC WINGS | 19

tossed in choice of Frank's hot sauce or naked, choice of dipping sauce: buffalo, BBQ, ranch, blue cheese, Korean BBQ sauce

### TEMPURA CAULIFLOWER | 10

lime zest, scallions, toasted sesame seeds, Korean BBQ sauce

## GREENS

### MARKET MIXED SALAD | 8

mixed organic greens, cucumbers, tomatoes, herb croutons, choice of dressing  
*Half Order - \$5*

### CAESAR SALAD | 10

romaine, Caesar dressing, herb croutons, parmesan cheese  
*Half Order - \$6*

### SUNBURST SALAD | 12

spring mix, strawberries, blackberries, toasted almonds, blue cheese, mandarins, poppy seed vinaigrette  
*Half Order - \$6*

### CROW'S WEDGE SALAD | 13

iceberg lettuce, bacon, tomatoes, blue cheese, crispy onion strings, blue cheese dressing  
*add 6 oz filet mignon | 17*

### \*CLASSIC COBB SALAD | 17

romaine, chives, cherry tomato, grilled chicken breast, hard cooked eggs, bacon, blue cheese, red wine vinaigrette

### MANDARIN & CASHEW SALAD | 12

romaine, cucumbers, shredded carrots, crunchy chow mein noodles, sesame dressing  
*Half Order - \$6*

### AVOCADO DUO | 16

tuna salad, tarragon chicken salad, spring mix, strawberries, toasted almonds, poppyseed vinaigrette  
*Half order - choose either tuna or chicken | \$9*

## DESSERTS

### BOWL OF ICE CREAM | 8

choice of vanilla or chocolate ice cream

### NEW YORK CHEESECAKE | 8

fresh berries, raspberry sauce, whipped cream

### PAR 3 | 8

chocolate chip cookie & vanilla ice cream sandwich, gluten free peanut butter cookie & chocolate ice cream sandwich, snickerdoodle cookie & peach ice cream sandwich

### CHURRO WAFFLE | 8

cinnamon sugar, whipped cream, vanilla ice cream

### CHOCOLATE LAVA CAKE | 8

vanilla ice cream, fresh mint, chocolate sauce

### APPLE COBBLER | 8

Granny Smith apples, honey caramel, vanilla ice cream, cinnamon dust

# DINNER MENU

## ENTRÉES

### CARROT REUBEN | 13

pastrami spiced roasted carrot ribbons, Swiss cheese, Russian dressing, sauerkraut, marble rye, choice of side

### TRIPLE DECKER CLUB SANDWICH | 16

choice of toasted club white or whole grain wheat bread, smoked turkey, rosemary ham, Applewood smoked bacon, dijonnaise, iceberg lettuce, tomatoes, avocado

### SHORT RIB FRENCH DIP | 18

Monterey Jack cheese, caramelized onions, horseradish spread, dijon mustard, french roll, beef jus

### CHICKEN POT PIE | 18

peas, mirepoix, cremini mushrooms, chicken gravy, puff pastry, house salad

### \*CHAR SIU SALMON | 27

snap pea & king oyster mushroom stir fry, sesame & ginger sticky rice, dumpling sauce, pea sprouts

### BLACKENED SWORDFISH | 26

autumn rice pilaf with sun dried cranberries, roasted butternut squash coulis, arugula tossed with lemon & toasted pepitas

### \*FISH & CHIPS | 22

IPA battered Alaskan cod, Old Bay fries, tartar sauce, coleslaw

### FRENCH ONION PORK CHOP | 23

10 oz cut, balsamic caramelized onion, aged provolone cheese, grilled asparagus, buttermilk & garlic mashed potatoes

### \*MEATLOAF | 20

beef & pork blend, sweet tomato glaze, mushroom gravy, buttermilk & garlic mashed potatoes, broccolini, onion straws

### SHORT RIBS | 25

chianti braised, baby carrots, fontina & thyme polenta, chianti reduction

### \*STEAK & FRITES | 36

12 oz New York Strip, creamy peppercorn sauce, shoestring fries

### \*CROW'S SIGNATURE BURGER | 18

blend of chuck & brisket, choice of cheese, lettuce, tomato, red onions, dill pickles choice of side  
*Beyond plant-based patty & vegan cheddar cheese substituted upon request*

## BOWLS

### CAJUN CHICKEN ALFREDO | 14

creamy parmesan herb sauce, Cajun grilled chicken breast, holy trinity, fettuccini

### KOREAN FRIED RICE | 14

gochujang marinated prawns, peas, carrots, red onions, scrambled egg Kimchi, soy sauce

### LAMB PAPPARDELLE | 15

cabernet braised lamb shank, cherry tomatoes, demi-glace, asiago cheese

### ENHANCEMENTS

avocado | 4

french fries | 5

sweet potato fries | 6

onion rings | 7

fresh fruit cup | 5

roasted vegetables | 6

cup of tuna salad | 6

cup of tarragon-chicken salad | 6

add grilled chicken | 6

add sauteed shrimp | 8

\*add grilled salmon | 10



Made without ingredients containing gluten



Available as a vegan item

Bar Bites Menu Available Upon Request

\*Corkage Fee: \$15 Member charge per bottle if you would like to bring outside wine\*

# WINES BY THE GLASS

## CHAMPAGNE

Taitinger Brut La Francaise, Champagne, France | 17

## SPARKLING WINE

Avissi Prosecco, Italy | 8

Domaine St. Michele Brut, Columbia Valley WA | 8

Faire La Fete Brut Rose, France NV | 12

Montparnasse Sparkling Rose, France | 7

Wycliff, California | 7

## ROSÈ

Decoy, California | 8

Fleur de Mer, France | 7

Justin, Central Coast | 8

La Veille Ferme, France | 7

## CHARDONNAY

Chateau Ste. Michelle Indian Wells Vineyard, Columbia Valley, WA | 10

Darcie Kent Pistachio Lane, Livermore Valley | 10

Duckhorn, Napa | 12

Ettore Chardonnay Zero, Mendocino | 9

J. Lohr, October Night, Arroyo Seco, Monterey | 14

La Crema, Sonoma Coast | 10

Landmark, Sonoma | 10

Peju Legacy Chardonnay, Napa | 16

Rombauer, Carneros | 17

Sonoma Cutrer Russian River Ranches, Russian River | 12

Wente Riva Ranch, Arroyo Seco, Monterey | 9

## SAUVIGNON BLANC

Dutton Estate Winery Kylie's Cuvee, Russian River | 9

Darcie Kent Triska Vineyards, Livermore Valley | 11

Greg Norman Estates, Australia | 7

J Lohr Flume Crossing, Arroyo Seco, Monterey | 9

Justin, Central Coast | 9

Kim Crawford, Marlborough, New Zealand | 8

Rombauer, Napa/Sonoma | 15

## PINOT GRIGIO/GRIS

J Vineyards, California | 7

Portlandia, Willamette Valley, Oregon | 8

Terlato Vineyards, Italy | 12

## OTHER WHITES

Chateau St. Michelle Reisling, Columbia Valley | 7

Fableist Albarinjo, Central Coast | 10

Valley of the Moon White Blend, California | 7

## CABERNET SAUVIGNON

Austin Hope, Paso Robles | 15

Broadside, Paso Robles | 9

Banshee, Sonoma | 11

Daou, Paso Robles | 10

Darcie Kent Bing's Barn, Livermore Valley | 8

Decoy, California | 11

Duckhorn, Napa | 18

Louis Martini, Sonoma | 12

## PINOT NOIR

Belle Glos Balade, Santa Maria Valley | 14

Boen, California | 9

Dutton Estate Winery Karmen Isabella, Russian River | 14

Portlandia, Willamette Valley, Oregon | 9

Meiomi, California | 9

Sea Sun by Charlie Wagner, California | 10

Twomey, Russian River | 30

## MERLOT

Broadside, Santa Margarita Ranch | 9

Murphy Goode, Sonoma | 8

Ferrari-Carano, Sonoma | 11

Ettore Merlot Zero, Mendocino | 11

## ZINFANDEL

Prisoner Wine Company Saldo, California | 12

Terra d'Oro, Amador County | 9

Murphy Goode, Sonoma | 12

## OTHER REDS

Chateau Chapelle d' Alienor, France | 10

Daou Pessimist Red Blend, Paso Robles | 11

Darcie Kent Firepit Red, Livermore Valley | 9

Decoy by Duckhorn Red Blend, California | 11

Hope Family, Quest Proprietary Red Blend, Paso Robles | 11

Murietta's Well The Spur Red Blend, Livermore Valley | 12

Paraduxx Proprietary Red Blend, Napa, California | 15

Terrazas de Los Andes Reserva Malbec, Mendoza, Argentina | 10

# COCKTAILS

Deep Eddy Red Grapefruit Mule | 12

The Botanist & Tonic | 12

Buffalo Trace Manhattan | 12

Maker's Mark Old Fashioned | 12

Mount Gay Eclipse Crow Canyon Breeze | 14

Maestro Dobel Diamond Paloma with Sparkling Grapefruit | 14

Jameson & Ginger Ale | 12

Dos Hombres Strawberry Margarita | 14



# DRAFT BEER

(16 oz | 20 oz)



Coors Light 6 | 7

Blue Moon 7 | 8

Stella Artois 7 | 8

Modelo Especial 7 | 8

Sierra Nevada Hazy IPA 7 | 8

New Belgium Fat Tire Amber 7 | 8

Racer 5 IPA 7 | 8

Samuel Adams Seasonal 7 | 8

Heretic Brewery 7 | 8

Lagunitas Little Sumpin 7 | 8