



## APPETIZERS

### BRIE CRÈME BRÛLÉE 21

BAKED BRIE WITH A RAW SUGAR CRUST SERVED WITH BAGUETTE AND HOUSE-MADE SEASONAL FRUIT COMPOTE.

### ESCARGOT 🌸 16

ESCARGOTS DE BOURGOGNE WITH A PERNOD PERSILLADE BUTTER AND BREADCRUMBS.

### WRAPPED ASPARAGUS CROSTINI 22

GRILLED TRUFFLE CROSTINI TOPPED WITH PROSCIUTTO WRAPPED ASPARAGUS AND SHAVED PARMESAN.

### WAGYU MEATBALLS 18

HOUSE-MADE SPICY MEATBALLS, CREAMY POLENTA AND SHAVED PARMESAN, TOPPED WITH FRESH BASIL.

### PRIME BEEF CARPACCIO TOAST 24

PRIME TENDERLOIN CARPACCIO, ARUGULA, DIJON MUSTARD, TRUFFLE OIL AND PARMIGIANO-REGGIANO.

### CRAB CAKES 🌸 26

JUMBO LUMP CRAB CAKE, BASTED WITH A TARRAGON BROWN BUTTER AND SERVED WITH SLICED AVOCADO AND REMOULADE SAUCE.

### SHRIMP COCKTAIL ACAPULCO 19

SHRIMP COCKTAIL WITH OUR ACAPULCO COCKTAIL SAUCE, AVOCADO, CILANTRO, TOMATOES AND RED ONIONS.

## SALADS

### GRILLED WEDGE 🌿 15

GRILLED ICEBERG LETTUCE, CRISPY PROSCIUTTO, TOMATOES, SCALLIONS AND ANCHOVY, SERVED WITH A BLUE CHEESE TARRAGON VINAIGRETTE.

### GREEK SALAD 🌿 16

CUCUMBER, TOMATOES, ANTIPASTO OLIVES, RED ONIONS, ROMAINE HEARTS AND ROASTED RED PEPPERS, SERVED WITH A VINAIGRETTE DRESSING.

### SHRIMP AVOCADO 🌿 25

GULF SHRIMPS WITH A HOMEMADE HERB AND LIME MAYONNAISE, SERVED OVER A HALF AVOCADO.

### SPINACH CITRUS SALAD 🌿 🌸 14

BABY SPINACH, GOAT CHEESE, STRAWBERRIES, PECANS, GRAPEFRUIT, GRAPES AND WALNUTS. SERVED WITH A CITRUS DRESSING.

### BLACKENED CHICKEN 🌿 20

BLACKENED CHICKEN, ROMAINE LETTUCE, ARUGULA, CANDIED WALNUTS, CRANBERRIES, AVOCADO, SESAME SEEDS, TOMATOES AND BLUE CHEESE CRUMBLES.

### ADD TO ANY SALAD:

SALMON 15 SHRIMP 15  
CHICKEN 13 BAY SCALLOP 22

# SANDWICHES

## THE FAMOUS CREEK BURGER 24

WAGYU BEEF, PEPPER JACK CHEESE, MUENSTER CHEESE AND CARAMELIZED ONIONS.  
TOPPED WITH PEPPERED BACON, LETTUCE, TOMATO AND CORNICHONS ON A SWEET BRIOCHE ROLL.

## RIBEYE STEAK CHEESE MELT 21

GRILLED THIN-SLICED RIBEYE STEAK, BELL PEPPERS, SAUTÉED MUSHROOMS,  
ONIONS AND SMOKED JALAPEÑO GOUDA CHEESE.

## LOBSTER ROLL 31

MAINE STYLE LOBSTER ROLL - PARSLEY, DILL, CELERY, LEMON JUICE,  
GREEN CABBAGE SLAW AND AVOCADO ON A TOASTED PRETZEL BUN.

CHOICE OF HOME-STYLE POTATO CHIPS,  
ROSEMARY PARMESAN FRIES OR HOUSE SALAD

(GLUTEN-FREE BREAD ALTERNATIVE AVAILABLE UPON REQUEST)

# ENTRÉES

## STEAK-FRITES 31

6 OZ. PRIME THIN-CUT TENDERLOIN AU POIVRE,  
SERVED WITH TRUFFLE PARMESAN FRIES.

## FISH TACOS 22

BAJA STYLE FISH TACOS - SOFT CORN TORTILLA, CABBAGE,  
CHIPOTLE MAYO, AVOCADO AND BORRACHO BEANS.

## FISH AND CHIPS 27

FRESH CATCH OF THE DAY FISH, BEER BATTERED AND  
SERVED WITH HOMEMADE CHIPS AND MALT VINEGAR.

## MARINIÈRES MUSSELS 23

PEI MUSSELS IN A CREAMY WHITE WINE SAUCE.

## BALSAMIC CHICKEN CAPRESE 31

SEARED CHICKEN, BEEFSTEAK TOMATO, GARLIC AND  
MELTED BURRATA CHEESE, TOSSED WITH A CHABLIS  
BALSAMIC REDUCTION.

## SHRIMP TAMPICO 29

JUMBO GULF SHRIMP, LIGHTLY BREADED AND PAN-FRIED,  
DRIZZLED WITH A LEMON-GARLIC BEURRE BLANC SAUCE  
AND TOPPED WITH SERRANO CHILI AND FRESH CILANTRO.

## TROUT ALMONDINE 29

RAINBOW TROUT FILET SAUTÉED IN A WHITE WINE  
AND LEMON-BUTTER SAUCE AND TOPPED WITH  
TOASTED ALMONDS.

# DRINKS

COCA COLA, DIET COKE, SPRITE, DR. PEPPER  
FRESH-BREWED ICED TEA, HOUSE-MADE LEMONADE  
PELLEGRINO AND PANNA WATERS 3