



## Appetizers

### Creek Sampler

6 wings with choice of sauce, one steak egg roll, calamari and jumbo pretzel bites with choice of dipping sauce. \$25

### Wings

Lemon Pepper, Buffalo, Hot BBQ, Teriyaki, Honey Mustard, Spicy Honey Garlic. \$17

### Steak Tacos

Grilled skirt steak topped with roasted red peppers and pepper jack cheese. Served with guacamole and salsa. \$16

### Sashimi Nachos

Sushi grade tuna and salmon over freshly homemade tortilla chips topped with jalapeños, avocado and seaweed salad. Drizzled with jalapeño mayo and sweet soy sauce. \$24

### Fried Pickles or Olives

Your choice of fried pickles with chipotle mayo or fried olives with gorgonzola dipping. \$12

### Steak Eggrolls

Two eggrolls filled with skirt steak, shallots and American cheese. \$14

### Jumbo Pretzel

Salted or plain served with honey mustard, dijon mustard and queso. \$13

### Rueben Eggrolls

Two eggrolls filled with corned beef, sauerkraut & cheese, served with Russian dressing. \$14

### Calamari

Fried calamari with cherry peppers and a homemade jalapeño mayo. \$14

### Fried Pork Dumplings

Fried dumplings filled with pork and napa cabbage with a side of soy sauce. \$14

### Crab Cake

Jumbo lump crab breaded and fried topped with guacamole and served with arugala salad with truffle vinaigrette. \$20

### Fried Burrata

Fried burrata with your choice of marinara or vodka sauce. \$15

### Mussels

White wine garlic, fra diavolo or chorizo topped with parmesan cheese and a side of garlic toast. \$16

### Firecracker Shrimp

Seasoned grilled shrimp with chipotle mayo dipping sauce. \$17

### Steamed Clams

Steamed little neck clams in a white garlic sauce, served with garlic bread. \$15

## Sides

Sautéed Mushrooms and Onions \$9 | Creamed Spinach \$10 | Garlic broccoli \$9 | Truffle Brussel Sprouts \$10 { with parmesan cheese } | Side salad \$7 | 4 Cheese Mac and Cheese \$10 | Yucca Fries \$9 | French Fries \$8 | Sweet Potato fries \$9 | Waffle Fries \$9 | Truffle Cheese fries \$10

### Kids Menu

Chicken Fingers & Fries \$12 | Charlie mac & cheese \$10 | Pasta with butter or marinara \$10 | Drinks \$3 | Apple Juice | Orange Juice | Lemonade | Cranberry Juice | Milk

**\*\*PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES  
GLUTEN-FREE BUNS AND PASTA AVAILABLE UPON REQUEST**

## Salads / Soups

\*Add chicken, steak, shrimp, salmon or burger patty to any salad.

### Honey Goat Cheese Salad

Goat cheese with strawberries, beets and spicy almonds over a bed of mixed greens with balsamic dressing topped with honey \$15

### Gorgonzola Pear Salad

Freshly sliced pears with crumbled gorgonzola cheese and walnuts over arugala with a balsamic dressing. \$15

### BBQ Chicken Salad

Grilled chicken, black beans, corn, tomato, cheddar jack cheese and tortilla strips with ranch dressing and bbq sauce over romaine lettuce. \$20

## Burgers / Sandwiches

All burgers and sandwiches come with a choice of a green salad or french fries.

\*Yucca fries add \$4 Sweet potato fries add \$2 Waffle fries add \$2  
\*Add Old bay seasoning to fries

### Creek Burger

Brioche bun, bacon, frizzled onion, tomato and swiss cheese. \$16

### Jalapeño Jack Burger

Brioche bun, jalapeño, bacon, tomato, frizzled onion and jack cheese with a chipotle mayo. \$17

### Angry Burger

Burger patty grilled and dipped in buffalo sauce topped with bacon, lettuce, tomato and our homemade Gorgonzola sauce. \$17

### Shrimp and Chorizo Burger

Shrimp and chorizo patty grilled and topped with a jalepeno slaw and pepperjack cheese. \$17

### Hot Honey Fried Chicken Sandwich

Fried Chicken marinated in a homemade hot honey topped with spicy pickles, tomato and lettuce on a brioche bun. \$16

(Sub any of our famous wing sauces!)

### Burrata Cheese Steak

Fried burrata over lightly fried skirt steak and cherry peppers with a pesto mayo on a Brioche bun. \$20

### Caesar Salad

Parmesan cheese and croutons with Caesar dressing over romaine lettuce. \$14

### Greek Salad

Mixed greens with, feta cheese, kalamata olives, green peppers, onion, cucumbers and cherry tomatoes with a Greek dressing. \$15

### French Onion Soup

Traditional crock. \$9

### Chili

Homemade beef chili, topped with onions and cheese. With a side of chips. \$10

### Build a Burger

Create your own burger. Your choice of any cheese and two toppings. \$16

\*Additional toppings are \$1 each

### Veggie Burger

Veggie patty on a brioche bun topped with sliced tomato and avocado \$15

### Steak Sandwich

Skirt steak on garlic bread with sautéed onions and mushrooms, melted mozzarella cheese. \$16

### Rueben

Corned beef, Sauerkraut and swiss cheese with Russian dressing. \$16

### Grilled Chicken Sandwich

Grilled chicken and prosciutto with fresh mozzarella and roasted red peppers on a baguette with balsamic vinaigrette. \$16

### Truffle Burger

Sautéed mushrooms and onions topped with Swiss cheese with a homemade truffle aioli pm a brioche bun. Served with truffle cheese fries. \$17

### Backyard Burger

Brioche bun, lettuce, tomato, pickles and raw onion topped with American Cheese. \$17

### Bacon Blue Burger

Brioche bun, Gorgonzola cheese, bacon and raw onion. \$16

## Steaks

### NY Strip

16 oz \$37

### Ribeye

16 oz \$38

### Filet

10 oz \$37

### Skirt

16 oz \$36

14 oz \$47

\*Add shrimp(3) \$7

Steaks come with mashed potato along with your choice of one sauce on the side:

Horseradish cream sauce, herbed truffle butter, chimichurri sauce, demi glaze, traditional steak sauce.

## Entrees

### Fajitas

Steak \$27 | Chicken \$24 | Shrimp \$28 | Combo \$33/\$39 | Filet Mignon \$36 | Served with rice, beans, fresh guacamole and sour cream.

### Pistachio Crusted Salmon

Green beans and sautéed spinach topped with a pistachio crust with a lemon caper sauce. \$28

### Parmesan Crusted Chicken

Baked chicken with a parmesan cheese crust along side an arugala salad topped with burrata cheese and cherry tomatoes with a balsamic glaze. \$26

### Buffalo Mac & Cheese

Our four cheese mac & and cheese loaded with chicken and our buffalo sauce. \$22

### Chicken or Shrimp Francese

Breaded chicken or shrimp with a lemon sauce over pappardelle. \$26/\$29

### Halibut

Pan seared halibut, over sautéed spinach, steamed clams and grilled shrimp. Topped with a lemon pepper caper sauce. \$29

### Grilled Yellow-Fin Tuna

Sushi grade yellow-fin tuna over sautéed spinach and asparagus with a balsamic glaze. \$28