



THE CREEK CLUB

GRIDDLE CAKES

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

BUTTERMILK PANCAKES	12
BRIOCHE FRENCH TOAST	13

CHOOSE A TOPPER:

Macerated Strawberries | Georgia Peach Chutney

SUNDAY SPECIALTIES

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

SIDES

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



THE CREEK CLUB

GARDEN HARVEST

SEASONAL SALAD GF	7 14
Baby Spinach & Romaine Hearts Harrisa Carrots Sunchokes Almonds Pickled Raisins Orange ~Thyme Vinaigrette	
BABY ICEBERG WEDGE GF	7 11
Bacon Red Onion Tomato Statesboro Blue Dressing	
TRADITIONAL CAESAR 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			

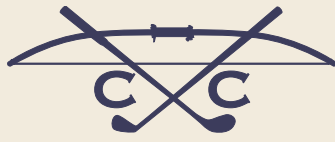
SOUPS

NEW ENGLAND CLAM CHOWDER	7 9
DAILY SOUP	6 8

WE'RE ON A ROLL

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

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

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 & 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 & 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 & 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



THE CREEK CLUB

BAR BITES

STEAK SLIDERS	4
Maytag Blue Cheese Horseradish Cream Caramelized Onions	
LAMB SLIDERS	4
Harissa Aioli Pickled Red Onions	
CRAB SLIDERS	4
Lemon Aioli	
TRUFFLE FRIES	8
Parmesan Cheese Chive Dipping Sauce	
TANDOORI CHICKEN WINGS	12
Minted Yogurt Sauce	
CRISPY CHICKEN BITES	11
Honey Hot Sauce Blue Cheese Dipping Sauce	
VEGETABLE SPRING ROLLS	10
Sweet Chili Sauce	
STEAMED ASIAN DUMPLINGS	10
Ponzu	
CAPRESE & PROSCIUTTO TOAST	10
Balsamic Roasted Garlic Spread	
FRENCH ONION HOT CHIPS	9
SHRIMP PARMESAN	12
Marinara Basil	

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.