

A Family Tradition of Excellence in Quality and Value for over One Hundred Years.

Open Monday to Saturday
at 5 PM



Menu items and prices
subject to change.
Please visit our website for updates.
www.cranestavern.com

Soups

French Style Onion Soup Served with Crusty Croutons and Gruyere Cheese **10**

Soup du Jour
The Chef's daily creation with the finest ingredients

Starters

Traditional Style Shrimp Cocktail Large Shrimp, Cocktail Sauce, and a Wedge of Lemon **17**

Bloody Good Cocktail Large Shrimp steamed and chilled, served adorning our Homemade Bloody Mary **18**

Stuffed Avocado With Rock Shrimp, Chilled & Tossed with Corn, Tomatoes, and Red Onion in a Key Lime Dressing **15**

Onion Rings A hearty order of Beer Battered Onion Rings . **10**

Oysters Chef's Daily Preparation **16**

Sashimi Tuna Served with a Chiffonade of Spinach adorned with Crispy Wontons, & served with a Spicy Soy Dipping Sauce. **16**

Crab Cake Pan Seared and served with a Grain Mustard Sherry Cream Sauce **18**

The Tavern Roll Shaved Beef blended with Blue Cheese & Caramelized Onions, rolled and baked in a Delicate Puff Pastry served with a Choron Sauce **14**

Cheese Curds Lightly Fried and served with your Choice of Bacon Jam, Buffalo Sauce or a Citrus Barbecue Sauce **13**

A La Carte Salads

Garden Mixed Greens, Sliced Tomato, & Sliced Cucumber dressed with a choice of Balsamic Vinaigrette, Raspberry Vinaigrette, Blue Cheese or Ranch Dressing **9**

Caprese Jumbo Vine Ripe Tomatoes, Fresh Mozzarella, & Shaved Red Onion tossed with a Fresh Pesto Dressing **16**

Spinach Salad Fresh Leaves of Spinach with Crispy Bacon, Red Onion & Blue Cheese Crumbles with a Raspberry Vinaigrette . . **13**

The Traditional Caesar Crispy Romaine Lettuce, Parmesan Cheese, & Croutons tossed with a Classic Caesar Dressing **13**

The Classic Wedge . . . Crisp Wedge of Iceberg Lettuce served with a medley of Marinated Grape Tomatoes, Bacon, and Shaved Red Onion with a Blue Cheese Dressing **14**

Add Anchovies or Crumbled Blue Cheese **2.50**

An 20% Gratuity will be added to the bill for parties of six or more In Consideration of other Diners. Crane's requests that Patrons refrain from using Cellular Telephones in the Dining Room

The Stockyards

Crane's Serves Only the Best USDA Prime Grade Steaks
All Stock Yard Selections are served with a choice of Potato, and a choice of Creamed Spinach or the Chef's Vegetable du Jour

Prime Rib . . . 12 Oz. 42 16 Oz. 49 22 Oz. 59

Rib Eye. . . . 12 Oz. 45 18 Oz. 56

Filet Mignon . . 6 Oz. 44 10 Oz. 56

New York Strip 14 Oz. 49

Sautéed Calves Liver. 22

Smothered Meatloaf 23

Add any of the following to your Stock Yard Options:

Single Lobster Tail MP Crab Cake16

Au Poivre 5 Sautéed Button Mushrooms 4

Blue Cheese Sauce 5 Jack Daniel's & Mushroom Demi-Glace 5

Choron Sauce 5

The Chef's Selections

Chef's Selections are served with the Chef's Vegetable du Jour

Portabella Mushroom &

Spinach Ravioli. 23

Tossed with Grape Tomatoes in a Pesto Cream Sauce

Add Grilled Chicken or Sautéed Shrimp 28

Low Country Shrimp. . . 27

Shrimp lightly sautéed and served over Soft White Cheddar Grits with Creamy Corn . Bacon & Green Onion

Mahi 35

Cornmeal Crusted, Pan Seared, topped with Rock Shrimp over Rice with a Key Lime Butter & Roasted Pecans

Salmon 29

Grilled North Atlantic Salmon with a Citrus Barbecue Glaze & Toasted Pecan Breadcrumbs over Rice Pilaf

Sesame Tuna. 35

Sashimi Grade Tuna Steak Sesame Crusted and Seared Rare served over Rice Pilaf with Pickled Ginger and a Honey Wasabi Sauce

Lobster Tail. MP

Your choice of One or Two Lobster Tails lightly seasoned, broiled & served with Rice Pilaf & Drawn Butter

Scallops 38

Seared and Served over Bucatini tossed with Leeks & Goat Cheese

Crab Cakes. 38

Pan Seared and served with Rice Pilaf and a Grain Mustard Sherry Cream Sauce

Chicken 24

Boneless Chicken Breast Grilled with an Apricot Almond Butter served over Rice Pilaf

Pork Chop 34

Stuffed with Provolone and Italian Sausage, served over Mashed Potatoes and finished with a Madeira Sauce

Braised Beef 29

Sirloin Tips slowly braised with Root Vegetables in a Port Wine Reduction served over Mashed Potatoes

Desserts 8

Double Chocolate Brownie

Limoncello Blueberry Cheesecake

Peanut Butter Cup

Fried Apple Pie

Bread Pudding du Jour

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