






Soups

-  **Today's Soup** side 4½ bowl 7
-  **West Coast Seafood Chowder** side 6½ bowl 9
fresh local seafood & shellfish, potato, smoked bacon, fresh herbs
-  **French Onion Soup** bowl 9
caramelized onions, veal stock, melted gruyere cheese, crostini









From the Garden

-  **The Creek House Salad** 8
gathered greens, chickpeas, oven-dried grape tomatoes, dried cranberries, toasted pumpkin seeds; citrus vinaigrette
- Tuna Nicoise Salad** 15
spice rubbed albacore tuna, seared rare, baby red skin potatoes, hard boiled egg, green beans, kalamata olives, grape tomatoes, gathered greens and romaine; lemon caper vinaigrette
-  **Classic Caesar Salad** 10
romaine hearts, crumbled bacon, shaved parmesan, herbed croutons; house-made caesar dressing
- Southwest Chicken Salad** 15
naturally raised chicken breast, romaine lettuce, gathered greens, black beans, roasted corn, avocado, sultanas, feta cheese; chili-lime vinaigrette

Add

- Jumbo prawn brochette 5
- Naturally raised chicken breast 5
- Sockeye salmon fillet 6½

Starters & Snacks

-  **Trio of Sliders** 11
kobe beef patty with crisp bacon and lettuce; crispy halibut with lettuce and tartar sauce; bbq pulled pork with caramelized onion
-  **Chicken Strips** 9½
breaded chicken tenders, fries; honey mustard or plum sauce
- Prawns Provençal** 13
six pan seared jumbo prawns, tomato concasse, kalamata olives, fresh herbs, white wine, olive oil
- Meat & Cheese Board for Two** 24
a selection of local & imported meats and cheeses, seasonal fruit, preserves, crostinis
-  **Beef Shortrib Poutine** 11½
braised beef shortrib, handcut fries, cheese curds and au jus
-  **Chicken Wings** 10
teriyaki, honey garlic, frank's red hot or himalayan rock salt and black pepper; add celery sticks & blue cheese dip... 1¾
-  **Dry Garlic Pork Ribs** 9
himalayan rock salt and black pepper
-  **Edamame Beans** 6½
steamed soybeans tossed in Himalayan rock salt
-  **Shrimp Gyoza** 8
six pan fried dumplings; chili-ponzu sauce
-  **Wok-fired Squid** 10
lightly dusted wok-fired squid; cilantro-citrus yogurt

The Creek Platter



- for two... 28
- for four... 48

chicken wings, dry garlic pork ribs, shrimp gyoza, wok-fired squid and edamame beans

Sandwiches & Burgers Served with either the Creek house salad, daily soup or house cut fries

-  **The Creek's Signature Kobe Burger** 12
*grilled 6oz patty, leaf lettuce, tomato, red onion, garlic aioli, gerkin
add crisp bacon, aged cheddar or sautéed mushrooms... 1½ each*
-  **Naturally Raised Chicken Clubhouse** 12
grilled chicken breast, double smoked bacon, tomato, avocado, leaf lettuce; toasted sourdough
-  **Grilled Vegetable Panini** 11½
roasted peppers, tomato, grilled zucchini, bocconcini cheese and basil pesto; grilled foccacia
- Steak Sandwich** 14½
6oz sterling silver new york butler steak, caramelized onions & sautéed mushrooms; toasted baguette
- Seafood Croissant** 13
shrimp salad, smoked salmon, cucumber, leaf lettuce
- Chicken & Brie Ciabatta** 13
grilled naturally raised chicken breast, double crème brie, fig jam, au jus
-  **Pulled Pork Burger** 11
twenty four hour braised pork shoulder, caramelized onion, jagtar's bbq sauce
- Prime Rib Beef Dip** 13
shaved prime rib, caramelized onion, au jus; toasted baguette

Pizza 10" thin crust

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| Vegetarian... 12
 <i>roasted peppers, mushrooms, marinated artichokes, feta cheese and olive tapenade</i> | Hawaiian... 13
 <i>in house smoked ham, grilled pineapple, mozzarella</i> | Diablo... 13
<i>chorizo, calabrese, red onion, hot bell peppers, mozzarella</i> |
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Mains

- Jumbo Prawn Linguine** 16½
jumbo prawns, oven-dried grape tomatoes, asparagus, fresh basil, light tomato sauce
- Mediterranean Penne** 14
kalamata olives, sun-dried tomatoes, roasted red peppers, feta cheese, extra virgin olive oil, white wine and fresh herbs
- Wild Sockeye Salmon** 22
pan seared wild sockeye, olive oil smashed new potatoes, frisée salad, tapenade; lobster oil
- Thai Curry Rice Bowl** 17½
coconut scented basmati rice topped with sautéed peppers, red onion, pea shoots, cashews and red Thai curry sauce; choice of naturally raised chicken breast or jumbo prawns
- Fish & Chips**  one piece 11 two pieces 15
tempura battered halibut filet and fries; house-made tartar sauce
- ½ Roasted Naturally Raised Chicken** 19
roasted breast and thigh, roasted garlic mashed potatoes, buttered green beans, mushroom demi
- Beef Shortrib** 18
four hour red wine braised shortrib, roasted garlic mashed potatoes, buttered green beans, red wine sauce
- Rib-eye** 2½ per oz.
in house dry aged sterling silver rib-eye, cut to order, parmesan fries, herb butter

Add	
herb roasted baby potatoes	4
side of vegetables	5
jumbo prawn brochette	5
6oz naturally raised chicken breast	6