

CREEKSTONE

BAR & GRILLE

BRUNCH MENU

BRUNCH

Classic Eggs Benedict – shaved ham, poached eggs, toasted English muffin, house-made hollandaise, hash browns, fresh fruit.....	15
Crab Cake Benedict – two crab medallions, poached eggs, toasted English muffin, house-made hollandaise, hash browns, fresh fruit.	18
Biscuits & Sausage Gravy – Fluffy buttermilk biscuits smothered in house-made sage sausage gravy. Served with scrambled eggs...	13
Creek Stone Chicken & Waffles – lightly fried chicken breast, house-made waffle with hot honey and chopped bacon on top.....	17
Chef’s Tenderloin Omelette – made with farm fresh eggs, Certified Angus Beef® tenderloin tips, caramelized onions, peppers, mushrooms, cheddar-jack blend cheese, hashbrowns, fresh fruit.....	17
Garden Omelette –with fresh eggs, sautéed mushrooms, creamed spinach, roasted tomatoes, goat cheese, hash browns, fruit.....	14
Brioche French Toast – classic French toast on brioche, golden brown with powdered sugar, hash browns, fresh fruit.....	15
Add Tiramisu Topping...espresso creme anglaise and whipped mascarpone.....	2
Classic Buttermilk Pancakes or Waffle – three pancakes or one waffle, sweet cream butter, powdered sugar, hash browns, fresh fruit, with maple syrup.....	15
Add Pancake/Waffle Toppings: Blueberry Compote and mascarpone.....	2
Avocado Toast – multi-grain bread, mashed avocado, finished with everything seasoning blend.....9.....add poached eggs.....	13
Creek Stone Yogurt Parfait – seasonal berries, house-made granola, honey for drizzling.....	9
Cinnamon Sugar Donut Holes – served warm with house-made mascarpone cream, warm caramel sauce.....	9

FIRST

Clothesline Maple-Glazed Bacon – thick-cut bacon tossed in maple glaze and hung over freshly baked croissants.....	17
Prime Rib Egg Rolls – shaved prime rib mixed with creamy cheese, seasonings, served with Thai chili, chipotle ranch, pico de gallo....	15
Voodoo Shrimp – fried shrimp tossed in a spicy cream sauce, topped with red peppers, green onions, pico de gallo.....	15
Crabcake Medallions – made with jumbo lump crab and served with charred corn salsa and remoulade sauce.....	16
Spinach & Artichoke Dip – topped with pico de gallo, served with toasted baguette slices.....	14
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 tossed in peanut dressing.....	12
Creek Stone Signature Wedge – wedge of iceberg lettuce, heirloom tomatoes, red onions, applewood-smoked bacon, crumbled bleu cheese, fried goat cheese, chipotle ranch, chives, cracked black pepper.....	13
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
Side House or Caesar Salad.....	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 / Russian	
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. 43 -or- 6 oz.	32
NY Strip* – 14 oz., wet-aged, Certified Angus Beef®.....	39
Ribeye*- wet-aged, Certified Angus Beef®.....18 oz. 47 -or- 14 oz..	37
12 oz. Australian Wagyu Strip* –(cooked rare to medium only).....	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 & PASTA

Crab Cake – served with roasted vegetables, shoestring French fries, spicy butter, remoulade sauce.....	19
Sixty South Salmon* – with a mustard cream sauce or honey glaze, sweet mashed potatoes, asparagus.....9 oz.	29
Jumbo Shrimp & Grits with bacon, sausage, mushrooms, cheese grits.....	24
Stuffed Parmesan & Asparagus Chicken – on fettuccine alfredo.....	20
Elote Chicken Bowl – cilantro lime rice, grilled chicken, street corn, pico, red onion, avocado, crema sauce, lime and Cotija cheese..	19
Southwest Pasta – Cajun chicken, roasted red pepper cream sauce, bowtie pasta, snow peas, roasted tomatoes, fresh spinach.....	20
Mediterranean Couscous Bowl – Israeli couscous, fresh arugula, charred corn, teardrop peppers, picked red onion, honey-lime vinaigrette with choice of grilled chicken or grilled ahi tuna.....	19
Fresh Fish – (limited availability).....	Market

*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. 8-21-26

SANDWICHES & BURGERS (all served with shoestring French fries. Our burgers are fresh Certified Angus Beef®)

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

SIDES

Baked Potato	6	Crispy Brussels Sprouts	6	<u>A la Carte</u>	
Loaded Baked Potato	7	Steamed Asparagus	6		
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	Sautéed Mushrooms	6	English Muffin	4
Alfredo Fettuccine	6	Hash Browns	4	White or Multi-Grain Toast	4
		Cheese Grits	6		

DESSERTS

Creekstone Mocha Trifecta	- chocolate, coffee and vanilla ice creams over Oreo cookie crust.....	9
Cheesecake -	10.....with strawberry, blueberry 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
Seasonal Gelato Scoop	-(ask your server for details).....	7
Butter Cake	– crunchy, buttery, warm and indescribably delicious with blueberries, blackberries, raspberry sauce, vanilla ice cream....	16

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
Vietnamese Coffee.....	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 FOUR OR MORE--