



## THE CREEK CLUB

### GRIDDLE CAKES

SERVED WITH: ONE SIDE | WARM MAPLE SYRUP | SWEET WHIPPED BUTTER

<b>BUTTERMILK PANCAKES</b>	<b>12</b>
<b>BRIOCHE FRENCH TOAST</b>	<b>13</b>

CHOOSE A TOPPER:

Macerated Strawberries | Georgia Peach Chutney

### SUNDAY SPECIALTIES

<b>CREATE YOUR OWN THREE EGG OMELET</b>	<b>14</b>
Toast or Biscuit   Two Sides	
<b>TWO EGGS ANY STYLE</b>	<b>12</b>
Toast or Biscuit   Two Sides	
<b>BIG BISCUIT SANDWICH</b>	<b>12</b>
Tomme Pimento Cheese   Bacon   Over Easy Egg   Choice of One Side	
<b>CRAB CAKE BENEDICT</b>	<b>13</b>
Asparagus   Roasted Tomato	
<b>CORNED BEEF HASH</b>	<b>12</b>
Potatoes   Onions   Eggs any Style	

### SIDES

BREAKFAST POTATOES | CHEDDAR GRITS | FRESH FRUIT |  
BACON | CHICKEN SAUSAGE PATTY



## THE CREEK CLUB

### GARDEN HARVEST

<b>SEASONAL SALAD</b> GF	7   14
Baby Spinach & Romaine Hearts   Harrisa Carrots   Sunchokes   Almonds   Pickled Raisins   Orange ~Thyme Vinaigrette	
<b>BABY ICEBERG WEDGE</b> GF	7   11
Bacon   Red Onion   Tomato   Statesboro Blue Dressing	
<b>TRADITIONAL CAESAR</b> GF (NO CROÛTONS)	7   14
Romaine Hearts   Shaved Parmesan   Croûtons   Caesar Dressing	

#### HARVEST ADD ONS

GRILLED SHRIMP (4)	9	GRILLED CHICKEN	7
GRILLED SALMON	7	ANGUS BEEF TENDERLOIN	10
SCOOP OF YOUR FAVORITE SALAD: EGG   TUNA   CHICKEN 8			

### SOUPS

<b>NEW ENGLAND CLAM CHOWDER</b>	7   9
<b>DAILY SOUP</b>	6   8

### WE'RE ON A ROLL

YOUR CHOICE: FRIES, HOUSE OR SWEET | FRUIT | SIDE SALAD | HOT CHIPS

<b>REUBEN SANDWICH</b>	12
Rye Bread   1000 Island Dressing   Sauerkraut   Swiss Cheese	
<b>GRILLED SPLIT ALL BEEF FRANKFURTER OR BEER BRAT</b>	9
Classic Condiments	
<b>ANGUS BEEF BURGER</b>	13
Your Choice: Blue   Cheddar   Swiss   Pepper Jack	
<b>TRADITIONAL CREEK CLUB</b>	13
Turkey   Ham   Bacon   Cheddar   Swiss   Mayonnaise	
<b>CHICKEN   ALBACORE TUNA   EGG SALAD</b>	12
Butter Lettuce   Sliced Tomato	
<b>FRENCH ONION TURKEY WRAP</b>	12
Spinach   Tomato   French Onion Spread	



# THE CREEK CLUB

## PRE-DINNER COCKTAILS 11

### BOW & ARROW

*Botanical Champagne Cocktail*

Ketel One Botanical Peach & Orange Blossom | Citrus Liqueur | Kenwood Sparkling

### FOUND MY THRILL

*Crushed Blueberry Mule*

Wheatley Kentucky Small Batch Vodka | Blueberries | Ginger Beer | Lime

### BUNKER BENDER VESPER

Sipsmith Dry Gin | Ketel One Vodka | Regan's Orange Bitters | Dry Vermouth

### SMASH FACTOR

*Creek Bourbon Smash*

Buffalo Trace Straight Bourbon | Muddled Lemon Basil Honey | Soda

### MENAWA'S MOJITO

Brugal Dominican Añejo Superior Rum | Mint | Lime

### SWEET GEORGIA CLAY

*Aperol Cooler*

Yazi Ginger Vodka | Aperol | Pineapple | Lime

### KNEE KNOCKER

*Smoked Rum Old Fashioned*

Don Q Añejo Puerto Rican Rum | Simple Syrup | Angostura Bitters | Hickory Smoke

### THE MERRY MEX

*Top Shelf Margarita*

Avion Silver Tequila | Bauchant Orange Liqueur | Lime

## COMFORT @ CREEK STARTERS

### NEW ENGLAND CLAM CHOWDER 7 | 9

Baby Clams | Potato | Oyster Crackers

### BABY ICEBERG WEDGE GF 7

Bacon | Red Onion | Tomato | Statesboro Blue Dressing

### TRADITIONAL CAESAR SALAD GF (NO CROÛTONS) 8

Romaine Hearts | Shaved Parmesan | Croûtons | Caesar Dressing

### PIMENTO CHEESE STUFFED DATES GF 12

Marcona Almonds | White Balsamic

### VEGETABLE SPRING ROLLS 10

Sweet Chili Sauce

## BUTCHER'S BLOCK

### FILET MIGNON GF

SMALL 29 | LARGE 39

### ANGUS BEEF RIB EYE GF

14OZ. 42

### VEAL PORTERHOUSE GF

36

### YOUR CHOICE OF TWO SIDES:

Battered Crispy Fries | Asiago Potato Gratin GF | Horseradish New Potato GF | Asparagus Hollandaise GF | Creamed Spinach | Mac & Cheese

## COMFORT @ CREEK SUPPER

### PICCATA

Angel Hair Pasta | Spinach | Lemon Caper Sauce

### CHICKEN 22 | SHRIMP 26

### SOUTHERN FRIED PORK CHOP

28

Mac & Cheese | Glazed Carrots

### CHICKEN PARMESAN

Buffalo Mozzarella | Spinach | Tomato Sauce

24

### ANGUS BEEF BURGER

13

Choice of: Cheddar, Pepper Jack, or Blue

Choice of Side: Battered Crispy Fries, Side Salad, or Fresh Fruit Cup

### CREEK CRAB CAKE

33

Haricot Vert | Heirloom Tomato | Marbled Fingerling Potatoes | Red Onions | Artichoke | Kalamata Olives | Remoulade

## SEASONALLY INFLUENCED

### STARTERS

#### DAILY SOUP

6 | 8

#### SEASONAL SALAD GF

8

Baby Spinach & Romaine Hearts | Harrisa Carrots | Sunchokes | Almonds | Pickled Raisins | Orange ~Thyme Vinaigrette

#### GRILLED ASPARAGUS GF

11

Lemon | Parmesan | Olive Oil | Confit Garlic | Espelette

#### CHICKPEA FRITTERS

9

Dukkah | Sambal Ketchup

### ENTRÉES

#### SMOKED BEEF SHORT RIBS GF

36

Organic Grits | Cloth Bound Cheddar | Wild Mushrooms | Pickled Fennel & Radish Slaw

#### SEARED DIVER SEA SCALLOPS

31

Orecchiette Pasta | Smoked Almonds | Preserved Lemon | Kalamata Olive Bread Crumbs | Manchego Cream

#### LAMB NOISETTES GF

32

Labneh | Artichoke & White Bean Salad | Green Onion | Sundried Tomatoes | Burnt Eggplant & Rosemary Mustard

#### SEARED ATLANTIC SALMON MEDALLIONS GF

26

Crispy Polenta | Marinated Cucumber & Tomato Salad | Goat Cheese | Minus 8 Vinaigrette | Harissa Garbanzo Beans

#### GRILLED LOUP DE MER GF

29

Chickpeas | Stewed Tomatoes | Roasted Garlic | Chermoula

*Advisory: The consumption of raw or undercooked foods, such as meat, fish, and eggs, which may contain harmful bacteria, could cause serious illness or death. As a courtesy to other patrons, please refrain from cell phone use in the restaurant.*

## WINES BY THE GLASS

## SPARKLING WINE

NV Kenwood "Yulupa" Brut <i>California</i>	8
NV Domaine Chandon Brut Rosé <i>California</i>	12

## PINOT GRIGIO

2017 J Vineyards <i>California</i>	9
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## CHARDONNAY

2017 Trefethen <i>Oak Knoll District of Napa</i>	11
2014 Talbott, Logan <i>Santa Lucia Highlands</i>	14
2015 Grgich Hills <i>Napa Valley</i>	18

## SAUVIGNON BLANC

2017 Marlborough Estate Reserve <i>New Zealand</i>	10
2017 Peju <i>Napa Valley</i>	13

## RIESLING

2017 Trefethen Dry Riesling <i>Oak Knoll District of Napa Valley</i>	13
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## PINOT NOIR

2016 J Vineyards <i>California</i>	11
2017 Belle Glos "Las Alturas" <i>Santa Lucia Highlands</i>	15

## MERLOT

2016 Parcel 41 <i>Napa Valley</i>	10
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## ZINFANDEL

2016 Napa Cellars <i>Napa Valley</i>	12
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## INTRIGUING REDS

2016 Morgan Cotes du Crow's Grenache Blend <i>Monterey</i>	9
2015 Tapiz Malbec <i>Mendoza</i>	10

## CABERNET SAUVIGNON &amp; BLENDS

2017 Gundlach Bundschu "Mountain Cuvee" <i>Sonoma County</i>	11
2016 Whitehall Lane "Tre Leoni" <i>Napa Valley</i>	14
2016 Trefethen <i>Oak Knoll District of Napa Valley</i>	19

## WINES BY THE BOTTLE

## CHAMPAGNE/SPARKLING WINE

NV Kenwood "Yulupa" Brut <i>California</i>	31
NV Desiderio Jeio Rosé <i>Italy</i>	42
2014 Schramsberg Blanc de Blancs <i>North Coast</i>	69
NV Veuve Clicquot <i>Reims</i>	110
2006 Dom Pérignon <i>Epernay</i>	215

## PINOT GRIGIO/PINOT GRIS

2017 J Vineyards <i>California</i>	34
2016 King Estate <i>Willamette Valley</i>	39
2016 Jermann <i>Fruili Giulia, Italy</i>	46

## CHARDONNAY

2017 Trefethen <i>Oak Knoll District of Napa Valley</i>	43
2014 Talbott, Logan <i>Santa Lucia Highlands</i>	52
2015 Ramey <i>Russian River Valley</i>	66
2015 Grgich Hills <i>Napa Valley</i>	71
2017 Rombauer <i>Carneros</i>	79
2015 Cakebread <i>Napa Valley</i>	84
2014 Chateau Montelena <i>Napa Valley</i>	88
2015 Brewer-Clifton <i>Sta. Rita Hills</i>	95
2015 HDV "Hyde Vineyard" <i>Carneros</i>	108
2014 Joseph Drouhin <i>Puligny-Montrachet</i>	125
2015 Pahlmeyer "Wayfarer" <i>Sonoma Coast</i>	138
2016 Aubert Larry Hyde & Sons <i>Carneros</i>	165
2014 Kongsgaard <i>Napa Valley</i>	170

## SAUVIGNON BLANC

2017 Marlborough Estate Reserve <i>New Zealand</i>	39
2017 Peju <i>Napa Valley</i>	45
2015 Jean Marc Brocard <i>Saint Bris</i>	53
2016 Heitz Cellar <i>Napa Valley</i>	58
2017 Cloudy Bay <i>Marlborough</i>	65
2015 Spottswoode <i>Sonoma/Napa Valley</i>	85

## INTERESTING WHITES &amp; PINKS

2016 Mulderbosch Chenin Blanc <i>South Africa</i>	36
2018 Grgich Hills Rosé <i>Napa Valley</i>	46
2016 Halter Ranch Grenache Blanc <i>Paso Robles</i>	47
2017 Trefethen Dry Riesling <i>Oak Knoll District of Napa Valley</i>	49
2017 Schloss Gobelsburg Grüner Veltliner <i>Kamptal, Austria</i>	52
2013 Robert Foley Rhone Blend <i>California</i>	55
2017 Darioush Viognier <i>Napa Valley</i>	75

## PINOT NOIR

2016 J Vineyards <i>California</i>	43
2015 The Pairing <i>Sta. Rita Hills</i>	51
2017 Belle Glos "Las Alturas" <i>Santa Lucia Highlands</i>	59
2015 Domaine Bouchard Père & Fils <i>Beaune, Burgundy</i>	68
2016 Gundlach Bundschu <i>Sonoma Coast</i>	72
2015 Penner-Ash <i>Willamette Valley</i>	85
2015 Ken Wright <i>Willamette Valley</i>	98
2015 Dumol <i>Russian River Valley</i>	110
2016 Merry Edwards <i>Russian River Valley</i>	115
2014 Domaine Serene "Evenstad Reserve" <i>Willamette Valley</i>	128
2016 Goldeneye <i>Anderson Valley</i>	133
2015 Pahlmeyer "Wayfarer" <i>Sonoma Coast</i>	148

## MERLOT

2016 Parcel 41 <i>Napa Valley</i>	43
2016 Stags' Leap Winery <i>Napa Valley</i>	55
2015 Gundlach Bundschu <i>Sonoma Valley</i>	62
2016 Duckhorn <i>Napa Valley</i>	85
2016 Reynolds Family Winery <i>Stags Leap District</i>	100
2015 PlumpJack <i>Oakville</i>	110

## ZINFANDEL

2016 Napa Cellars <i>Napa Valley</i>	47
2013 Grgich Hills <i>Napa Valley</i>	62
2014 Heitz Cellar <i>Napa Valley</i>	78
2015 Frank Family <i>Napa Valley</i>	90
2014 Ridge "Lytton Springs" <i>Dry Creek Valley</i>	94

## INTRIGUING REDS

2016 Morgan Cotes du Crow's Grenache Blend <i>Monterey</i>	35
2015 Tapiz Malbec <i>Mendoza</i>	39
2017 Pietradolce Etna Rosso <i>Sicily</i>	55
2013 K Vintners "El Jefe" Tempranillo <i>Washington State</i>	72
2016 Treana Red <i>Paso Robles</i>	77
2015 Vietti Barolo <i>Castiglione</i>	110
2012 E. Guigal <i>Châteauneuf-du-Pape</i>	115
2015 Darioush Cabernet Franc <i>Napa Valley</i>	118
2015 Antinori Tignanello "Super Tuscan" <i>Tuscany</i>	160

## CABERNET SAUVIGNON &amp; BLENDS

2017 Gundlach Bundschu "Mountain Cuvee" <i>Sonoma County</i>	43
2016 Whitehall Lane "Tre Leoni" <i>Napa Valley</i>	55
2016 Turnbull <i>Napa Valley</i>	67
2016 Trefethen <i>Oak Knoll District of Napa Valley</i>	76
2015 Stags' Leap Winery <i>Napa Valley</i>	82
2015 Hanatoro "Octave Vineyard" <i>Walla Walla</i>	88
2015 Justin "Isosceles" <i>Paso Robles</i>	95
2014 Grgich Hills <i>Napa Valley</i>	102
2014 Darioush "Caravan" <i>Napa Valley</i>	115
2014 Jordan <i>Alexander Valley</i>	130
2013 Château Latour <i>Pauillac</i>	130
2014 Silver Oak <i>Alexander Valley</i>	140
2015 Nickel & Nickel "C.C. Ranch" <i>Rutherford</i>	150
2015 CADE <i>Howell Mountain</i>	165
2012 Ramey "Pedregal Vineyard" <i>Oakville</i>	180
2015 PlumpJack <i>Oakville</i>	190
2014 Far Niente <i>Oakville</i>	210
2014 Pahlmeyer Proprietary Red <i>St. Helena</i>	250
2015 Caymus "Special Selection" <i>Napa Valley</i>	255
2012 Heitz "Martha's Vineyard" <i>Napa Valley</i>	290
2014 Shafer "Hillside Select" <i>Stags Leap District</i>	320
2015 Paul Hobbs "Beckstoffer To Kalon" <i>Oakville</i>	485



## THE CREEK CLUB

### DESSERTS \$6

#### WARM BROWNIE BITE SUNDAE

Vanilla Ice Cream | Caramel

#### TROPICAL MANGO MOUSSE

Raspberries | Toasted Coconut | Ginger Snap Cookie

#### VANILLA GRAND MARNIER CUSTARD

Macerated Berries | Almonds | Candied Orange

#### SWEETENED LAVENDER MASCARPONE

Pound Cake | Blueberries

### HOUSEMADE ICE CREAMS & SORBET \$6

VANILLA ICE CREAM

SALTED CARAMEL ICE CREAM

CHOCOLATE ICE CREAM

RASPBERRY SORBET