

Chicken Quesadilla

Grilled tortilla stuffed with chicken, salsa and cheddar cheese. Served with sour cream. 8.75

Spinach & Artichoke Cheese Dip

With homemade tortilla chips. 8.95

Onion Rings

Large Spanish onions hand cut daily, fried golden brown. Served with honey mustard. 6.95

Skins to the Max

Fresh cut potato skins smothered with bacon, cheddar-jack cheese & scallions. 8.50

Smoked Mozzarella

Hand breaded cheese, fried golden brown. Served with tomato artichoke salsa, baby arugula, basil pesto and drizzled with balsamic sauce. 7.95

Buffalo Wings

Dozen boneless wings in sweet, tangy buffalo sauce. 8.75

Creekside Sampler

Pick 3 appetizers to create your own combo platter. 11.50

Blackened Chicken Quesadilla--- Potato Skins---Buffalo Wings
Spinach & Artichoke Dip---Potstickers---Onion Rings---Smoked Mozzarella

- SOUPS -

Lobster Bisque

A velvety cream soup with chunks of lobster meat, finished with brandy. Served with our homemade crackers. 6.50

House Soups

Delicious and made fresh daily.
Cup 2.95 Bowl 3.95

- SALADS -

*Italian - Ranch - Fat Free Raspberry Vinaigrette - Bleu Cheese - Pecan Vinaigrette - Zinfandel Blush Vinaigrette
Caesar - Ginger Vinaigrette - Creamy Balsamic Vinaigrette - White French - Southwest Ranch - Olive Oil & Red Wine Vinegar*

Garden Salad

Fresh greens, tomatoes, cucumber, carrots, red onion, mozzarella cheese and croutons. 6.25

Oriental Chicken Salad

Sesame-panko breaded chicken over fresh greens with mandarin oranges, crispy Chinese noodles, almonds, carrots, cucumbers with ginger vinaigrette dressing. 9.95

Romano Crusted Salmon Salad

Oven roasted salmon fillet with romano cheese atop a bed of greens with tomato and crispy onion strings. Served with creamy balsamic vinaigrette. 10.95

Asiago Caesar Salad

Bronzed chicken breast atop a traditional Caesar salad with croutons and asiago cheese. Served with sun-dried tomato foccacia bread. 8.95

Greek Chicken Salad

Herb crusted chicken over fresh greens, olives, cucumber, red onion, roasted red peppers & feta cheese. With olive oil and red wine vinegar. 9.95

Southwest Chicken Salad

Fresh greens topped with blackened chicken, tomatoes, black olives, scallions, green chiles, cheddar-jack cheese & tortilla chips. Served with southwest ranch dressing. 9.95

Lobster Quesadilla

Lobster meat, sweet red chile salsa, jalapeno jack cheese grilled in a tomato tortilla. 10.95

Potstickers

Chicken dumplings steamed and sautéed with fresh spinach and red peppers in teriyaki sauce. 8.50

Honey Sesame Tempura Shrimp

Jumbo shrimp in a light tempura batter fried golden brown then finished with a honey sesame glaze and served with sweet red chile sauce. 9.50

Bruschetta Flatbread

Marinated tomatoes, artichokes, red onion and basil baked on a crispy flatbread. Finished with asiago and fontina cheeses and balsamic drizzle. 6.95

Wild Mushroom Quesadilla

Stuffed with sautéed wild mushrooms, provolone cheese, tomatoes & scallions. With bacon ranch dressing. 8.95

Louisiana Shrimp & Scallop Salad

Blackened jumbo shrimp and sea scallops over crisp romaine lettuce tossed with Caesar dressing, diced tomato and crispy onion strings. 12.95

Scarlet Salad

Grilled chicken breast, fresh greens, feta cheese, cranraisins, red onion, tomatoes and toasted almonds with Zinfandel blush vinaigrette. Served with cinnamon bread fresh from our bakery. 9.95

Creekside House Salad

Fresh greens with balsamic vinaigrette, cranraisins, honey roasted pecans, tomatoes and blue cheese. Topped with romano cheese and red onion. 8.25

Harvest Chicken Spinach Salad

Savory basil chicken salad served over spinach and fresh greens, topped with sweet dried cranberries, dried apples, mandarin oranges and candied walnuts. 9.50

Pecan Chicken Salad

Chicken breast in a crispy pecan breading atop fresh greens with tri-colored peppers, cheddar jack cheese, red onion and tomatoes. Served with pecan vinaigrette. 9.95

- CHICKEN - VEAL - PASTA -

Served with Tossed Salad

Mulberry Street Parmigiana

Breaded chicken breast baked with sliced tomato, prosciutto ham, mozzarella and provolone cheese. Served with penne marinara. 14.95

Pasta Primavera

Artichokes, asparagus, mushrooms and spinach sautéed with Italian seasonings, garlic and olive oil tossed with penne pasta and topped with romano cheese. 13.95

Fontiago Veal

Tender veal breaded then dipped in egg and pan seared, topped with sautéed portabello mushrooms, tomatoes and asiago cheese. Served with cavatelli tossed in fontina cream sauce. 18.95

Honey Pecan Chicken

Herb breaded chicken breast with our sweet honey pecan sauce. Served with roasted garlic redskin mashed potatoes. 14.95

Artichoke & Chicken Sauté

Pan seared chicken sautéed with artichoke hearts, mushrooms and garlic in a marsala lemon sauce over fresh pasta. 15.95

Verona Chicken

Pan seared chicken breast sautéed with asparagus, plum tomatoes and garlic then finished in a tomato cream sauce, served over cavatelle pasta. 15.95

- SEAFOOD -

Walleye Your Way

Choice of beer battered, breadcrumbs, blackened or lemon pepper. With cole slaw and french fries. 15.95

Shrimp & Lobster Fettuccini

Jumbo shrimp and pulled lobster meat in a light lemon asiago cream sauce over tomato fettuccini. Finished with diced tomatoes and basil. Served with tossed salad. 18.50

Asiago Sea Scallops

Lightly breaded scallops served over garlic chive linguine tossed in garlic butter and asiago cheese. Finished with diced tomatoes, scallions and fresh basil. Served with tossed salad. 18.25

Lake Perch

Lightly breaded and quickly fried, served with salt and vinegar fries and coleslaw. 15.95

Whiskey Grilled Salmon

Fresh grilled salmon fillet, glazed with whiskey citrus sauce. Served with rice pilaf and fresh vegetable. 17.95

- STEAKS, RIBS & CHOPS -

Peppercorn Rib-eye

12 oz. rib-eye steak broiled to order and finished with garlic butter and cracked four pepper blend. Choice of two side dishes. 23.95

Flat Iron

10 oz flat iron steak topped with blue cheese crumbles and sautéed mushrooms. Served on a bed of cabernet demi-glace. Choice of two side dishes. 21.50

Black Pearl Pork Chop

French cut pork chop grilled then topped with a roasted garlic rosemary butter medallion. Served with choice of two side dishes. 14.95

New York Strip Steak

10 oz. grilled strip steak dusted with herbs and finished with garlic butter. Served with loaded baked potato and side caesar salad. 20.95

Wild Mushroom Strip Steak

10 oz. strip steak grilled to order and topped with wild mushrooms and cabernet demi glace. Choice of two side dishes. 19.95

Kansas City Baby Back Ribs

Half slab of slow roasted ribs, broiled and basted with sweet tangy barbecue sauce. Served with sweet potato fries and cole slaw. 15.95

Rib & Shrimp Combo

Half slab of our baby back ribs, with skewered grilled shrimp dusted with cajun seasoning. Served with potato pancakes. 18.95

Side Dishes--Rice Pilaf - Steamed Broccoli - French Fries - Roasted Garlic Redskin Mashed Baked Potato - Cup of Soup - Baked Beans - Potato Pancakes - Cole Slaw - Vegetable of the Day Penne Pasta - Sweet Potato Fries - Tossed Salad or Caesar Salad (add 1.00) - Creekside House Salad (add \$1.75)

- SANDWICHES -

Served With Your Choice of One Side Dish

Eggplant & Portabella Melt

Pan fried eggplant & portabella slices, with tomato & provolone cheese on garlic sourdough bread. 8.95

Walleye Melt

Beer battered walleye fillet fried golden brown, served on a toasted hoagie bun with American cheese and lettuce. 9.75

Turkey Portabella Panini

Roasted turkey, portabella mushrooms, bacon & asiago cheese on nine-grain wheat bread with herb mayo. 8.95

Tex Mex Grinder

Spicy seasoned charbroiled chicken breast, chorizo sausage, roasted red peppers, scallions and cheddar jack cheese on a hoagie bun. With cilantro sour cream. 9.25

Creekside Pot Roast

Slow roasted pot roast served over potato pancake with pan gravy and crispy onion strings. 9.75

Steak Sandwich

Strip steak with grilled onions, mushrooms & provolone cheese. Open faced on grilled Italian bread. 10.95

Southwest BBQ Chicken Wrap

A spicy combination of grilled chicken, tomato, cheddar cheese, corn, black beans & chipotle rice in a tomato tortilla and finished on the panini grill. 8.95

Italian Chicken Melt

Grilled chicken breast dusted with Italian seasonings, topped with provolone cheese & portabella mushrooms. On garlic ciabatta bread with peppercorn mayo. 9.50

- BURGERS -

Certified Angus Beef 7 oz. Burgers Served with French Fries (add Cole Slaw or Baked Beans for .95)

Blackened Cajun Melt

On garlic sourdough bread with cheddar and spicy jack cheese, tomato and green onion. Served with peppercorn mayo and cajun fries. 9.25

Creekside Favorite

Topped with swiss cheese, grilled onions, mushrooms, applewood bacon & sour cream. 9.25

Cheezburger

Choice of cheese with lettuce and dill pickle. 8.25

Blue Bayou Turkey Burger

Blackened with cajun spices and topped with crumbled bleu cheese and sautéed onions. Served on ciabatta bun. 9.25

Burgundy Mushroom Burger

Open faced on grilled French bread with swiss cheese, sautéed mushrooms and cabernet demi-glace. 9.25

London Burger

Topped with cheddar cheese, applewood smoked bacon and our special mustard spread. 8.95

Greek Turkey Burger

Served on a garlic ciabatta bun and topped with feta cheese, sautéed spinach, tomato & red onion. 9.25

Bacon Ranch Turkey Burger

Topped with swiss cheese, wild mushrooms and bacon ranch dressing. 9.25

- CREEKSIDE SPECIALTY PIZZA -

Medium 12" (8 cut) 12.95 Large 16" (12 cut) 16.95

Pizza Rustica

Red sauce with pepperoni, prosciutto ham, sausage, fresh basil and tomato border, topped with mozzarella cheese.

South of the Border

White sauce with chorizo sausage, tri-colored peppers, red onion, diced tomato, crispy breaded jalapenos and cheddar jack cheese. Topped with fresh cilantro and sour cream.

Lobster Pesto Pizza

Garlic white sauce, lobster, tomatoes, mozzarella and provolone cheese. Finished with romano cheese & pesto. Medium 15.95 Large 19.95

Pizza Margherita

Red sauce, fresh mozzarella and fresh basil, finished with romano cheese.

Tuscan Pie

Our white sauce with marinated tomatoes, artichokes, red onion and basil. Topped with asiago, fontina, mozzarella and provolone cheeses. Finished with a balsamic glaze.

Mediterranean

Topped with white sauce, spinach, artichokes, olives, red onions, provolone and feta cheese and Italian herbs.

Florentine Ranch Pie

Bacon ranch dressing topped with chicken, spinach, mozzarella cheese, provolone cheese, swiss and romano cheese with a tomato border.

- TRADITIONAL PIZZA -

Our pizza is prepared with your choice of house made sauces.

Marinara Red - From red ripe plum tomatoes with the perfect touch of spices.

White - Blend of olive oil, butter, caramelized onions, garlic and basil.

Medium

Plain with cheese. 9.95

Full topping 1.50 / Half .90

Large

Plain with cheese. 11.95

Full Topping 2.00 / Half 1.20

Toppings: Pepperoni, Italian Sausage, Spinach, Mushrooms, Black Olives, Roma Tomatoes, Applewood Smoked Bacon, Green Peppers, Banana Peppers, Broccoli, Fresh Basil, Feta Cheese, Prosciutto Ham, Red Onions, Cilantro