

CREEKSTONE

BAR & GRILLE

LUNCH MENU

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 and Parmesan.....	15
Seared Ahi Tuna* - sliced and served with a wasabi cream fraiche, Asian sauce, hot mustard, pickled ginger, mango salsa.....	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, craisins, 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	
Choose Two - choose from potato soup / house side salad / Caesar side salad / ½ cranberry turkey sandwich.....	14
Side House or Caesar Salad with Grilled Chicken Breast.....	14
Side Caesar Salad - romaine, homemade croutons, our Caesar dressing with sliced Romano/Parmesan cheese.....	8
Side House Salad - mixed greens, 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 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

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 Cake - served with roasted vegetables, shoestring French fries, spicy butter, remoulade sauce.....	19
Sixty South Salmon* - with a mustard cream sauce or honey glaze, cilantro lime rice, asparagus.....9 oz. 29.....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, crema sauce, lime and Cotija cheese..	19
Seafood Alfredo - sauteed shrimp and scallops tossed with garlic, 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
Cranberry Turkey - multigrain bread, thin sliced turkey, house-made cranberry chutney, Brie cheese, applewood bacon, mayo.....	16
NY Reuben - toasted marble rye, corned beef, pastrami, Swiss cheese, house-made Russian dressing, sauerkraut.....	16
Hot Honey Chicken Sandwich - on a brioche bun, lightly breaded fried chicken breast, house-made hot honey, slaw, ranch.....	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. Rev. 8/21/26

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
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

WINE

	Bottle	5 oz.	8 oz.
Sparkling			
Prosecco, Zonin, ITA (300 ml)	12		
Champagne, Veuve Clicquot, FRA	75		
Light Bodied Whites			
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. Gabrial, DE	36	9	14
Rosé, Sacha Lichine, FRA	40	10	15
Medium to Full Bodied Whites			
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		
Light/Medium Bodied Reds			
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 Corneil, FRA	50		
Full Bodied Reds			
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		
Other Reds			
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, 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--