

CREEKSTONE

BAR & GRILLE

LUNCH MENU

FIRST

Prime Rib Egg Rolls - shaved prime rib mixed with creamy cheese and seasonings, served with Thai chili and chipotle ranch.....	15
Voodoo Shrimp - fried shrimp tossed in a spicy cream sauce.....	15
Calamari - crispy calamari topped with a Mediterranean blend of tomatoes, red peppers, olives and Parmesan.....	15
Seared Ahi Tuna* - sliced and served with a wasabi cream fraiche, Asian sauce, hot mustard and pickled ginger.....	18
Crabcake Medallions – made with jumbo lump crab and served with charred corn salsa and remoulade sauce.....	16
Spinach & Artichoke Dip - with toasted baguette slices.....	14
Fire Roasted Red Pepper & Guacamole Dip - with toasted baguette slices.....	12
Maple-Glazed Brussels Sprouts** - with candied pecans and pancetta.....	14
Potato Soup - with Jack and cheddar cheese and chopped bacon.....	8
Croissants – five freshly baked and served with our honey butter.....	7

SALADS

Fresh Berry** – candied pecans, cranberries, goat cheese, strawberries, blueberries, blackberries.....	12
Asian Apple** -romaine, carrots, red cabbage, edamame, craisins, green onions, red peppers, apple slices, candied pecans, wontons..	12
BLT - Arugula, baby heirloom tomatoes, candied bacon, mozzarella, balsamic glaze, tossed in our Mustard Vinaigrette.....	14
Club Cobb - mixed cheese, ham, turkey, bacon, boiled egg, sliced almonds, diced avocado	18
Caesar Salad - romaine, homemade croutons, our Caesar dressing topped with sliced Romano/Asiago cheese.....	11
House Salad - bacon, ham, croutons, boiled egg, heirloom tomatoes, red onion, sliced almonds, cheese mix.....	11
Add Chicken 7 / 6 oz. Salmon* 12 / 9 oz. Salmon* 18 / Shrimp 10 / Filet Tips* 12 to any entrée salad	
Add to Any Entrée Salad for 1.5 each: Boiled Egg / Avocado / Pickled Beets / Artichokes / Hearts of Palm / Kalamata Olives	

Soup & Salad – potato soup with choice of Caesar or House side salad.....	14
Side Caesar Salad – romaine, homemade croutons, our Caesar dressing with sliced Romano/Parmesan cheese.....	8
Side House Salad – bacon, ham, croutons, boiled egg, heirloom tomatoes, red onion, sliced almonds, cheese mix.....	8
Dressing Choices: Orange Ginger / Mustard Vinaigrette / Blue Cheese / Ranch	
Raspberry Walnut Vinaigrette** / Balsamic Vinaigrette /Honey Mustard / Hot Bacon / Peanut**	

STEAKS

Sirloin* - 10 oz., wet-aged, Certified Angus Beef®.....	24
Filet* - seasoned, wet-aged, Certified Angus Beef®.....8 oz. 39 -or- 6 oz.	29
NY Strip* - 14 oz., wet-aged, Certified Angus Beef®.....	39
Prime Rib*- wet-aged, CAB® rib loin seasoned and slow roasted...(cooked medium-rare to medium only)..... 18 oz. 49 -or- 12 oz.	35
Ribeye*- wet-aged, Certified Angus Beef®...(24 oz. cooked rare to medium only).....24 oz. 60 -or- 14 oz.	36
12 oz. Australian Wagyu Strip* -	72

All steaks are served with a baked potato.

We do not recommend and will respectfully not guarantee any meat ordered “medium well or above”.

We proudly serve only the finest cuts of **Certified Angus Beef®** sourced from premium Midwestern cattle and carefully selected for exceptional marbling, tenderness, and flavor. Each steak is aged to achieve peak richness, then prepared in our 1800° broiler.

SEAFOOD, CHICKEN & PASTA

Crab Cake – served with roasted vegetables, shoestring French fries, spicy butter, remoulade sauce.....	18
Sixty South Salmon* - with a mustard cream sauce or honey glaze, cilantro lime rice, asparagus.....9 oz. 27.....6 oz.	20
Stuffed Parmesan & Asparagus Chicken – on fettuccine alfredo.....	20
Elote Chicken Bowl – cilantro lime rice, grilled chicken, street corn, pico, red onion, avocado, crème sauce, lime and Cotija cheese..	18
Seafood Alfredo – sauteed shrimp and scallops tossed with garlic, asparagus tips, crispy pancetta.....	24
Southwest Pasta – Cajun chicken, roasted red pepper cream sauce, bowtie pasta, snow peas, diced tomatoes, fresh spinach.....	19

SANDWICHES & BURGERS (all served with shoestring French fries)

Open-Faced Prime Rib – shaved to order on an Italian roll, served with horseradish cream sauce and hot au jus.....	24
Bacon & Brie Chicken – on a brioche bun with basil aioli, grilled onions, tomato, melted Brie cheese, crispy bacon.....	16
Rustic Chicken Cutlet – breaded, focaccia roll, mortadella**, stracciatella cheese, red pepper cream sauce, pesto aioli, arugula.....	16
Sweet & Savory Fig Croissant – Brie cheese, prosciutto, fig jam and arugula tossed in olive oil and balsamic glaze.....	15
Tuscan Garden Melt – on a focaccia roll with basil aioli, tomato, avocado, red onion, white cheddar, pesto.....	15
Certified Angus Beef® Cheeseburger*- brioche roll, mayo, lettuce, grilled onions, tomato, bacon, choice of cheese.....	17
Southern Flare CAB® Burger*- roasted red pepper cheese dip, pepper jelly, sauteed onions, bacon jam, bacon.....	18

SIDES

Baked Potato	6	Mac & Cheese	6	Steamed Asparagus	6
Loaded Baked Potato	7	Alfredo Fettuccine	6	Seasonal Vegetable Medley	6
Shoestring French Fries	5	Cilantro Lime Rice	5	Sauteed Mushrooms	6
Sweet Potato Fries	5	Crispy Brussels Sprouts	6	Seasonal Fruit	6

DESSERTS

Creekstone Mocha Trifecta - chocolate, coffee and vanilla ice creams over Oreo cookie crust.....	9
Rich & Creamy Cheesecake -10.....with strawberry or turtle** topping.....	12
Chocolate Peanut Butter Cake* - from Amoroso’s Bakery.....	10
Colossal Apple Pie - with a streusel oatmeal, brown sugar, butter and ice cream.....	10
Tiramisu Affogato - coffee lover finale.....	10
Sea Salt Caramel Gelato Scoop - with salted caramel sauce, caramel candy pieces.....	7

WINE

	Bottle	5 oz.	8 oz.
Sparkling			
Prosecco, Zonin, ITA (300 ml)	12		
Champagne, Veuve Clicquot	75		
Light Bodied Whites			
Moscato, Paola Saracco, ITA	40	10	15
Pinot Grigio, Candoni, ITA	40	10	15
Pinot Gris, Four Graces, OR	48	12	18
Sauvignon Blanc, Nobilo, NZL	40	10	15
Riesling, St. Gabriel, GER	36	9	14
Rosé, Sacha Lichine, FRA	40	10	15
Medium to Full Bodied Whites			
Chardonnay, Los Cardos, ARG	32	8	12
Chardonnay, Kendall Jackson Vintner’s Reserve, CA	40	10	15
Chardonnay, Ferrari Carano, CA	52	13	20
Chardonnay, Domaine Jolly, FRA	65		
Chardonnay, Domaine du Comte Liger-Belair, FRA	70		
Chardonnay, Silverado, "Block Blend", CA	65		
Light/Medium Bodied Reds			
Chianti, Banh “Piemonte”, Chianti Classico, ITA	48	12	18
Pinot Noir, Hahn “Founders”, CA	40	10	15
Pinot Noir, Dreaming Tree, CA	48	12	18
Pinot Noir, Louis Latour, FRA	56	14	21
Pinot Noir, Chefs Table, OR	55		
Pinot Noir, Belle Glos, "Balade”, CA	65		
Pinot Noir, Lingua Franca “AVNI”, OR	77		
Malbec, Ben Marco, ARG	45		
Merlot, Spellbound, CA	40		
Bordeaux, Chateau Cormeil Figeac, FRA	56		
Full Bodied Reds			
Cabernet Saugivnon, Purple Cowboy, CA	32	8	12
Shiraz, Mollydooker, "Two Left Feet", AUS	70		
Cabernet Sauvignon, Greenwing, WA	64	16	24
Cabernet Sauvignon, Decoy "Limited", CA	60	15	23
Cabernet Sauvignon, J. Lohr, Paso Robles, CA	44	11	17
Cabernet Sauvignon, “Unshackeled”, CA	55		
Cabernet Sauvignon, Orin Swift “Sign of the Times”, CA	70		
Cabernet Sauvignon, Leviathan, CA	85		
Cabernet Sauvignon, Quilt, CA	90		
Cabernet Sauvignon, Caymus, Napa, CA	110		
Cabernet Sauvignon, Cakebread, Napa, CA	130		
Red Blend, Painted Scars "By Dave Phinney", FRA	90		
Red Blend, Prisoner, CA	75		
Zinfandel, Buck Shack “Bourbon Barrel Aged”, CA	36		

NON-ALCOHOLIC BEVERAGES

Soft Drinks – Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper, Mist Twist, Iced Tea.....	3.5
Bottled Sodas – Cheerwine, Root Beer (no refills).....	5
San Pellegrino Zero – Blood Orange, Pomegranate, Peach Clementine.....	4
Stillwater Acqua Panna.....	6
S. Pellegrino Sparking Natural Mineral Water.....	4
Bigelow Assorted Teas.....	4
Lavazza Coffee –Expresso 5 / Double 6....Cappuccino....6...Latte.....	6

Our dishes are carefully crafted and some items may be subject to limited availability.
Substitutions or additions may incur an additional charge.

To minimize distractions to other guests, please take cell phone conversations in
a discreet manner and if necessary, away from the dining area.

--A GRATUITY OF 20% WILL BE AUTOMATICALLY INCLUDED FOR PARTIES OF SIX OR MORE--

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
These items can be cooked to order or may contain raw or undercooked ingredients. **Dish contains nuts.