



Appetizers

WINGS

Lemon Pepper, Buffalo, Hot BBQ, Teriyaki, Honey Mustard, Spicy Honey Garlic. \$13

PORK TACOS

Pork topped with fresh cheese. Served with side of guacamole and green tomatillo. \$15

STEAK EGGROLLS

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

BURRATA AVOCADO TOAST

Fresh Burrata spread over toast points with sliced avocado and strawberries with a balsamic glaze. \$15

SHRIMP & GRITS

Grilled shrimp on top of grits with a spicy honey mango sauce. \$14

CHEF SPECIAL EMPANADAS

Grilled chicken, mozzarella cheese, tomatoes and onions \$12

JUMBO PRETZEL

Salted or plain served with honey mustard, Dijon Mustard and cheese. \$11

TUNA TARTAR

Sushi grade yellowfin tuna mixed with avocado, shallots and a jalapeño aioli over sliced cucumbers. \$15

STEAMED CLAMS

Little neck clams steamed in a white garlic sauce. \$12

CRAB CAKE

Jumbo lump crab cake topped with guacamole and a side arugula salad with truffle vinaigrette. \$15

CALAMARI

Fried calamari with cherry peppers and a homemade jalapeño mayo. \$13

MUSSELS

White garlic, fra diavolo or chorizo topped with parmesan cheese and a side of garlic toast. \$15

SHRIMP COCKTAIL

Side of cocktail sauce and horseradish cream sauce \$18

VEGETABLE FRIED DUMPLINGS

Filled with mixed vegetables and kale served with soy sauce. \$12

CHEESE FONDUE

Served with a french baguette. \$20
Add steak \$10 | Add mixed vegetables \$8 |
Add apples and pears \$7

Sides

SAUTÉED MUSHROOMS AND ONIONS \$8 | CREAMED SPINACH \$10 | GARLIC BROCCOLI \$8 | 4 CHEESE MAC AND CHEESE \$9 | YUCCA FRIES \$8 | FRENCH FRIES \$7 | TRUFFLE BRUSSEL SPROUTS \$10 { WITH PARMESAN CHEESE } | SIDE SALAD \$5 | SWEET POTATO FRIES \$8

Salads / Soups

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

GOAT CHEESE SALAD

Goat cheese with beets and spicy almonds over a bed of mixed greens with balsamic dressing. \$13

GREEK SALAD

Tomatoes, cucumbers, red onions, green and red peppers, kalamata olives and feta cheese. \$12

GORGONZOLA PEAR SALAD

Freshly sliced pears with crumbled gorgonzola cheese and walnuts over arugula with a balsamic dressing. \$14

CAESAR SALAD

Parmesan cheese and croutons with caesar dressing over romaine lettuce. \$9

Burgers / Sandwiches

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

*Yucca fries add \$4

CREEK BURGER

Brioche bun, bacon, frizzled onion, tomato and swiss cheese. \$15

*UPGRADE TO KOBE BEEF ADD \$5

JALAPEÑO JACK BURGER

Brioche bun, jalapeño, bacon, tomato, frizzled onion and jack cheese with a chipotle mayo. \$15

*UPGRADE TO KOBE BEEF ADD \$5

SHRIMP AND CHORIZO BURGER

Shrimp and chorizo patty topped with jalapeño coleslaw served on a brioche bun. \$16

FRENCH ONION BURGER

Grilled burger that gets finished cooking in a french onion soup, with the onions and cheese from a soup meted on top, served on a brioche bun. \$16

BBQ CHICKEN SALAD

Grilled chicken, black beans, corn, tomato, cheddar jack cheese and tortilla strips with ranch dressing and bbq sauce over romaine lettuce. \$16

BACON WRAPPED SHRIMP

Grilled bacon wrapped shrimp over mixed greens topped with goat cheese and a lemon vinaigrette. \$15

LOBSTER CHOWDER

Chunks of lobster. \$9

CHICKEN VEGETABLE SOUP

Chicken with carrots, potatoes, onions and celery. \$9

FRENCH ONION SOUP

Traditional crock. \$9

CHICKEN MARSALA SANDWICH

Homemade Marsala sauce with mushrooms and melted pepper jack cheese on toasted garlic bread. \$16

STEAK SANDWICH

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

GRILLED CHICKEN SANDWICH

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

VEGGIE BURGER

Brioche Bun, sliced avocado and tomato. \$15

Steaks

NY STRIP

16 oz \$34

RIBEYE

16 oz \$33

FILET

10 oz \$35
14 oz \$45

SKIRT

16 oz \$28

TOMAHAWK RIB-EYE FOR 2

38 oz \$75 Choice of side

*Add scallops(2) or shrimp(3) \$6

Steaks come with a croquet 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 \$26 | Chicken \$23 | Shrimp \$28 | Combo \$30 | Served with rice, beans, fresh guacamole and sour cream.

SALMON PICCATA

Served with sautéed spinach topped with lemon caper sauce. \$26

PAN SEARED SCALLOPS

Served over spaghetti squash and a white cream sauce. \$25

CENTER CUT PORK CHOP

Mashed potatoes, bacon pieces and pickled onions with a sage sauce. \$28

SHRIMP SCAMPI

Over linguine pasta with a garlic white wine sauce. \$24

HALIBUT PUTTANESCA

Topped with tomatoes, capers and pepper flakes in a white wine sauce over sautéed spinach. \$25

CHICKEN SCARPAREILLO

Grilled chicken, chorizo sausage and peppers over linguine. \$22

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