

# ~ Creekside Grill ~

## Menu

### GREENS & SOUP

**SOUP DE JOUR** Cup- \$4 Bowl- \$6  
Inquire with your server as our soup changes daily

**CAESAR SALAD** \$8  
Romaine, garlic anchovy dressing, garlic crostini, with asiago and parmesan cheeses  
*suggested pairing: Chardonnay*

**SPINACH SALAD** \$11  
Baby spinach leaves, feta cheese, candied walnuts, sliced strawberries with a white balsamic lemon and basil dressing  
*suggested pairing: Rosé*

**CHICKEN WON TON SALAD** \$15  
Grilled chicken, crispy won tons, romaine, peanuts, egg noodles, bell peppers, sesame, lime and peanut dressing  
*suggested pairing: Sapporo*

Add:	Fire Cracker Prawns	\$5
	Creole Chicken Breast	\$6

### SHARING PLATES

**CALAMARI FRITA** \$12  
Lightly dusted in paprika tempura flour and fried golden brown; served with tzatziki and spanish onion and a lemon wedge  
*suggested pairing: Pinot Blanc*

**NAAN BREAD** \$7  
Great with our soups and salads! Served with tzatziki  
*suggested pairing: Lager*

**GRILLED CHICKEN QUESADILLA** \$14  
Black olives, diced tomatoes, nacho cheese, jalapenos and green onion; served with nacho chips, sour cream and pico de gallo  
*suggested pairing: Sauvignon Blanc*

**CHICKEN WINGS** \$11  
Crispy wings, tossed in your choice of sauce  
*suggested pairing: IPA*

**POTATO SKINS** \$9  
Crispy potato skins with bacon, green onion, cheese and served with sour cream  
*suggested pairing: IPA*

**GARLIC PORK RIB BITES** \$11  
Tossed with sea salt, cracked pepper and parsley; served with chipotle crème fraiche  
*suggested pairing: Pale Ale*

**NACHOS** \$17  
Tri-coloured corn chips, cheese blend, jalapenos, black olives, tomato, green onion; served with sour cream, pico de gallo and guacamole  
*suggested pairing: Amber Ale*

**PAN SEARED KOREAN DUMPLINGS** \$12  
Handmade with kim chi, pork, cabbage and ginger; served with sesame ginger soy sauce  
*suggested pairing: Chardonnay*

**THREE BBQ PULLED PORK TACOS** \$12  
Filled with lettuce, Sriracha mayo, mozzarella cheese, sour cream and Pico de Gallo  
*suggested pairing: Corona*

**FIRE CRACKER PRAWNS** \$12  
Seven skillet tiger prawns tossed with garlic, lime, chilies, pico de gallo butter and organic focaccia for dipping  
*suggested pairing: Chardonnay*

**HANGOVER FRIES** \$12  
Sea salted fried, topped with pulled pork with rale ale BBQ sauce, blended cheese, green onion, gravy and a sunny-side up free range egg  
*suggested pairing: Horseradish Caesar*

**PAN SEARED PEROGIES** \$14  
Spinach and feta cheese, kobasa sausage, parsley sautéed onion and sour cream  
*suggested pairing: Amber Ale*

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### SANDWEDGES

**TRIPLE GRILLED CHEESE** \$13  
Smoked white cheddar, monterey jalapeno jack and mozzarella served with a roasted tomato soup for dipping

**BUILD YOUR OWN BURGER \$12**

Ask Your Server for an Order Form  
Served with Fries, Salad or Veggies

Below Sandwedges are Served with  
Sea Salted Fries or House Salad

Substitute for \$3  
Yam Fires, Onion Rings, Soup or Caesar Salad  
All our bread is certified Organic

**CHICKEN CLUB** \$15  
Grilled chicken breast, smoked white cheddar, lettuce, tomato, maple smoked bacon and red onion with house mayo, ciabatta roll  
*suggested pairing: Lager*

**THE RINGER** \$16  
Shaved Angus beef, fried onion rings, garlic butter mozzarella cheese, served on an organic hoogie bun with au jus for dipping  
*suggested pairing: Merlot*

**HOMIE** \$12  
\* Vegetarian \* roasted red pepper hummus, guacamole, tomato, lettuce, spanish onion, feta cheese, grilled pepper and balsamic glaze; served on organic focaccia bread  
*suggested pairing: Gewürztraminer*

**BBQ PULLED PORK MELT DIP** \$15  
Red ale BBQ pulled pork, melted smoked white cheddar, and house mayo on a butter brioche bun and jus for dipping  
*suggested pairing: Amber Ale*

### CLUB FAVORITES

**TWO PIECE FISH & CHIPS** \$15  
Beer-battered sea Basa with fries, lemon and tartar sauce  
*suggested pairing: Pale Ale*

**GRILLED CHICKEN & PRAWN MOJO BOWL** \$16  
Sautéed with bell peppers, spanish onion and sweet chili sauce; over coconut jasmine rice, chopped cilantro and garnished with crushed peanuts  
*suggested pairing: Gewürztraminer*

**MULIGAN'S BREAKFAST** \$12  
Two free-range eggs, any style, served with hashbrowns, bacon, buttered toast and fresh fruit  
*Substitute English Banger Sausages- \$2*

### DESSERT

**COCONUT CRÈME BRULE** \$6  
A rich coconut cream royal, served with caramelized turbinado sugar, whipped cream and fresh strawberries

**HOUSEMADE CHEESECAKE** \$7  
Individual cheesecake on a graham crumb crust served with fruit coulis, whipped cream and fresh berries.  
*Ask your server for today's flavour*

**BROWNIE AND ICE CREAM** \$5  
Warm mini chocolate brownies, vanilla bean ice cream, housemade caramel sauce, whipped cream and fresh berries