



CREEKSIDE~DINING

997-3458

APPETIZERS

- AHI TUNA** 13.75 lightly peppered and grilled , served in horseradish and thyme sauce
FOIE GRAS 19.75 pan seared, sauternes sauce
SMOKED SALMON 13.75 capers, onions & vinaigrette
PRAWNS 14.75 with butter, garlic, lemon & wine
SCALLOPS 13.75 seared day boat scallops with ilte creame , herbs, saffron over puff pastry
TORTELLINI 12.75 aged garlic, cream & morels mushrooms
ESCARGOT 13.75. garlic butter & pernod
LOBSTER TAIL 22.75 cold water australian with lime beurre blanc
CUP OF SOUP 6.75

SALADS

- ROMAINE** 7.75 romaine with anchovies, parmesan cheese, vinaigrette dressing
MIXED GREENS 7.75, smoked duck & goat cheese with aged balsamic vinaigrette
MUSHROOMS & SHRIMP 8.75 mushrooms, bay shrimps, spinach, radicchio, red pepper vinaigrette

ENTREES

- AHI TUNA** 27.75 lightly peppered and grilled , served in horseradish and thyme sauce
SALMON 24.75 poached in salmon broth with chambord & port wine sauce
PRAWNS 25.75 white wine, lemon & garlic
LOBSTER TAIL 45.75 cold water australian with lime beurre blanc
QUAIL 23.75 roasted with huckleberries
BREAST OF CHICKEN 21.75 mushrooms, champagne, sorrel & cream
TOURNEDOS OF BEEF TARRAGON 28.75 tarragon, cabernet & cognac sauce
TOURNEDOS OF BEEF CHANTERELLE 28.75 golden chanterelle, herbs, ginger & brandy
VEAL 28.75 sautéed with shiitake mushrooms, cream & calvados brandy
RACK OF LAMB 36.75 roasted & grilled with rosemary & tarragon mustard
VEGETARIAN PASTA 19.75 linguine & vegetables sautéed with olive oil herbs and sun dried tomatoes
LINGUINE 26.75 linguine, scallops, prawns, shrimp, white wine, garlic, lemon thyme & lite tomato sauce
FUSILLI & SCALLOPS 25.75 cork screw pasta, portabella mushrooms, marinated and barbecued scallops with olive oil, herbal seasoning and garlic.
TORTELLINI 19.75 aged garlic, cream & morels mushrooms
KOBE BEEF 80.00 peppercorns, cabernet, sage & courvoisier
BUFFALO NEW YORK 33.00 peppercorns, cabernet, sage & courvoisier
ELK 27.75 portabellas, game reduction cognac sauce)

DESSERTS

- VANILLA ICE CREAME CREME BRULE & BERRIES** 6.75
CARAMEL CUSTARD 5.75
CHOCOLATE TRUFFLE TORTE 6.75
AMARETTO CHEESE CAKE 6.75
MIXED BERRIES with creme anglaise 7.75
CREME BRULEE 6.75
COMBINATION 8.75 dark chocolate pate, white chocolate mousse amaretto cheese cake and creme brulee
SOUFFLÉ GRAND MARNIER 10.00 minimum of two orders 20.00