

CREEKSTONE

BAR & GRILLE

FIRST

Prime Rib Egg Rolls - shaved prime rib mixed with creamy cheese, seasonings, served with Thai chili, chipotle ranch, pico de gallo....	15
Clothesline Maple-Glazed Bacon - thick-cut bacon tossed in maple glaze and hung over freshly baked croissants.....	17
Voodoo Shrimp - fried shrimp tossed in a spicy cream sauce topped with red peppers and green onions.....	15
Calamari - crispy calamari topped with a Mediterranean blend of tomatoes, red peppers, olives, Parmesan and mango salsa.....	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 – topped with pico de gallo and served with toasted baguette slices.....	14
Maple-Glazed Brussels Sprouts** - with candied pecans, crispy pork pancetta, sauteed onions.....	14
Potato Soup - with Jack and cheddar cheese and chopped bacon.....	8
Croissants – five freshly baked and served with our honey butter.....	7

SALADS (all salads served with honey croissants)

Fresh Berry** – mixed greens, candied pecans, cranberries, goat cheese, strawberries, blueberries, blackberries.....	12
Asian Apple** - romaine, carrots, red cabbage, edamame, raisins, green onions, red peppers, apple slices, candied pecans, wontons, tossed in peanut dressing.....	12
BLT Salad - Arugula, baby heirloom tomatoes, candied bacon, mozzarella, balsamic glaze, tossed in our Mustard Vinaigrette.....	14
Club Cobb – mixed greens, mixed cheese, ham, turkey, bacon, boiled egg, sliced almonds, diced avocado	18
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 – mixed greens, 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	
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 / Russian	
Raspberry Walnut Vinaigrette** / Balsamic Vinaigrette /Honey Mustard / Hot Bacon / Peanut**	

STEAKS (all steaks are served with a baked potato)

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
Prime Rib*- wet-aged, CAB® rib loin seasoned and slow roasted...(cooked medium-rare to medium only).....18 oz. 49 -or- 12 oz.	36
(Available Wednesday, Friday, Saturday only).....Wednesday Prime Rib Special 10 oz.....	26
Ribeye*- wet-aged, Certified Angus Beef®.....18 oz. 47 -or- 14 oz.	37
12 oz. Australian Wagyu Strip* -(cooked rare to medium only).....	79

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

Fresh Fish - (limited availability).....	Market
Crab Cakes – two crab cakes served with roasted vegetables, shoestring French fries, spicy butter, remoulade sauce.....	28
Sixty South Salmon* - 9 oz. with a mustard cream sauce or honey glaze, mashed sweet potatoes, asparagus.....	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
Seafood Alfredo – sauteed shrimp and scallops tossed with garlic, cilantro, asparagus tips, crispy pork pancetta, fettuccine.....	24
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
Creek Stone Chicken & Waffles – lightly fried chicken breast, house-made waffle with hot honey and chopped bacon on top.....	17

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

Open-Faced Prime Rib – medium rare prime rib shaved to order on Italian roll, with horseradish cream sauce, hot au jus.....	24
Bacon & Brie Chicken – on a brioche bun with basil aioli, grilled onions, tomato, arugula, melted Brie cheese, crispy bacon.....	16
Hot Honey Chicken - on a brioche bun, lightly breaded fried chicken breast, house-made hot honey, slaw, ranch.....	16
Cranberry Turkey – multigrain bread, thin sliced turkey, house-made cranberry chutney, Brie cheese, applewood bacon, mayo.....	16
Creek Stone Cheeseburger*- brioche roll, mayo, lettuce, grilled onions, tomato, pickles, choice of cheese.....	17
Southern Flare Burger*- red pepper cheese dip, sauteed onions, bacon, lettuce, tomato, jalapeno bacon jam, mayo.....	18
Crab Cake Sandwich – brioche bun, house-made remoulade, lettuce, tomato.....	18

*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.

SIDES

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

DESSERTS

Creekstone Mocha Trifecta - chocolate, coffee and vanilla ice creams over Oreo cookie crust.....	9
Cheesecake -10.....add 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, Ginger Ale, 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.

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 FOUR OR MORE--