

# ~ Creekside Grill ~

## Menu

### GREENS & SOUP

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

**SALMON & CORN CHOWDER** Cup- \$6 Bowl- \$8  
Boston-style recipe with bacon and smoked salmon

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

**BABY ARUGULA & SPINACH SALAD** \$11  
Goat cheese, candied walnuts, strawberries,  
grilled pineapple, white balsamic, lemon and basil  
dressing  
*suggested pairing: Rosé*

**WEDGE SALAD** \$12  
Iceberg lettuce, smoked gorgonzola, prosciutto,  
slivered apple, candied walnuts, roasted red pepper  
and parmesan dressing  
*suggested pairing: Gewürztraminer*

**TACO SALAD** \$16  
Taco beef, iceberg lettuce, nacho toppings, sour cream,  
guacamole, Pico de Gallo  
*suggested pairing: Corona*

**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
	Grilled Miso Salmon	\$7

### 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** \$13  
Pesto chicken breast, crumbled goat cheese, sour cream  
and pico de gallo  
*suggested pairing: Sauvignon Blanc*

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

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

**NACHOS** \$16  
Tri-coloured corn chips, cheese blend, jalapenos, black  
olives, tomato, green onion; served with sour cream and  
pico de gallo  
*suggested pairing: Amber Ale*

**FRANK'S HOT CHICKEN WINGS** \$9  
Crispy wings, smothered in cayenne pepper hot sauce  
*suggested pairing: IPA*

**PAN SEARED SHRIMP GYOZA'S** \$9  
Stuffed with shrimp, cabbage, chives and ginger;  
served with a sesame ginger soy sauce  
*suggested pairing: Chardonnay*

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

**FIRE CRACKER PRAWNS** \$12  
Skillet tiger prawns tossed with white wine, garlic, lime,  
chilies; served with organic focaccia bread  
*suggested pairing: Chardonnay*

**ROASTED GARLIC & COMOX BRIE** \$14  
Served with red currant jelly, crostini's and  
candied walnuts  
*suggested pairing: Pinot Noir*

**FLAT BREAD PIZZA** \$14  
Hand-pressed dough, prosciutto ham, smoked  
gorgonzola, parmesan and asiago cheeses, roasted  
garlic, basil pesto and topped with baby arugula  
*suggested pairing: Sauvignon Blanc*

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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

#### PAR THREE PACKAGE \$16

Your choice of a ½ sandwedge, cup of soup and salad

#### BUILD YOUR OWN BURGER \$11

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

Below Sandwedges are Served with  
Sea Salted Fries

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, organic seed bread  
*suggested pairing: Lager*

#### BISTRO TURKEY SANDWEDGE \$16

Oven roasted turkey, smoked gorgonzola, slivered apple, mayo and tomato; served on toasted cranberry semolina bread  
*suggested pairing: Amber Ale*

#### THE RINGER \$15

Shaved Angus beef, fried onion rings, garlic butter mozzarella cheese, served on a brioche roll with au jus for dipping  
*suggested pairing: Merlot*

#### HOMIE \$12

\* Vegetarian \* roasted red pepper hummus, guacamole, tomato, baby arugula, spanish onion, goat cheese, grilled pepper and balsamic glaze; served on focaccia bread  
*suggested pairing: Gewürztraminer*

#### CHICKEN & COMOX BRIE \$14

Brie melted over grilled chicken breast, caramelized onion, and red currant jelly and chipotle crème fraiche brioche roll  
*suggested pairing: Pinot Noir*

#### CUBAN MISSILE \$13

Monterey jalapeno jack cheese, grilled rosemary ham, Basil pesto and grilled pineapple; served on a brioche roll  
*suggested pairing: Gewürztraminer*

### MAINS

#### SPINACH & RICOTTA CANNELLONI \$15

Resting on garlic marinara sauce baked with, crumbled goat, parmesan and asiago cheeses, chopped parsley & garlic focaccia  
*suggested pairing: Cabernet/ Merlot Blend*

#### GRILLED MISO PACIFIC SALMON \$19

With coconut jasmine rice, strawberries, pico de gallo, tamari and a bell pepper medley  
*suggested pairing: Sauvignon Blanc*

#### BLACKENED CHICKEN CREOLE \$15

Chicago-style, cajun-spiced breast with bell pepper medley, sour cream mashed potatoes and creole butter  
*suggested pairing: IPA*

#### CHARBROILED BLACK ANGUS STEAK \$21

7oz center-cut sirloin smothered in sautéed mushrooms, sour cream mashed potatoes, and an heirloom tomato sauté  
*suggested pairing: Merlot*

### CLUB FAVORITES

#### PAN-SEARED SPINACH & FETA PEROGIES \$14

Sautéed kobasa sausage, onion and served with pico de gallo and sour cream  
*suggested pairing: Chardonnay*

#### TWO PIECE FISH & CHIPS \$14

Beer-battered sea Basa with fries 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*

#### BANGALORE CHICKEN CURRY BOWL \$14

Gently stewed chicken thighs with sweet onion, ginger, chilies, house-ground spices over coconut jasmine rice and served with garlic naan bread  
*suggested pairing: Chardonnay*