

# 🌿 Lunch 🌿

## Appetizers

(Available with Lunch and Dinner)

- Crab Cakes** Jumbo lump crab meat, pan-fried and served with remoulade sauce and fresh avocado 14
- House Ceviche** Red snapper marinated in fresh-squeezed lemon & lime juices, with avocado and cilantro 13
- Crab Fingers** Blue Crab sautéed in garlic-lemon butter 13
- Shrimp & Grits** Pan-roasted shrimp folded into cheddar cheese grits and rosemary au jus 13
- Escargot** Plump escargot sautéed in garlic butter 13
- Shrimp Cocktail** Five fresh large Gulf shrimp served with cocktail sauce 15
- Fresh Oysters** Six fresh Blue Point oysters, lemon-lime vinaigrette, cocktail and mignonette sauces 14
- Prosciutto & Melon** Thinly sliced prosciutto ham and cantaloupe 11
- Fried Calamari** Lightly breaded and served with your choice of Chipotle Aioli Cream or Marinara sauce 13
- Smoked Salmon Carpaccio** Thinly sliced and served with cucumber vinaigrette, capers, parsley, onion and chopped hard-boiled eggs 13

## Entrees

- Shrimp Tampico** Jumbo Gulf shrimp lightly breaded, pan-fried with lemon-garlic butter sauce, accompanied by angel hair pasta, with fresh cilantro and Serrano peppers 15
- Trout Amandine** Fresh rainbow trout fillet sautéed in a white wine and lemon-butter sauce, topped with toasted almonds 14
- Fish Tacos** Marinated redfish fillet, pan-seared and served on a tortilla topped with mango relish, diced tomatoes, cabbage and fresh avocado 13
- Fish & Chips** Lightly battered seasonal fish served with homemade French Fries and malt vinegar 13
- Fettuccini Alfredo** Fettuccini pasta tossed in a rich and creamy homemade Alfredo sauce 13
- Grilled Chicken Breast** Prepared with capers and a lemon-butter sauce and fresh, steamed seasonal vegetables 14
- Petite Filet Mignon** 4 oz. grilled prime filet of tenderloin served with béarnaise sauce and roasted potatoes 19
- Shrimp Linguini** Linguini pasta, Gulf shrimp, artichokes, and fresh tomatoes, sautéed in a lemon-butter and white wine sauce 14

## Signature Sandwiches

(All sandwiches served with homemade potato chips)

- Kobe Burger** Grilled Kobe beef on "Sweet Yeast" sourdough bread, topped with Swiss cheese, Boston lettuce, tomatoes, avocado and red onion 14
- Pastrami Reuben** Marble rye bread with layers of pastrami, sauerkraut, Swiss cheese and served with our homemade potato salad 10
- Philly Cheese Steak** Thinly sliced sirloin steak topped with fresh bell peppers, mushrooms, onions and provolone cheese on French bread 11
- Turkey Melt** Roasted turkey breast served on Ciabatta bread and topped with Italian peppers, pepperoni, mushrooms and provolone cheese 10
- Tuna Salad** Our signature homestyle tuna salad, lettuce and tomatoes served on toasted wheat bread 10



# 🌿 Menu 🌿

119 Staffel Street  
Boerne, Texas 78006  
830-816-2005

[www.TheCreekRestaurant.com](http://www.TheCreekRestaurant.com)

## Restaurant Hours

### Tuesday - Saturday

Lunch 11 am - 3 pm  
Dinner 5 pm - 9 pm

### Sunday

Brunch 11 am - 3 pm

Closed Mondays



# 🌿 Dinner 🌿

## Soups

**Soup Du Jour** Cup 4 Bowl 5  
**French Onion Soup** 6

## Salads

**House Salad** Fresh tomatoes, cucumbers, pepperoncini and a mixture of greens served with choice of dressing Sm 5  
 Lg 7

**Classic Caesar Salad** Hearts of Romaine lettuce tossed in our house Caesar dressing, seasoned croutons and fresh grated Parmigiano Reggiano cheese Sm 6  
 Lg 8

Add: *Salmon or Shrimp \$9 / Chicken \$7*

**Grilled Chicken Salad** Our House salad with a grilled chicken breast and choice of dressing 13

**Pasta Salad with Shrimp** Rotini pasta, artichokes, bell peppers, olives, celery and capers marinated with extra virgin olive oil, topped with large Gulf shrimp and basil, served with Champagne or Balsamic vinaigrette 16

**The Creek Salad** Spring mix, tomatoes, cucumber, red onion, feta cheese, Picholine olives, avocado and hearts of palm served with red wine vinaigrette 11

**Warm Spinach Salad** Baby spinach tossed with crispy bacon, walnuts, toasted almonds, fresh mushrooms and a warm bacon vinaigrette 10

**Avocado Salad** A fresh avocado half, stuffed with jumbo lump crab meat, served on a bed of spring mix salad with Champagne vinaigrette 17

**Caprese Salad** Fresh sliced tomatoes topped with buffalo mozzarella cheese and basil pesto 11

## Salad Dressings

Blue Cheese, Thousand Island, Ranch  
 Vinaigrettes - Champagne, Balsamic, Red Wine or Raspberry

## Pasta

**Fettucini Alfredo** Fettucini pasta tossed in a rich and creamy homemade Alfredo sauce 16

**Frutti di Mare** Fresh mussels, little neck clams, Jumbo gulf shrimp, diver scallops and calamari served over a bed of linguini pasta with marinara sauce 26

**Spaghetti Puttanesca** Pasta tossed with tomato sauce, capers, red onion, crushed red pepper and extra virgin olive oil 16

**Shrimp Linguini** Linguini pasta, Gulf shrimp, artichokes, fresh tomatoes, sautéed in a lemon-butter and white wine sauce 22

## Steaks and Chops

**Filet Mignon** 8 oz. grilled prime filet of tenderloin served with béarnaise sauce 39

**Classic Veal Piccata** Veal scaloppini sautéed with mushrooms, capers, fresh lemon juice and white wine butter sauce 28

**Texas Ribeye** 14 oz. ribeye steak, grilled and topped with our Texas Maitre d' Butter glaze 36

**Australian Lamb Chops** French cut lamb chops, grilled with rosemary and served with choice of a baked potato or garlic mashed potatoes 40

## Fowl

**Roasted Quail** Boneless, whole-roasted quail with a homemade dried fruit stuffing, topped with a warm brandy sauce 28

**Grilled Chicken Breast** Grilled and finished with capers and lemon-butter sauce 19

## Seafood

**Shrimp Tampico** Jumbo Gulf shrimp lightly breaded, pan-fried with a lemon-garlic butter sauce, accompanied by angel hair pasta topped with fresh cilantro and Serrano peppers 28

**Trout Amandine** Fresh rainbow trout fillet sautéed in a white wine and lemon butter sauce, topped with toasted almonds 27

**Chilean Sea Bass** Pan roasted fresh Chilean sea bass served with jumbo Gulf shrimp and a lemon-butter sauce 39

**Snapper a La Creek** Fresh Gulf red snapper fillet, sautéed with Gulf shrimp, jumbo lump crab meat, and served with meuniere sauce 33

**Diver Scallops** Tender pan-seared scallops topped with an organic orange reduction and chili sauce 35

**Shrimp Pancetta** Pan-seared Gulf jumbo shrimp wrapped with pancetta and finished with a lemon-butter sauce 29

**Atlantic Salmon** Grilled fresh salmon fillet, fresh baby spinach, diced tomatoes, artichokes and fresh garlic, with a white wine and lemon butter sauce. Served with corn polenta 27



## Beverages

Iced Tea	<b>3.00</b>	Lemonade	<b>3.25</b>
Hot Tea	<b>3.00</b>	Soft Drinks	<b>3.50</b>
Coffee	<b>3.25</b>	Sparkling Water 16 oz.	<b>5.00</b>