



THE CREEK CLUB

GRIDDLE CAKES

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

BUTTERMILK PANCAKES	12
BRIOCHE FRENCH TOAST	13
BELGIAN WAFFLE	12

CHOOSE A TOPPER:

Macerated Strawberries | Banana Jam

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 Eggs Any Style* One Side	
CRAB CAKE BENEDICT	14
Poached Eggs* One Side	
SMOKED BRISKET HASH	12
Onions & Pepper Potato Two 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

SEASONAL SALAD GF 	9
Baby Spinach Arugula Citrus Feta Smoked Almonds Crimini Mushrooms Strawberries Charred Onion-Oregano 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


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	
ANGUS BEEF BURGER*	13
Your Choice: Blue Cheddar Swiss Pepper Jack	
TRADITIONAL CREEK CLUB	13
Turkey Ham Bacon Cheddar Swiss Mayonnaise	
SMOKED SALMON SALAD WRAP	13
Arugula Onions Tomato Capers Boursin Spread	

 indicates heart-healthy meal



THE CREEK CLUB

BAR BITES

BACON WRAPPED DATES ^{GF} Statesboro Blue Cheese	12
CRISPY CHICKEN BITES Honey Hot Sauce Blue Cheese Dipping Sauce	11
VEGETABLE SPRING ROLLS Sweet Chili Sauce	10
SHRIMP PIL PIL ^{GF, Ask for no bread} Marinara Sauce Grilled Sourdough	12
SMOKED BEEF BRISKET TACOS Ancho BBQ Pickled Red Cabbage Cilantro Lime Aioli	12
TRUFFLE FRIES Parmesan Cheese Chive Dipping Sauce	8
STEAK SLIDER* Maytag Blue Cheese Horseradish Cream Caramelized Onions	4 Each
SHRIMP PO BOY SLIDER Cajun Remoulade Tomato Lettuce	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

THE BUMP & RUM

Lemon Mojito

Bicardi Limon Rum | Muddled Lime & Fresh Mint | Brown Sugar Syrup | Soda

BOW & ARROW

Botanical Champagne Cocktail

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

LUCKY LOPEZ

Top Shelf Margarita

Avion Silver Tequila | Bauchant Orange Liqueur | Lime

SMASH FACTOR

Creek Bourbon Smash

Buffalo Trace Straight Bourbon | Muddled Lemon Basil Honey | Soda

BINGO, BANGO, BONGO

Espresso Martini

Vanilla Vodka | Fresh Brewed Espresso | Bailey's Irish Cream | Kahlua | Godiva Chocolate Liqueur

MENAWA'S MULE

Yazi Ginger Vodka | Blueberry | Basil | Ginger Beer | Lime

KNEE KNOCKER

Smoked Rum Old Fashioned

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

UNCLE HANK'S MANIFESTO

The Perfect Gin Martini

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

THE VARDON GRIP & RIP

Vesper Variation

Sipsmith Dry Gin | Wheatley Small Batch Vodka | Lustau Vermut Bianco | Regans Orange Bitters | Lemon Twist & Cocktail Onion

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

BACON WRAPPED DATES GF 12

Statesboro Blue Cheese

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

Spinach | 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

90 DAY DRY AGED PRIME NEW YORK STRIP* GF

62

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

SEASONAL SALAD GF 

9

Baby Spinach | Arugula | Citrus | Feta | Smoked Almonds | Crimini Mushrooms | Strawberries | Charred Onion-Oregano Vinaigrette

JUMBO LUMP CRAB TOAST 

12

Granny Smith Apple | Golden Brioche | Crème Fraîche | Passion Fruit

MONGOLIAN STYLE CRISPY OYSTER MUSHROOM

10

Peanuts | Cilantro

TUNA POKE* GF 

12

Cucumber | Rice | Ginger | Soy | Sesame | Avocado

ENTRÉES

LINGUINE & CLAMS

25

White Wine | Olive Oil | Roasted Garlic | Basil | Cured Egg Yolk

ZAATAR GRILLED LAMB CHOPS* GF

32

Rosemary & Ricotta Fava Bean Purée | Chilled Marinated Zucchini | Tomato | Eggplant | Cucumber | Herbs

PAN ROASTED ATLANTIC SALMON* GF 

26

Artichokes | Spinach | Tomato | White Beans | Pancetta | Extra Virgin Olive Oil | Fennel Pollen

ROASTED CAROLINA FLOUNDER GF 


32

Jasmine Rice | Grilled Bok Choy | Chili Oil, Daikon & Green Onion | Coconut-Ginger Sauce

ROASTED AIRLINE CHICKEN BREAST GF

28

Fingerling Potato | Peas | Roasted Fennel | Tomato | Asparagus | Spinach | Turmeric-Yellow Pepper Coulis

 indicates heart-healthy meal

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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

2019 J Vineyards <i>California</i>	9
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CHARDONNAY

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

SAUVIGNON BLANC

2018 Marlborough Estate Reserve <i>New Zealand</i>	10
2019 Peju <i>Napa Valley</i>	13

INTERESTING WHITES & PINKS

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

2019 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

2018 Parcel 41 <i>Napa Valley</i>	10
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ZINFANDEL

2017 Napa Cellars <i>Napa Valley</i>	13
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INTRIGUING REDS

2018 Morgan Cotes du Crow's Grenache Blend <i>Monterey</i>	9
2018 Tapiz Malbec <i>Mendoza</i>	10

CABERNET SAUVIGNON & BLENDS

2018 Gundlach Bundschu "Mountain Cuvee" <i>Sonoma County</i>	11
2017 Whitehall Lane "Tre Leoni" <i>Napa Valley</i>	14
2017 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

2019 J Vineyards <i>California</i>	34
2018 King Estate <i>Willamette Valley</i>	39
2017 Jermann <i>Friuli Giulia, Italy</i>	46

CHARDONNAY

2018 Trefethen <i>Oak Knoll District of Napa Valley</i>	43
2018 Sonoma Cutrer <i>Sonoma Coast</i>	55
2016 Adelsheim "Staking Claim" <i>Willamette Valley</i>	55
2018 Ramey <i>Russian River Valley</i>	66
2018 Grgich Hills <i>Napa Valley</i>	71
2018 Rombauer <i>Carneros</i>	79
2018 Cakebread <i>Napa Valley</i>	84
2016 Chateau Montelena <i>Napa Valley</i>	88
2015 Brewer-Clifton <i>Sta. Rita Hills</i>	95
2015 HDV "Hyde Vineyard" <i>Carneros</i>	108
2018 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

2018 Marlborough Estate Reserve <i>New Zealand</i>	39
2019 Peju <i>Napa Valley</i>	45
2017 Jean Marc Brocard <i>Saint Bris</i>	53
2018 Cakebread <i>Napa Valley</i>	58
2019 Cloudy Bay <i>Marlborough</i>	65
2017 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
2019 Trefethen Dry Riesling <i>Oak Knoll District of Napa Valley</i>	49
2017 Schloss Gobelsburg Grüner Veltliner <i>Kamptal, Austria</i>	52
2014 Robert Foley Rhone Blend <i>California</i>	55
2018 Darioush Viognier <i>Napa Valley</i>	75

PINOT NOIR

2019 Inscription <i>Willamette Valley</i>	43
2016 The Paring <i>Sta. Rita Hills</i>	51
2018 Belle Glos "Las Alturas" <i>Santa Lucia Highlands</i>	59
2016 Adelsheim "Breaking Ground" <i>Willamette Valley</i>	62
2018 Domaine Bouchard Père & Fils <i>Beaune, Burgundy</i>	68
2017 Walt "La Brisa" <i>Sonoma Coast</i>	72
2016 Domaine Drouhin <i>Willamette Valley</i>	85
2015 Ken Wright <i>Willamette Valley</i>	98
2016 DuMOL <i>Russian River Valley</i>	110
2018 Merry Edwards <i>Russian River Valley</i>	115
2017 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

2018 Parcel 41 <i>Napa Valley</i>	43
2017 Stags' Leap Winery <i>Napa Valley</i>	55
2015 Gundlach Bundschu <i>Sonoma Valley</i>	62

2017 Duckhorn <i>Napa Valley</i>	85
2016 Reynolds Family Winery <i>Stags Leap District</i>	100
2015 PlumpJack <i>Oakville</i>	110

ZINFANDEL

2017 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

2018 Morgan Cotes du Crow's Grenache Blend <i>Monterey</i>	35
2018 Tapiz Malbec <i>Mendoza</i>	39
2019 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

2018 Gundlach Bundschu "Mountain Cuvee" <i>Sonoma County</i>	43
2017 Whitehall Lane "Tre Leoni" <i>Napa Valley</i>	55
2017 Turnbull <i>Napa Valley</i>	67
2017 Pine Ridge <i>Napa Valley</i>	71
2017 Stags' Leap Winery <i>Napa Valley</i>	82
2015 Hanatoro "Octave Vineyard" <i>Walla Walla</i>	88
2019 Justin "Isosceles" <i>Paso Robles</i>	95
2016 Grgich Hills <i>Napa Valley</i>	102
2014 Darioush "Caravan" <i>Napa Valley</i>	115
2014 Jordan <i>Alexander Valley</i>	130
2014 Château Latour <i>Pauillac</i>	130
2014 Silver Oak <i>Alexander Valley</i>	140
2018 Nickel & Nickel "C.C. Ranch" <i>Rutherford</i>	150
2017 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
2017 Pahlmeyer Proprietary Red <i>St. Helena</i>	250
2015 Caymus "Special Selection" <i>Napa Valley</i>	255
2016 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

BANANAS FOSTER CRÊPE

Mascarpone & Banana Jam

LOADED MINI CRONUTS

Caramel | Chocolate | Pecans | Toasted Coconut | Toffee Bits

LEMONGRASS CUSTARD

Chocolate Coconut Crunch | Vanilla Chantilly | Pink Peppercorn

HOUSEMADE ICE CREAMS & SORBET \$6

VANILLA ICE CREAM

SALTED CARAMEL ICE CREAM

RASPBERRY SORBET