



## Welcome

Welcome to the Crooked Spoon. We have created these specialties from the freshest ingredients of the season. We are confident you will enjoy the meal and service provided by our team. Please let us know if there is anything we can do to make your experience more enjoyable.

## STARTERS

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### **Crooked Combination \***

*Smoked Salmon Pita, Potato Skins, Jalapeno Poppers, wings and Coconut Prawns with an assortment of sauces. 15*

### **Calamari \***

*Dusted in seasoned flour & tempura, flash fried, and served with a Chipotle Aioli. 7*

### **Potato Skins \***

*Monterey & Cheddar Cheese, apple smoked bacon, green onions, sour cream and salsa. 7*

### **Spinach Artichoke Dip \***

*A combination of spinach, artichokes, garlic, and cream & parmesan cheeses baked and served with warm pita bread. 8*

### **Mediterranean Platter \***

*Hummus, tzatziki, tapenade, and herbed feta cheese served with greens with red wine vinaigrette and a side of pita bread. 9*

### **Twisted Nachos \***

*Seasoned ground beef or chicken, refried beans, pickled jalapenos, green onions, black olives, and Monterey Jack & Cheddar cheeses with guacamole, salsa, and sour cream. 10*

### **Meatballs Marinara \***

*Ground Beef & Pork with Italian seasonings simmered in marinara, tossed with parmesan, and oven baked. 8*

### **Hot Wings \***

*3/4lb marinated & breaded hot wings with a variety of sauces, celery and blue cheese dressing. 11*

### **Salmon Flatbread**

*Toasted pita, cream cheese, spinach, garlic and red onion with a "Nova" style wild Pacific Salmon. 9*

### **Edamame**

*Steamed soy bean pods seasoned with Kosher Salt. 6*



## LUNCH ENTREES

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### **Fish & Chips\***

*Tempura battered fillets, our signature Ridge Fries, and house slaw. 12*

### **Ridge Burger \***

*1/2lb lean ground chuck patty, tomato, onion, pickle, and Cheddar Cheese. 10*

### **Chicken Ranch BLT\***

*Chicken, apple wood bacon, lettuce, and tomato with ranch dressing. 11*

### **“Back Nine Grind”\***

*Oven roasted ham, turkey, dry wine salami, pepperoncinis, lettuce, onion, and tomato on a toasted Alpine roll with Provolone Cheese, garlic mayo, and red wine vinaigrette. 12*

### **Open Faced Roasted Turkey Sandwich\***

*Roasted turkey with mashed potatoes, house made gravy, and cranberry reduction. 11*

### **Swiss Dip\***

*Roast Beef or turkey with Swiss Cheese, horseradish cream and au jus. 10*

*Make it a “Philly” for an additional 2*

### **“Castro’s Revenge”\***

*Slow roasted pork, caramelized onions, pickled jalapenos, fresh cilantro, and sliced pickles with a chipotle mayo on a toasted baguette. 10*

### **Classic Reuben\***

*Corned Beef, Sauerkraut, Swiss Cheese, and Thousand Island dressing on Marbled Rye. 10*

### **Chicken Mushroom Quesadilla\***

*Grilled Chicken, cremini mushrooms, basil pesto, provolone cheese wrapped in a garlic herb tortilla. 11*

### **Golf Sandwiches\***

*Turkey, Roast Beef, Ham, or Tuna sandwiches. 8*

*Add Cheddar, Swiss, American, or pepper jack. 9*

### **Homestyle Meat Loaf Sandwich\***

*Handmade Meat Loaf served on an Alpine Roll with tomato, lettuce, and mayo. 10*

### **Chicken Tenders & Fries\***

*Served with BBQ Sauce and Ridge Fries. 9*

*\*Consuming raw or undercooked meat, seafood, shellfish, or eggs may increase risk of food borne illness*



## DINNER ENTREES

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Entrees include fresh vegetables and your choice of a daily accompaniment

### **Center Cut Top Sirloin \***

*8oz center cut sirloin served with your choice of Peppercorn Crusted, a Cabernet Demi Glaze, or Blue Cheese and Onion. 20*

### **Pollo Saltimbocca\***

*Chicken breast pan seared and oven roasted with applewood smoked bacon and provolone cheese then finished with a marsala demi cream sauce and fresh sage. 19*

### **Pollo Al Carciofi\***

*Chicken breast pan seared and oven roasted with marinated artichoke hearts, capers, and a lemon bure' blanc sauce. 19*

### **Chicken Parmesan\***

*Chicken breast marinated in Italian vinaigrette. Egg battered & tossed in bread crumbs, topped with marinara and provolone and parmesan cheeses, then served over the top of butter noodles. 16*

### **Shrimp Provance\***

*Pan seared shrimp served with marinated artichoke hearts and grape tomatoes in a white wine butter sauce with garlic and shallots on a bed of linguini. 20*

### **Wild Coho Salmon \***

*Salmon fillet pan roasted and served with a merlot bure' blanc sauce. 21*

### **Fish & Chips\***

*Tempura battered fillets served with our signature Ridge Fries. 12*

### **HouseMade Meatloaf\***

*Fresh lean ground beef and pork with Walla Walla onions, sweet red peppers, and Italian seasoning. 15*

### **Grilled Pork Flat Iron Steak \***

*8oz pork flat iron brisket seasoned and grilled and served with a maderia pan sauce. 17*

### **Ridge Burger \***

*1/2lb ground chuck patty, lettuce, tomato, onion, pickle, and cheddar cheese on a Brioche bun served with our signature Ridge Fries. 10*

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## SALADS

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### **San Diego \***

*Blackened chicken, roasted peppers, Cheddar and Jalapeno Jack Cheeses, corn, black beans, onions, and cilantro served with a Spicy Ranch Dressing. 12*

### **The Greek**

*Romaine lettuce, onion, red peppers, olives, tomatoes, and cucumbers tossed with a herb vinaigrette and Feta Cheese. 11*

### **Chop Salad**

*Iceberg lettuce, dry wine salami, chicken, tomatoes, green onions, garbanzo beans, and Provolone Cheese tossed in a red wine vinaigrette. 12*

### **Asian Chicken**

*Field Greens, mandarin oranges, green & red onion, almonds, red peppers, cilantro, and grilled chicken served with crisp wontons in an oriental vinaigrette. 12*

### **Organic Spinach**

*Fresh Spinach tossed with mushrooms, egg, red onions, and bleu cheese served with a warm bacon vinaigrette. 11*

### **Classic Caesar 8 / Mixed Greens 9**

*Sm. Caesar 4 / Sm. Mixed Greens 4.50*

### **Homemade Soups of the Day**

**Cup 5 / Bowl 7**

## BEVERAGES

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### **Beers on Tap**

*Coors Light, Mac-n-Jack, Sam Adams Boston Lager, and Three Skulls IPA. 4.25*  
*Stella Artois and seasonal selections. 5.25*

### **Soft Drinks**

*Coke, Diet Coke, Sprite, & Mr. Pibb 2.25*



# EARLY BIRD MENU

Featured from 3:00-5:00pm (*dine in only / No Substitutions*)

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## SALAD

### Caesar or Mixed Green Salad

*Signature Caesar salad, or fresh mixed green salad served with your choice of dressing.*

## ENTRÉE

### Meatloaf \*

*Made in house with ground pork & beef, Italian seasonings, onion, red pepper, and carrots with a demi glaze.*

### Chicken Parmesan\*

*Boneless, skinless chicken breast marinated in Italian vinaigrette. Egg battered & tossed in bread crumbs, topped with marinara and provolone and parmesan cheeses, then served over the top of butter noodles.*

### Fish & Chips\*

*Tempura battered fillets, served with ridge fries and house slaw.*

## DESSERT

### Ice Cream Sundae

*Vanilla Ice Cream served with chocolate sauce and whipped cream.*

15

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