



THE CREEK CLUB

GRIDDLE CAKES

SERVED WITH: ONE SIDE | WARM MAPLE SYRUP | SWEET WHIPPED BUTTER

BUTTERMILK PANCAKES	12
BRIOCHE FRENCH TOAST	13

CHOOSE A TOPPER:

Macerated Strawberries | Peach Chutney

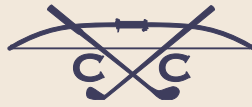
SUNDAY SPECIALTIES

CREATE YOUR OWN THREE EGG OMELET	14
Toast or Biscuit Two Sides	
TWO EGGS ANY STYLE	12
Toast or Biscuit Two Sides	
CHUNKY AVOCADO TOAST	12
Grilled Wheat Bread Heirloom Cherry Tomatoes Basil Two Over Easy Eggs One Side	
LAMB MERGUEZ SHAKSHUKA GF, NO PITA	13
Lamb Sausage Tomato Stew Farm Eggs Grilled Pita One Side	
CORNED BEEF HASH	12
Potatoes Onions Eggs Any Style One Side	

SIDES

ADDITIONAL SIDES | 4 EACH

BREAKFAST POTATOES | CHEDDAR GRITS | FRESH FRUIT |
BACON | CHICKEN SAUSAGE PATTY



THE CREEK CLUB

GARDEN HARVEST

BURRATA SALAD GF	7 14
Hand-Picked Arugula Heirloom Tomato European Cucumber Basil Avocado Red Onion Sherry Vinaigrette	
BABY ICEBERG WEDGE GF	7 11
Bacon Red Onion Tomato Statesboro Blue Dressing	
TRADITIONAL CAESAR GF (NO CROÛTONS)	7 14
Romaine Hearts Shaved Parmesan Croûtons Caesar Dressing	

HARVEST ADD ONS

GRILLED SHRIMP (4)	9	CHICKEN: GRILLED OR CRISPY	7
GRILLED SALMON	7	ANGUS BEEF TENDERLOIN	10
SCOOP OF YOUR FAVORITE SALAD: EGG TUNA CHICKEN 8			

SOUPS

NEW ENGLAND CLAM CHOWDER	7 9
DAILY SOUP	6 8

WE'RE ON A ROLL

YOUR CHOICE: FRIES, HOUSE OR SWEET | FRUIT | SIDE SALAD | HOT CHIPS

REUBEN SANDWICH	12
Rye Bread 1000 Island Dressing Sauerkraut Swiss Cheese	
GRILLED SPLIT ALL BEEF FRANKFURTER OR BEER BRAT	9
Classic Condiments	
ANGUS BEEF BURGER	13
Your Choice: Blue Cheddar Swiss Pepper Jack	
TRADITIONAL CREEK CLUB	13
Turkey Ham Bacon Cheddar Swiss Mayonnaise	
CHICKEN ALBACORE TUNA EGG SALAD	12
Butter Lettuce Sliced Tomato	
THE ULTIMATE CHICKEN SANDWICH	12
Crispy Chicken Breast Bacon Pepper Jack Pickles BBQ Mayo Crispy Onions Sesame Seed Bun	



THE CREEK CLUB

BAR BITES

FRIED CHEESE CURDS Marinara Sauce	11
CRISPY CHICKEN BITES Honey Hot Sauce Blue Cheese Dipping Sauce	11
VEGETABLE SPRING ROLLS Sweet Chili Sauce	10
SMOKED SALMON DEVEILED EGGS ^{GF} Pickled Onion Jam Fried Capers	7
CHARRED BROCCOLI ^{GF} Caveman Blue Caramelized Pearl Onion Spiced Crispies	7
TRUFFLE FRIES Parmesan Cheese Chive Dipping Sauce	8
STEAK SLIDER Maytag Blue Cheese Horseradish Cream Caramelized Onions	4 Each
LAMB SLIDER Harissa Aioli Pickled Red Onions	4 Each
CRAB SLIDER Lemon Aioli	4 Each

Advisory: The consumption of raw or undercooked foods, such as meat, fish, and eggs, which may contain harmful bacteria, could cause serious illness or death. As a courtesy to other patrons, please refrain from cell phone use in the restaurant.



THE CREEK CLUB

PRE-DINNER COCKTAILS 11

BOW & ARROW

Botanical Champagne Cocktail

Ketel One Botanical Peach & Orange Blossom | Citrus Liqueur | Kenwood Sparkling

SMASH FACTOR

Creek Bourbon Smash

Buffalo Trace Straight Bourbon | Muddled Lemon Basil Honey | Soda

UNCLE HANK'S MANIFESTO

The Perfect Gin Martini

Manifest Jacksonville Craft Gin | Vermouth Blanc | Three Olives | Stirred

MENAWA'S MULE

Wheatley Kentucky Small Batch Vodka | Strawberry | Basil | Ginger Beer | Lime

KNEE KNOCKER

Smoked Rum Old Fashioned

Don Q Añejo Puerto Rican Rum | Simple Syrup | Angostura Bitters | Hickory Smoke

LUCKY LOPEZ

Top Shelf Margarita

Avion Silver Tequila | Bauchant Orange Liqueur | Lime

THREE MEAN GREENS

Choice of 3 Cocktails Inspired by our Famous 18th Hole:

PURDY BIRDIE BASITO

Basil Mojito

Cane Run Estate Imported Rum | Fresh Basil & Lime | Brown Sugar Simple Syrup | Ginger Ale

JULEP PAR-FECTION

Classic Mint Julep

Buffalo Trace Straight Bourbon | Mint Infused Simple Syrup | Fresh Mint | Crushed Ice

BLOODY BOGEY

Bacon Infused Bloody Mary

Bakon Premium Potato Vodka | House Made Bloody Mary Mix | Celery Salt Rim | Assorted Accoutrements

COMFORT @ CREEK

STARTERS

NEW ENGLAND CLAM CHOWDER 7 | 9

Baby Clams | Potato | Oyster Crackers

BABY ICEBERG WEDGE GF 7

Bacon | Red Onion | Tomato | Statesboro Blue Dressing

TRADITIONAL CAESAR SALAD GF (NO CROÛTONS) 8

Romaine Hearts | Shaved Parmesan | Croûtons | Caesar Dressing

AHI TUNA CRUDO GF, (NO WONTONS) 12

Cucumber | Sesame | Soy | Ginger | Wonton Crisp | Avocado

VEGETABLE SPRING ROLLS 10

Sweet Chili Sauce

SUPPER

PICCATA: CHICKEN 22 | SHRIMP 26

Angel Hair Pasta | Spinach | Lemon Caper Sauce

CHICKEN PARMESAN 24

Buffalo Mozzarella | Spinach | Tomato Sauce

CRAB CAKE 33

Green Beans | Heirloom Tomato | Marbled Fingerling Potatoes | Red Onions | Artichoke | Kalamata Olives | Remoulade

SOUTHERN FRIED PORK CHOP 28

Mac & Cheese | Glazed Carrots

ANGUS BEEF BURGER 13

Choice of: Cheddar, Pepper Jack, or Blue
Choice of Side: Battered Crispy Fries, Side Salad, or Fresh Fruit Cup

BUTCHER'S BLOCK

FILET MIGNON GF

SMALL 29 | LARGE 39

ANGUS BEEF RIB EYE GF

14OZ. 42

VEAL PORTERHOUSE GF

36

YOUR CHOICE OF TWO SIDES:

Battered Crispy Fries | Asiago Potato Gratin GF | Horseradish New Potato GF | Asparagus Hollandaise GF | Creamed Spinach GF | Mac & Cheese

SEASONALLY INFLUENCED

STARTERS

DAILY SOUP

6 | 8

BURRATA SALAD GF

8

Hand-Picked Arugula | Heirloom Tomato | European Cucumber | Basil | Avocado | Red Onion | Sherry Vinaigrette |

ROASTED CAULIFLOWER & AGED WHITE CHEDDAR DIP

9

GF, (NO CRACKER)

Lavash Cracker

BLISTERED SHISHITO PEPPERS GF

8

Togarashi | Sea Salt | Miso Aioli

ENTRÉES

GRILLED AHI TUNA NICOISE GF

28

Haricot Vert | New Potato | Olives | Tomato | Romaine Hearts | Meyer Lemon Vinaigrette

ROASTED DOMESTIC LAMB LOIN GF

32

Merguez | Cannellini Bean Cassoulet | Green Harissa

SEARED ATLANTIC SALMON GF

26

Cauliflower Puree | Sweet & Sour Cabbage | Goat Cheese | Herb Oil

PAN SEARED BLACK GROUPER GF

32

Celery Root Puree | Asparagus |

Watercress Sauce

CHILLED QUINOA & CHICKPEA BOWL GF

22

Watercress | Mushroom | Radish | Green Onions | Pickled Cucumbers | Cauliflower | Sunflower Seeds | EVOO | Sherry Vinegar

WINES BY THE GLASS

SPARKLING WINE

NV Kenwood "Yulupa" Brut <i>California</i>	8
NV Domaine Chandon Brut Rosé <i>California</i>	12

PINOT GRIGIO

2017 J Vineyards <i>California</i>	9
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CHARDONNAY

2018 Trefethen <i>Oak Knoll District of Napa</i>	11
2017 Sonoma Cutrer <i>Sonoma Coast</i>	14
2016 Grgich Hills <i>Napa Valley</i>	18

SAUVIGNON BLANC

2017 Marlborough Estate Reserve <i>New Zealand</i>	10
2017 Peju <i>Napa Valley</i>	13

INTERESTING WHITES & PINKS

2018 Grgich Hills Rosé <i>Napa Valley</i>	12
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RIESLING

2017 Trefethen Dry Riesling <i>Oak Knoll District of Napa Valley</i>	13
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PINOT NOIR

2018 Inscription <i>Willamette Valley</i>	11
2018 Belle Glos "Las Alturas" <i>Santa Lucia Highlands</i>	15

MERLOT

2017 Parcel 41 <i>Napa Valley</i>	10
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ZINFANDEL

2016 Napa Cellars <i>Napa Valley</i>	13
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INTRIGUING REDS

2017 Morgan Cotes du Crow's Grenache Blend <i>Monterey</i>	9
2017 Tapiz Malbec <i>Mendoza</i>	10

CABERNET SAUVIGNON & BLENDS

2017 Gundlach Bundschu "Mountain Cuvee" <i>Sonoma County</i>	11
2016 Whitehall Lane "Tre Leoni" <i>Napa Valley</i>	14
2016 Pine Ridge <i>Napa Valley</i>	18

WINES BY THE BOTTLE

CHAMPAGNE/SPARKLING WINE

NV Kenwood "Yulupa" Brut <i>California</i>	31
NV Desiderio Jeio Rosé <i>Italy</i>	42
2013 Schramsberg Blanc de Blancs <i>North Coast</i>	69
NV Veuve Clicquot <i>Reims</i>	110
2006 Dom Pérignon <i>Epernay</i>	215

PINOT GRIGIO/PINOT GRIS

2017 J Vineyards <i>California</i>	34
2016 King Estate <i>Willamette Valley</i>	39
2015 Jermann <i>Friuli Giulia, Italy</i>	46

CHARDONNAY

2018 Trefethen <i>Oak Knoll District of Napa Valley</i>	43
2017 Sonoma Cutrer <i>Sonoma Coast</i>	55
2016 Adelsheim "Staking Claim" <i>Willamette Valley</i>	55
2015 Ramey <i>Russian River Valley</i>	66
2016 Grgich Hills <i>Napa Valley</i>	71
2016 Rombauer <i>Carneros</i>	79
2017 Cakebread <i>Napa Valley</i>	84
2015 Chateau Montelena <i>Napa Valley</i>	88
2013 Brewer-Clifton <i>Sta. Rita Hills</i>	95
2015 HDV "Hyde Vineyard" <i>Carneros</i>	108
2016 Joseph Drouhin <i>Puligny-Montrachet</i>	125
2017 Pahlmeyer "Wayfarer" <i>Sonoma Coast</i>	138
2017 Aubert "Larry Hyde & Sons" <i>Carneros</i>	165
2016 Kongsgaard <i>Napa Valley</i>	170

SAUVIGNON BLANC

2017 Marlborough Estate Reserve <i>New Zealand</i>	39
2015 Peju <i>Napa Valley</i>	45
2015 Jean Marc Brocard <i>Saint Bris</i>	53
2018 Cakebread <i>Napa Valley</i>	58
2017 Cloudy Bay <i>Marlborough</i>	65
2015 Spottswoode <i>Sonoma/Napa Valley</i>	85

INTERESTING WHITES & PINKS

2016 Mulderbosch Chenin Blanc <i>South Africa</i>	36
2018 Grgich Hills Rosé <i>Napa Valley</i>	47
2016 Halter Ranch Grenache Blanc <i>Paso Robles</i>	47
2018 Trefethen Dry Riesling <i>Oak Knoll District of Napa Valley</i>	49
2015 Schloss Gobelsburg Grüner Veltliner <i>Kamptal, Austria</i>	52
2013 Robert Foley Rhone Blend <i>California</i>	55
2017 Darioush Viognier <i>Napa Valley</i>	75

PINOT NOIR

2018 Inscription <i>Willamette Valley</i>	43
2015 The Paring <i>Sta. Rita Hills</i>	51
2018 Belle Glos "Las Alturas" <i>Santa Lucia Highlands</i>	59
2015 Adelsheim "Breaking Ground" <i>Willamette Valley</i>	62
2014 Domaine Bouchard Père & Fils <i>Beaune, Burgundy</i>	68
2017 Walt "La Brisa" <i>Sonoma Coast</i>	72
2015 Domaine Drouhin <i>Willamette Valley</i>	85
2015 Ken Wright <i>Willamette Valley</i>	98
2016 DuMOL <i>Russian River Valley</i>	110
2016 Merry Edwards <i>Russian River Valley</i>	115
2016 Domaine Serene "Evenstad Reserve" <i>Willamette Valley</i>	128
2016 Goldeneye <i>Anderson Valley</i>	133
2015 Pahlmeyer "Wayfarer" <i>Sonoma Coast</i>	148

MERLOT

2017 Parcel 41 <i>Napa Valley</i>	43
2016 Stags' Leap Winery <i>Napa Valley</i>	55
2015 Gundlach Bundschu <i>Sonoma Valley</i>	62
2016 Duckhorn <i>Napa Valley</i>	85
2016 Reynolds Family Winery <i>Stags Leap District</i>	100
2015 PlumpJack <i>Oakville</i>	110

ZINFANDEL

2016 Napa Cellars <i>Napa Valley</i>	49
2014 Grgich Hills <i>Napa Valley</i>	62
2014 Heitz Cellar <i>Napa Valley</i>	78
2016 Frank Family <i>Napa Valley</i>	90
2017 Ridge "Lytton Springs" <i>Dry Creek Valley</i>	94

INTRIGUING REDS

2017 Morgan Cotes du Crow's Grenache Blend <i>Monterey</i>	35
2017 Tapiz Malbec <i>Mendoza</i>	39
2017 Pietradolce Etna Rosso <i>Sicily</i>	55
2013 K Vintners "El Jefe" Tempranillo <i>Washington State</i>	72
2016 Treana Red <i>Paso Robles</i>	77
2015 Vietti Barolo <i>Castiglione</i>	110
2012 E. Guigal <i>Châteauneuf-du-Pape</i>	115
2016 Darioush Cabernet Franc <i>Napa Valley</i>	118
2016 Antinori Tignanello "Super Tuscan" <i>Tuscany</i>	160

CABERNET SAUVIGNON & BLENDS

2017 Gundlach Bundschu "Mountain Cuvee" <i>Sonoma County</i>	43
2016 Whitehall Lane "Tre Leoni" <i>Napa Valley</i>	55
2015 Turnbull <i>Napa Valley</i>	67
2016 Pine Ridge <i>Napa Valley</i>	71
2015 Stags' Leap Winery <i>Napa Valley</i>	82
2015 Hanatoro "Octave Vineyard" <i>Walla Walla</i>	88
2015 Justin "Isosceles" <i>Paso Robles</i>	95
2015 Grgich Hills <i>Napa Valley</i>	102
2014 Darioush "Caravan" <i>Napa Valley</i>	115
2014 Jordan <i>Alexander Valley</i>	130
2013 Château Latour <i>Pauillac</i>	130
2014 Silver Oak <i>Alexander Valley</i>	140
2014 Nickel & Nickel "C.C. Ranch" <i>Rutherford</i>	150
2014 CADE <i>Howell Mountain</i>	165
2013 Ramey "Pedregal Vineyard" <i>Oakville</i>	180
2015 PlumpJack <i>Oakville</i>	190
2014 Far Niente <i>Oakville</i>	210
2014 Pahlmeyer Proprietary Red <i>St. Helena</i>	250
2015 Caymus "Special Selection" <i>Napa Valley</i>	255
2013 Spottswoode <i>St. Helena</i>	275
2012 Heitz "Martha's Vineyard" <i>Napa Valley</i>	290
2014 Shafer "Hillside Select" <i>Stags Leap District</i>	320
2015 Paul Hobbs "Beckstoffer To Kalon" <i>Oakville</i>	485



THE CREEK CLUB

DESSERTS \$6

WARM BROWNIE BITE SUNDAE

Vanilla Ice Cream | Caramel

PEANUT BUTTER & CHOCOLATE CHEESECAKE MOUSSE

Salted Pretzels

LOADED MINI CRONUTS

Caramel | Chocolate | Pecans | Toasted Coconut | Toffee Bits

FRESH BERRY TART

Vanilla Whipped Cream

HOUSEMADE ICE CREAMS & SORBET \$6

VANILLA ICE CREAM

SALTED CARAMEL ICE CREAM

CHOCOLATE ICE CREAM

RASPBERRY SORBET