

# ~ Creekside Grill ~

## 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*

### TACO SALAD \$16

Mexican taco beef, mixed lettuce, nacho toppings, sour cream, guacamole, pico de gallo and served in a taco bowl

*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*

## SHARING PLATES

### CALAMARI FRITA \$13

Lightly dusted in smoked paprika tempura flour, fried golden brown; served with tzatziki and spanish onion and a lemon wedge

*suggested pairing: Pinot Blanc*

### GARLIC NAAN BREAD \$6

Great with our soups & 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 \$16

Crispy wings, tossed in your choice of sauce

*suggested pairing: Red Lager*

### FEINSTEIN'S DEEP FRIED PICKLES \$10

Breaded and served with our beer mustard

*suggested pairing: Pilsner*

### POTATO SKINS \$10

Crispy potato skins with bacon, green onion, cheese and served with sour cream

*suggested pairing: Megadeth Beer*

### 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 \$10

Handmade with kim chi, pork, cabbage and ginger; served with sesame ginger soy sauce

*suggested pairing: Chardonnay*

### TWO FRIED COD TACOS \$10

Filled with lettuce, crispy wontons, chipotle crème fraiche & pickled onion

*suggested pairing: Corona*

### THAI CHICKEN SPRINGROLLS \$11

Filled with cabbage, garlic, ginger, red pepper, cilantro, and chili peppers; served with a sweet chili sauce

*suggested pairing: Chardonnay*

### QUEBECOIS BAR FRIES \$10

Canadian back bacon, cheese curds, beer gravy, green onion

*suggested pairing: Horseradish Caesar*

### PAN SEARED PEROGIES \$14

Spinach and feta cheese, kielbasa 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 \$14**

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- Yam Fries, Soup or Caesar Salad \$3  
Poutine or Fried Pickles \$4.50

**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 DIPPER** \$15  
Shaved Angus beef, sautéed onion, swiss cheese, garlic butter, horseradish on a hoagie 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 au jus  
*suggested pairing: Amber Ale*

## CLUB FAVORITES

**FISH & CHIPS** One Piece- \$13 Two Pieces- \$17  
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*

**TEXAN MAC & CHEESE** \$15  
Corkscrew pasta in a gruyere cheese sauce & topped with red ale BBQ pulled pork and green onion  
*suggested pairing: Ok Springs Red Ale*

**SPAGHETTI & MEATBALLS** \$14  
Served with focaccia garlic bread  
*suggested pairing: Backyard Nosy White Wine Blend*

**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** \$7  
A rich coconut cream royal, served with caramelized turbinado sugar, whipped cream and fresh strawberries

**BROWNIE AND ICE CREAM** \$6  
Warm mini chocolate brownies, vanilla bean ice cream, housemade caramel sauce, whipped cream and fresh berries

**PROFITEROLES** \$6  
Served with chocolate sauce, vanilla ice cream, whipped cream & fresh berries