

## 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. 13
- Shrimp Cocktail** Five 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 cantaloupe. 14
- Fried Calamari** Lightly breaded and served with Chipotle Cream. 14
- Smoked Salmon Carpaccio** Thinly sliced and served with capers, onion and chopped hard-boiled eggs. 14

**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
- Warm Spinach Salad** Baby spinach tossed with crispy bacon, walnuts, toasted almonds, fresh mushrooms and a warm bacon vinaigrette. 11
- Pasta Salad with Shrimp** Rotini pasta, artichokes, bell peppers, olives, celery and capers marinated with extra virgin olive oil, topped with large Gulf shrimp and basil, served with Champagne or Balsamic vinaigrette. 19
- 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. 8

**Add:** Salmon or Shrimp 11 Chicken 8



# Lunch



## Entrees

- Shrimp Tampico** Jumbo Gulf shrimp lightly breaded and pan-fried with lemon-garlic butter sauce. Served with pasta, 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. 16
- 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. 17

## 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 and red onion. 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](http://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. 11

**Caprese Salad** Fresh sliced tomatoes topped with buffalo mozzarella cheese and basil pesto. 13

**Classic Caesar Salad** Hearts of Romaine lettuce tossed in our house Caesar dressing, seasoned croutons and fresh grated Parmigiano Reggiano cheeses. 8

### Salad Dressings

*(Salad dressings served with Lunch and Dinner)*

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 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. 25

**Grilled Chicken Breast** Prepared with capers and lemon-butter sauce, served with pasta and fresh vegetables. 23



# 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 angel hair pasta, topped with fresh cilantro and serrano peppers. 29

**Trout Amandine** Whole fresh rainbow trout filet 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 meuniere sauce. 35

**Diver Scallops** Tender pan-seared scallops, topped with an organic orange reduction and chili sauce. 37

**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

**Shrimp & Diver Scallops** Grilled on a skewer and served with Saffron rice. 30



## House Dessert Specialties

**Assorted Gelatos** 8  
Please ask your Server for today's selections.

**Tiramisu di La Casa** Lady Fingers infused with Espresso and Amaretto Liqueur, layered with Mascarpone Cream and topped with chocolate shavings. 10

**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

**Creme Bruleé** 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

**Panna Cotta** Traditional Italian Cooked Cream topped with fresh fruit. 9

## Coffee Specialties

**Espresso** 4

**Latte** 5

**Cappucino** 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