



APPETIZERS

CRAB CAKES 🌸 26

LUMP CRAB CAKE, BASTED WITH TARRAGON BROWN BUTTER AND SERVED WITH SLICED AVOCADO & REMOULADE SAUCE.

WRAPPED ASPARAGUS CROSTINI 22

TRUFFLE CROSTINI TOPPED WITH PROSCIUTTO-WRAPPED GRILLED ASPARAGUS AND SHAVED PARMESAN.

STEAK TARTARE 24

4OZ. KNIFE-CUT PRIME TENDERLOIN, CORNICHONS, CAPERS, DIJON MUSTARD AND OUR CREEK SAUCE.

ESCARGOTS 🌸 16

SEARED ESCARGOT IN GARLIC AND PARSLIED WHIPPED BUTTER.

BRIE CRÈME BRÛLÉE 🌸 🌿 21

BAKED BRIE TOPPED WITH A RAW SUGAR CRUST. SERVED WITH HOT BAGUETTE AND HOUSE-MADE SEASONAL FRUIT COMPOTE.

CEVICHE PERUANO 19

FRESH BAY SCALLOP CEVICHE WITH LECHE DE TIGRE - A BRIGHT AND SPICY CITRUS-BASED MARINADE - CILANTRO AND AVOCADO.

WAGYU MEATBALLS 18

HOUSE-MADE WAGYU MEATBALLS WITH A CREAMY PARMESAN SAUCE AND TOMATOES. TOPPED WITH SHAVED PARMESAN AND FRESH BASIL.

SOUP & SALADS

SOUP OF THE DAY 🌸 12

FRESH HOMEMADE SOUP

THE CREEK SALAD 🌸 🌿 🌾 16

TOMATOES, CUCUMBER, RED ONION, FETA CHEESE, OLIVES, AVOCADO AND HEARTS OF PALM WITH OUR HOUSE VINAIGRETTE.

LYONNAISE SALAD 🌾 15

FRISÉE LETTUCE, TOMATOES AND BACON LARDONS TOPPED WITH A POACHED EGG, SERVED WITH A FRENCH VINAIGRETTE.

WARM MUSHROOM SALAD 🌿 🌾 17

SPINACH, ARUGULA, RED ONIONS, SAUTÉED MUSHROOMS AND WARM GOAT CHEESE, SERVED WITH BALSAMIC VINAIGRETTE.

GRILLED WEDGE 🌾 15

GRILLED ICEBERG LETTUCE WEDGE, CRISPY PROSCIUTTO, TOMATOES AND SCALLIONS, TOPPED WITH ANCHOVY AND A BLUE CHEESE TARRAGON VINAIGRETTE.

PASTAS & RISOTTO

SHRIMP AND SCALLOP

AGLIO E OGLIO 🌸 29

SHRIMP AND BAY SCALLOP LINGUINI WITH A GARLIC PEPPERONCINI LEMON SAUCE AND PARMIGIANO REGGIANO.

PAPPARDELLE BOLOGNESE 27

WAGYU BOLOGNESE RAGU WITH PAPPARDELLE PASTA AND TOPPED BY SHAVED REGGIANO-PARMESAN.

TUSCAN PASTA 🌿 🌾 25

ANCIENT GRAIN PASTA, CASHEW SAUCE, SUN-DRIED TOMATOES AND MUSHROOMS.

WILD MUSHROOM RISOTTO 🌿 🌾 31

CREAMY TRUFFLE RISOTTO WITH SEASONAL WILD MUSHROOMS AND PARMIGIANO REGGIANO.

GLUTEN-FREE PASTA AVAILABLE UPON REQUEST

ENTRÉES

SEAFOOD

SEARED TUNA 45

YELLOWFIN TUNA STEAKS WITH A WASABI AND SCALLION SOY SAUCE.

CHIPOTLE SCALLOPS 48

PAN-SEARED U-10 BAY SCALLOPS, ACCOMPANIED BY BROCCOLI AND A CREAMY CHIPOTLE SAUCE.

BLACKENED HALIBUT 49

PAN-SEARED ALASKAN HALIBUT ON A BED OF SAUTÉED SPINACH,
TOPPED WITH SHRIMP AND A TEQUILA LIME BEURRE BLANC.

SHRIMP TAMPICO 29

LIGHTLY BREADED JUMBO GULF SHRIMP, PAN-FRIED AND DRIZZLED WITH
A LEMON-GARLIC BEURRE BLANC, TOPPED WITH SERRANO CHILI AND FRESH CILANTRO.

SNAPPER A LA CREEK 44

PAN-SEARED SNAPPER FILET, TOPPED WITH WILD-CAUGHT SHRIMP AND A MEUNIERE SAUCE.

SALMON EN PAPILOTE 39

PAPILOTE-STYLE COPPER RIVER SALMON FILET, WITH BABY SPINACH,
TOMATOES AND GARLIC, TOPPED WITH POBLANO TARTAR SAUCE.



FOWL, STEAKS & CHOPS



FILET MIGNON 49

8 OZ. PRIME TENDERLOIN WITH BEARNAISE SAUCE.

RACK OF LAMB 48

NEW ZEALAND LAMB RACK WITH
CASHEW BASIL PESTO AND ROSEMARY AU JUS.

BANDERA QUAIL 41

2 PAN-SEARED SEMI-BONELESS LOCAL QUAIL SERVED WITH
A CREAMY TARRAGON RISOTTO AND A CANDIED LEMON.

FRIED DUCK CONFIT 39

FRIED DUCK CONFIT SERVED WITH A BLACKBERRY
GASTRIQUE, POTATO PURÉE AND A HOUSE SALAD.

PRIME RIBEYE 61

16 OZ. PRIME RIBEYE WITH
HORSERADISH CREAM AND HOUSE BUTTER.

VEAL CORDON BLEU 47

THIN VEAL CHOP, LIGHTLY BREADED WITH FRESH HERBS,
TOPPED WITH PROSCIUTTO, GRUYERE CHEESE AND
MUSHROOM MARSALA.

BALSAMIC CHICKEN CAPRESE 35

SEARED CHICKEN, BEEF STEAK TOMATO AND GARLIC
TOPPED WITH MELTED BURRATA CHEESE AND A
CHABLIS BALSAMIC REDUCTION.

SIDES

SPINACH HASH  9

CHARRED GREEN BEANS   9

RUSTIC MASHED POTATOES  9

POTATO GRATIN  9

GRILLED BROCCOLINI   9

LOBSTER MAC AND CHEESE 18



CHEF'S RECOMMENDATION



VEGAN



VEGETARIAN



GLUTEN-FREE