

# CREEKSTONE

## BAR & GRILLE

### BRUNCH MENU

#### BRUNCH

<b>Classic Eggs Benedict</b> – shaved ham, poached eggs, toasted English muffin, house-made hollandaise, hash browns, fresh fruit.....	15
<b>Crab Cake Benedict</b> – two crab medallions, poached eggs, toasted English muffin, house-made hollandaise, hash browns, fresh fruit.	18
<b>Biscuits &amp; Sausage Gravy</b> – Fluffy buttermilk biscuits smothered in house-made sage sausage gravy. Served with scrambled eggs...	13
<b>Creek Stone Chicken &amp; Waffles</b> – lightly fried chicken breast, house-made waffle with hot honey and chopped bacon on top.....	16
<b>Chef's Tenderloin Omelette</b> – made with farm fresh eggs, Certified Angus Beef® tenderloin tips, caramelized onions, peppers, mushrooms, cheddar-jack blend cheese, hashbrowns, fresh fruit.....	17
<b>Garden Omelette</b> –made with fresh eggs, sautéed mushrooms, fresh spinach, roasted tomatoes, goat cheese, hash browns, fruit.....	14
<b>Brioche French Toast</b> – classic French toast on brioche, golden brown with powdered sugar, hash browns, fresh fruit.....	15
Add Tiramisu topping...espresso creme anglaise and whipped mascarpone.....	17
<b>Classic Buttermilk Pancakes</b> – three pancakes, sweet cream butter, powdered sugar, hash browns, fresh fruit, with maple syrup....	15
<b>Additional Pancake Toppings:</b> Blueberry Compote with lemon curd and mascarpone.....	17
Oreo cookies, warm vanilla cream sauce and mascarpone.....	17
<b>Avocado Toast</b> – multi-grain bread, mashed avocado, finished with everything seasoning blend.....9.....with poached eggs.....	13
<b>Creek Stone Yogurt Parfait</b> – seasonal berries, house-made granola, honey for drizzling.....	9
<b>Cinnamon Sugar Donut Holes</b> – served warm with house-made mascarpone cream, warm caramel sauce.....	9

#### FIRST

<b>Clothesline Maple-Glazed Bacon</b> - thick-cut bacon tossed in maple glaze and hung over freshly baked croissants.....	17
<b>Prime Rib Egg Rolls</b> - shaved prime rib mixed with creamy cheese and seasonings, served with Thai chili and chipotle ranch.....	15
<b>Voodoo Shrimp</b> - fried shrimp tossed in a spicy cream sauce.....	15
<b>Crabcake Medallions</b> – made with jumbo lump crab and served with charred corn salsa and remoulade sauce.....	16
<b>Spinach &amp; Artichoke Dip</b> - with toasted baguette slices.....	14
<b>Croissants</b> – five freshly baked and served with our honey butter.....	7

#### SALADS

<b>Fresh Berry**</b> – candied pecans, cranberries, goat cheese, strawberries, blueberries, blackberries.....	12
<b>Asian Apple**</b> -romaine, carrots, red cabbage, edamame, raisins, green onions, red peppers, apple slices, candied pecans, wontons..	12
<b>Caesar Salad</b> - romaine, homemade croutons, our Caesar dressing topped with sliced Romano/Asiago cheese.....	11
<b>House Salad</b> - bacon, ham, croutons, boiled egg, heirloom tomatoes, red onion, sliced almonds, cheese mix.....	11
<b>Side House or Caesar Salad</b> .....	8

**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

**Dressing Choices:** Orange Ginger / Mustard Vinaigrette / Blue Cheese / Ranch  
    Raspberry Walnut Vinaigrette\*\* / Balsamic Vinaigrette / Honey Mustard / Hot Bacon / Peanut\*\*

#### STEAKS

<b>Sirloin*</b> - 10 oz., wet-aged, Certified Angus Beef®.....	24
<b>Filet*</b> - seasoned, wet-aged, Certified Angus Beef®.....8 oz. 39 -or- 6 oz.	29
<b>NY Strip*</b> - 14 oz., wet-aged, Certified Angus Beef®.....	39
<b>Ribeye*</b> - wet-aged, Certified Angus Beef®...(18 oz. cooked to medium only).....18 oz. 46 -or- 14 oz..	36
<b>12 oz. Australian Wagyu Strip*</b> - .....	79

**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

<b>Crab Cake</b> – served with roasted vegetables, shoestring French fries, spicy butter, remoulade sauce.....	18
<b>Sixty South Salmon*</b> - with a mustard cream sauce or honey glaze, sweet mashed potatoes, asparagus.....9 oz.	27
<b>Jumbo Shrimp &amp; Grits</b> – finished with crispy pork pancetta.....	23
<b>Stuffed Parmesan &amp; Asparagus Chicken</b> – on fettuccine alfredo.....	20
<b>Fresh Fish of the Day</b> ...(limited availability).....	Market

#### SANDWICHES & BURGERS (all served with shoestring French fries)

<b>Certified Angus Beef® Cheeseburger*</b> - brioche roll, mayo, lettuce, grilled onions, tomato, pickles, choice of cheese.....	17
<b>Southern Flare CAB® Burger*</b> - roasted red pepper cheese dip, pepper jelly, sauteed onions, bacon jam, bacon, lettuce, tomato, mayo.....	18
<b>NY Reuben Sandwich</b> – toasted marble rye, corned beef, pastrami, Swiss cheese, house-made Russian dressing, sauerkraut.....	16
<b>Cranberry Turkey Sandwich</b> – multi-grain bread, thin sliced turkey, house-made cranberry chutney, Brie cheese, thick bacon, mayo	16
<b>Hot Honey Chicken Sandwich</b> – on a brioche bun, lightly breaded fried chicken breast, house-made hot honey, slaw, ranch.....	15
<b>Crab Cake Sandwich</b> – brioche bun, house-made remoulade, lettuce, tomato.....	17

    \*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. 3-12-26

SIDES

Baked Potato	6	Crispy Brussels Sprouts	6	Hash Browns	4
Loaded Baked Potato	7	Steamed Asparagus	6	Cheese Grits	5
Shoestring French Fries	5	Seasonal Vegetable Medley	6	Two Slices of Bacon	5
Sweet Potato Fries	5	Seasonal Fruit	6	Two Sausage Links	5
Mac & Cheese	6	White or Multi-Grain Toast	4	English Muffin	4

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.
<b>Sparkling</b>			
Prosecco, Zonin, ITA (300 ml)	12		
Champagne, Veuve Clicquot, FRA	75		
<b>Light Bodied Whites</b>			
Moscato, Paola Saracco, ITA	40	10	15
Pinot Grigio, Gemma Di Luna, ITA	40	10	15
Pinot Gris, Four Graces, OR	48	12	18
Sauvignon Blanc, Nobilo, NZ	40	10	15
Reisling, St. Gabriel, DE	36	9	14
Rosé, Sacha Lichine, FRA	40	10	15
<b>Medium to Full Bodied Whites</b>			
Chardonnay, Los Cardos, ARG	34	9	13
Chardonnay, Liger-Belair Blanc, FRA	62		
Chardonnay, Louis Latour, FRA	50	14	21
Chardonnay, Kendall Jackson “Vintner’s Reserve”, CA	36	10	15
Silverado Block Blend, CA	58		
<b>Light/Medium Bodied Reds</b>			
Chianti, Banfi “Piemonte”, Chianti Classico, ITA	44	11	17
Pinot Noir, Dreaming Tree, CA	44	11	17
Pinot Noir, Louis Latour, FRA	50	13	20
Pinot Noir, Hahn “Founders”, CA	36	10	15
Pinot Noir, Belle Glos, "Balade", CA	58		
Malbec, Ben Marco, ARG	40		
Merlot, Estancia, CA	34	9	13
Merlot, Spellbound, CA	40		
Bordeaux, Chateau Cormeil, FRA	50		
<b>Full Bodied Reds</b>			
Cabernet Sauvignon, Purple Cowboy, CA	34	9	13
Cabernet Sauvignon, Decoy, CA	60	14	21
Cabernet Sauvignon, J. Lohr, CA	40	10	15
Cabernet Sauvignon, Quilt, CA	75		
Cabernet Sauvignon Unshackled, CA	50		
Cabernet Sauvignon Leviathan, CA	75		
Cabernet Sauvignon, Caymus, CA	100		
Cabernet Sauvignon, Cakebread, Napa, CA	110		
<b>Other Reds</b>			
Red Blend, Prisoner, CA	67		
Zinfandel, Buck Shack “Bourbon Barrel Aged”, CA	36		
Shiraz, Molly Dooker, AUS	60		

NON-ALCOHOLIC BEVERAGES

Soft Drinks – Pepsi, Diet Pepsi, Pepsi Zero, 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 – .....Espresso 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.*

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