

Appetizers

(Available with Lunch and Dinner)

- Crab Cakes** Jumbo Lump Crab Meat, pan-fried and served with Remoulade Sauce and fresh Avocado 16
- House Ceviche** Red Snapper marinated in fresh-squeezed Lemon & Lime Juices, with Avocado and Cilantro 14
- Crab Fingers** Blue Crab sautéed in Garlic-Lemon Butter 14
- Shrimp & Grits** Pan-roasted Shrimp folded into Cheddar Cheese Grits and Rosemary au Jus 15
- Escargot** Plump Escargot sautéed in Garlic Butter 14
- Shrimp Cocktail** Four Fresh Large Gulf Shrimp served with Cocktail Sauce 18
- Mediterranean Mussels** Fresh Mussels, served with a Sauvignon Wine Reduction and Herb Sauce 15
- Prosciutto & Melon** Thinly Sliced Prosciutto Ham and Fresh Cantaloupe 13
- Fried Calamari** Lightly Breaded and served with Chipotle Cream Sauce 13
- Smoked Salmon Carpaccio** Thinly Sliced and served with Capers, Parsley, Onion and Chopped Hard-Boiled Eggs 15

Soups Soup Du Jour 6 French Onion Soup 7

Salads

- Grilled Chicken Salad** Our House Salad with a Grilled Chicken Breast and Choice of Dressing 15
- Creamy Chicken Salad** Served on a bed of Mixed Greens with Raspberry Vinaigrette and Fresh Seasonal Fruit and topped with Avocado and Crispy Onions 18
- Warm Spinach Salad** Baby Spinach tossed with Crispy Bacon, Walnuts, Toasted Almonds, Fresh Mushrooms and a Warm Bacon Vinaigrette 12
- Blackened Chicken Romaine and Spinach Salad** Candied Walnuts, Cranberries, Sesame Seeds, Blue Cheese Crumbles, Avocado Slices, served with a Champagne Vinaigrette 17
- Avocado Salad** A Fresh Avocado half, stuffed with Jumbo Lump Crab Meat, served on a Bed of Spring Mix Salad with Champagne Vinaigrette. 18
- Classic Caesar Salad** Hearts of Romaine Lettuce tossed in our House Caesar Dressing, Seasoned Croutons and Fresh Grated Parmigiano-Reggiano Cheese. 10



Lunch



Entrees

- Shrimp Tampico** Jumbo Gulf Shrimp Lightly Breaded and Pan-Fried with Lemon-Garlic Butter Sauce. Served with Pasta and topped with Fresh Cilantro and Serrano Peppers 18
- Trout Amandine** Fresh Rainbow Trout Filet sautéed in a White Wine and Lemon-Butter Sauce, topped with Toasted Almonds. Served with Pasta and Fresh Vegetables 17
- Fish Tacos** Marinated Mahi-Mahi Filet, Pan-Seared and served on a Corn Tortilla topped with Mango Relish, Diced Tomatoes, Cabbage, Fresh Avocado and Black Beans with Queso Fresco 15
- Fish & Chips** Lightly-Battered Seasonal Fish served with Homemade French Fries and Malt Vinegar 15
- Fettuccini Alfredo** Fettuccini Pasta tossed in Creamy Homemade Alfredo Sauce 15
- Grilled Chicken Breast** Prepared with Capers and a Lemon-Butter Sauce, served with Pasta and Fresh Vegetables 17
- Petite Filet Mignon** 4 oz. Grilled Prime Filet of Tenderloin served with Béarnaise Sauce 22
- Shrimp Linguini** Linguini Pasta, Gulf Shrimp, Artichokes, and Fresh Tomatoes, sautéed in a Lemon-Butter and White Wine Sauce 18

Signature Sandwiches

(All sandwiches served with homemade potato chips)

- Kobe Burger** Grilled Kobe Beef on "Sweet Yeast" Sourdough Bread, topped with Swiss Cheese, Boston Lettuce, Tomatoes, Avocado, Red Onion, Mayonnaise and Dijon Mustard. 16
- Pastrami Reuben** Marble Rye Bread with Layers of Pastrami, Sauerkraut, Swiss Cheese and served with our Homemade Potato Salad. 12
- Philly Cheese Steak** Thinly-Sliced Sirloin Steak topped with Fresh Bell Peppers, Mushrooms, Onions and Provolone Cheese on French Bread 13
- Turkey Melt** Roasted Turkey Breast served on Ciabatta Bread and topped with Italian Peppers, Pepperoni, Mushrooms and Provolone Cheese. 12
- Tuna Salad** Our Signature Homestyle Tuna Salad, Lettuce and Tomatoes, served on Toasted Wheat Bread. 12



Menu

119 Staffel Street
Boerne, Texas 78006
830-816-2005

TheCreekRestaurant.com

Restaurant Hours

Tuesday - Saturday
Lunch: 11am - 3pm • Dinner: 5pm - 9pm
Sunday
Brunch: 11am - 3pm

Closed Mondays

Salads

The Creek Salad Spring Mix, Tomatoes, Cucumber, Red Onion, Feta Cheese, Picholine Olives, Avocado and Hearts of Palm served with Red Wine Vinaigrette 13

Warm Spinach Salad Baby Spinach tossed with Crispy Bacon, Walnuts, Toasted Almonds, Fresh Mushrooms and a Warm Bacon Vinaigrette 12

Caprese Salad Fresh Sliced Tomatoes topped with Buffalo Mozzarella Cheese and Basil Pesto 12

Classic Caesar Salad Hearts of Romaine Lettuce tossed in our House Caesar Dressing, Seasoned Croutons and Fresh Grated Parmigiano Reggiano Cheese 10

Blue Cheese, Thousand Island, Ranch
Vinaigrettes - Champagne, Balsamic, Red Wine or Raspberry

Soups

Soup Du Jour 6

French Onion 7

Pastas

Frutti di Mare Fresh Mussels, Clams, Jumbo Gulf Shrimp, Diver Scallops and Calamari, served over a Bed of Linguini Pasta with Homemade Plum Tomato Sauce 30

Spaghetti Puttanesca Pasta tossed with Homemade Tomato Sauce, Capers, Red Onion, Crushed Red Pepper and Extra Virgin Olive Oil 18

Blue Crab & Shrimp Linguini Linguini Pasta, Gulf Shrimp, Lump Crab Meat, Artichokes and Fresh Tomatoes, sautéed in a Lemon-Butter and White Wine Sauce 29

Fowl

Roasted Quail Boneless, Whole-Roasted Quail with a Homemade Dried Fruit and Sausage Stuffing, topped with a Warm Brandy Sauce 29

Italian Chicken Breast Grilled and layered with Tomatoes, Basil, Fresh Mozzarella, served with Capers and Lemon-Butter Sauce 24

Grilled Chicken Breast Prepared with Capers and Lemon-Butter Sauce, served with Pasta and Fresh Vegetables 23

Pan-Seared Chicken Breast Accompanied by Jumbo Shrimp, Fresh Tomatoes, Asparagus and Artichoke Hearts, with a White Wine Butter Sauce 27



Dinner



Steaks & Chops

Filet Mignon 8 oz. Grilled Prime Filet of Tenderloin, served with Béarnaise Sauce, Garlic Mashed Potatoes and Fresh Vegetables 42

Classic Veal Piccata Veal Scaloppini sautéed with Capers, Mushrooms, Fresh Lemon Juice, White Wine Butter Sauce and served with Pasta 28

Texas Ribeye 14 oz. Ribeye Steak, Grilled and topped with our Texas Maitre d' Butter Glaze, served with Garlic Mashed Potatoes and Fresh Vegetables 38

Australian Lamb Chops French-Cut Lamb Chops, Grilled with Rosemary and served with Choice of a Baked Potato or Garlic Mashed Potatoes 40

Seafood

Shrimp Tampico Jumbo Gulf Shrimp Lightly Breaded, Pan Fried with a Lemon-Garlic Butter Sauce, accompanied by Pasta and topped with Fresh Cilantro and Serrano Peppers 29

Trout Amandine Whole Fresh Rainbow Trout filleted, sautéed in a White Wine and Lemon-Butter Sauce and topped with Toasted Almonds 28

Chilean Sea Bass Pan-Roasted Fresh Chilean Sea Bass, served with Jumbo Gulf Shrimp on a Bed of Spinach & Asparagus with a Garlic Butter Sauce 42

Snapper a La Creek Fresh Gulf Red Snapper Filet, sautéed with Gulf Shrimp and Jumbo Lump Crab Meat, served with Meunière Sauce 35

Diver Sea Scallops Pan-Seared, topped with Avocado and Lemon Beurre Blanc, with Sautéed Spinach and Three-Cheese Grits 38

Scottish Salmon Wild-Caught Grilled Salmon Filet, Fresh Baby Spinach, Diced Tomatoes, Artichokes and Fresh Garlic, with a White Wine Butter Sauce, served with Corn Polenta 29



House Dessert Specialties

Assorted Gelato 8
Please ask your Server for today's selections

Chocolate Mousse Cake Creamy Three-Layered Delicacy with a Touch of Brandy 10

Peach Cobbler Fresh Peaches baked in a Delicious Ground Oatmeal Cookie Crust, served warm with Vanilla Bean Ice Cream 9

Cheesecake Three-Cheese Mexican-Style Cheesecake, served with Fresh Wild Berry Topping 9

Crème Brûlée Vanilla Custard topped with Caramelized Sugar 9

Key Lime Pie Tangy Lime Filling topped with Homemade Whipped Cream 9

Beso de Angel Red Wine and Strawberry Marmalade infused White Cake topped with Basil, Mascarpone and Kahlúa Cream liqueur 10

Coffee Specialties

Espresso 4

Latte 5

Cappuccino 6

The Creek Coffee 15
Brandy, Baileys Irish Cream, Frangelico and Tia Maria

Mexican Coffee 14
A Classic Blend of Coffee, Kahlúa, and cream

Irish Coffee 14
A scrumptious take on the Traditional Coffee and Irish Whiskey recipe

Beverages

Iced Tea ♦ Lemonade ♦ Coffee 3

Hot Tea ♦ Soft Drinks 4

Pellegrino 16 oz. ♦ Panna 16 oz. 5