



THE CREEK

Fall Dinner Menu

STARTERS

Curry Butternut Squash Soup ^{V,GF}
Cup or Bowl

French Onion Soup

Fried Calamari

Choice of Sweet Chili Sauce, Herb Aioli,
or Marinara

Crispy Artichoke Hearts

Breaded Artichoke Hearts, Chipotle Aioli,
Lemon Wedge

Duck Confit Flatbread

Duck Confit, Boursin Cheese, Pickled Red
Onions, Arugula Salad

Sun-Dried Tomato Flatbread

Sundried Tomato Pesto, Sauteed Spinach,
Cherry Tomatoes, Mozzarella, Pepper Flakes

SALADS

Seafood Salad ^{GF}

Spring Mix, Cherry Tomatoes, Shredded
Carrots, Calamari, Crab and Shrimp.
Tarragon Dressing

Thai Crunch Salad ^{DF}

Napa Cabbage, Avocado, Carrots,
Cucumbers, Edamame, Wasabi Peas,
Chow Mein Noodles, Thai Peanut
Dressing

Classic Caesar

Crisp Romaine Hearts, House-made
Croutons, Parmesan Cheese, House-
made Caesar Dressing

Cobb Salad ^{GF}

Romaine Salad topped with Diced
Chicken, Avocado, Eggs, Bacon,
Tomatoes, Blue Cheese Crumbles
and Red Wine Vinaigrette

Steakhouse Wedge

Cherry Tomatoes, Toasted Walnuts,
Bacon, Chives, Blue Cheese, Crispy
Onions, Bleu Cheese Dressing

Spinach & Butternut Squash ^{GF}

Roasted Butternut Squash,
Cranberries, Pickled Red Onions,
Candied Pecans, Feta, Labneh Harissa
Dressing

ADD: Grilled Chicken | Grilled Shrimp | Steak | Grilled Tofu

ENTREES

Crab Cake (PETITE OR FULL) ^{GF}

Green Apple Slaw, French Fries, Tartar Sauce

Blackened Faroe Island Salmon ^{GF}

Butternut Squash Risotto, Broccolini, Garlic
Lemon Butter

Viking Village Scallops ^{GF,DF}

Fall Harvest Ratatouille, Sauteed Spinach,
Herb Oil

Bouillabaisse

Mussels, Shrimp, Calamari, Clams and
Seared Branzino in a Tomato Pernod Broth.
Served over Linguini

Lamb Rack (HALF OR FULL RACK) ^{GF,DF}

Sauteed Spinach, Potato Au Gratin.
Served with Mint Jelly

16oz Smoked Pork Chop ^{GF,DF}

Braised Red Cabbage, Smashed Potato,
Pickle Demi

Cauliflower Parmesan ^{VG}

Linguini, Marinara, Mozzarella, Parmesan, Basil Oil

Teriyaki Eggplant & Tofu ^{V,GF,DF}

Snap Peas, Shredded Carrots and Cilantro Rice

Brined Cornish Hen ^{GF}

Herb Brined Cornish Hen, Sauteed Baby Carrots,
Mashed Potatoes, Herb Oil

12oz Flat Iron Steak ^{GF}

Sauteed Spinach, Potato Wedges, Au Poivre Sauce

Roasted Half Duck ^{GF}

Toasted Jasmine Rice, Asian Vegetables,
Hoisin Sauce

Create Your Own Pasta

Pasta(1): Farfalle, Tortellini, Linguini or Zoodles

Sauce(1): Classic Marinara, Pesto, Alfredo, Ala Vodka

Proteins(1): Meatballs, Chicken, Shrimp, Tavern Steak,
Impossible Meatballs

Add-Ins: Spinach, Cherry Tomatoes, Sauteed

Mushrooms, Carmelized Onions, Roasted Vegetables

VG -Vegetarian, V -Vegan, GF -Gluten Free, DF -Dairy Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness