

## Appetizers

Sesame Ahi Tuna ... \$13

served medium rare  
with wasabi aioli  
and gluten free soy  
sauce

Chips N' Salsa ..... \$6

tortilla chips with a  
side of fresh tomato  
salsa

Chips N' Cheese ..... \$6

tortilla chips with a  
side of melted  
cheddar cheese

Fried Pickle Chips .... \$9

with ranch dressing

Mozzarella Sticks ... \$9

with marinara

Drunken ..... \$13

Littlenecks

littleneck clams  
steamed with a  
beer, garlic, parsley,  
butter broth

Classic Fries ..... \$6

Crabby Fries ..... \$8

Old Bay seasoning &  
melted cheddar for  
dipping

Truffle Fries ..... \$10

tossed with  
parmesan and garlic  
drizzled with truffle  
oil

Prince Edward ..... \$12

Island Mussels

steamed in your  
choice of Marinara,  
White Wine Garlic  
Butter or Fra  
Diavolo Sauce

Onion Rings ..... \$9

with your choice of  
sauce

Spinach and ..... \$10

Artichoke Dip

with tortilla chips

Chicken Quesadilla ... \$9

chicken, cheddar  
cheese, salsa & sour  
cream on the side

## Soup/Chili

Crab Bisque

Cup \$6 Bowl \$7

French Onion

Crock \$7

Homemade Chili Crock

topped with cheddar and  
tortilla chips \$7

## Wings

10 Wings ..... \$10

20 Wings ..... \$17

50 Wings ..... \$39

Carolina Reaper (Hot), Buffalo Mild, Chipotle BBQ, Honey Dijon, Garlic Jalapeño Garlic  
Parmesan, Thai Sweet Chili Pepper, Ragin' Cajun, Rooster Sauce

## Salads

House Salad ..... \$7

spring mix greens  
with choice of  
dressing

Buffalo Shrimp .... \$15

Salad

grilled or crispy  
shrimp dipped in  
buffalo sauce with  
mixed greens,  
tomatoes, red  
onion, cucumbers  
and crumbled blue  
cheese, choice of  
dressing

Triple Crown Salad .. \$13

fried or grilled  
chicken, chopped  
egg, red onion,  
bacon, cucumber,  
cheddar cheese and  
honey dijon with  
mixed greens

Pear & Gorgonzola Salad

Small \$5 Reg \$10

pears, blue cheese,  
candied walnuts and  
balsamic dressing  
with mixed greens

Caesar Salad

Small \$5 Reg \$10

parmesan, croutons  
and caesar dressing  
on romaine, add  
chicken \$3, add  
shrimp \$6

Romaine Wedge .... \$10

Salad

bacon, crumbled  
blue cheese, red  
onion and tomatoes  
on a romaine wedge

## — Burgers —

Our burgers are made fresh with black angus ground sirloin served on a country white bun with lettuce, tomato, pickle and fries or garden salad.

### **The Golfer** . . . . \$12 **Burger**

choice of American, cheddar, blue cheese, swiss or provolone cheese

### **The Black** . . . . \$14 **Jack Burger**

blackened seasoning, topped with jack cheese, jalapeno peppers and bacon

### **El Sombrero** . . . \$14 **Burger**

topped with chili & jalapeno salsa, onion ring and cheddar cheese

### **Red, White &** . . \$14 **Blue Burger**

topped with roasted red peppers, white onions and blue cheese

### **Jennie's No** . . . . \$14 **Bull Burger**

topped with portabello mushroom, pesto, roasted red peppers and provolone cheese

### **The Sugar** . . . . \$14 **Bacon Burger**

topped with frizzled onions, sugar bacon and provolone cheese

### **Cowboy** . . . . . \$14 **Burger**

topped with cheddar cheese, bacon and BBQ Sauce

### **Pig & Bull** . . . . \$14 **Burger**

topped with BBQ pulled pork, onion rings and cheddar cheese

### **The Swiss** . . . . \$14 **Farmer Burger**

topped with Swiss cheese, bacon and mushrooms

### **Rise N' Shine** . . \$14 **Burger**

topped with a fried egg, bacon and American cheese

### **The Crabby** . . . . \$16 **Bull Burger**

topped with a house-made crab cake, tomato and American cheese

### **The Fat Boy** . . . \$16 **Burger**

topped with bacon, onion rings, mushrooms with two grilled cheeses for the buns

additions: bacon \$1.00, sugar bacon \$1.25, jalapeno peppers, roasted red peppers, raw onion, fried onion, frizzled onion, extra cheese \$0.50 each

## — The Two Step —

half of a sandwich, choice of turkey and cheese, wrap of the day or grilled cheese plus a cup of soup or small garden salad - until 3 pm only  
\$9

## — Kid's Menu (12 and Under) —

### **Macaroni &** . . . . \$7 **Cheese**

### **Cheese** . . . . . \$8 **Quesadilla**

with fries

### **Grilled Cheese** . . \$7 with fries

### **Chicken** . . . . . \$8 **Fingers**

with fries

### **Fried Shrimp** . . . \$9 with fries

### **Cheeseburger** . . . \$8 with fries

### **Penne Pasta** . . . . \$8 with marinara or butter sauce

### **Golf Dog** . . . . . \$8 juicy ¼ lb hot dog on a torpedo roll with fries

*See our gluten free menu on the back page!*

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## ← Sandwiches →

Served with french fries or garden salad.

Grilled Cheese . . . . . \$9

American cheese on  
sourdough bread with  
tomato & bacon

BBQ Pulled Pork . . . \$9

Sandwich

slow roasted with  
chipotle BBQ sauce  
- cole slaw on top .50

The Pig Pen . . . . . \$11

Sandwich

pulled pork with  
cheddar cheese and  
an onion ring on  
toasted sourdough  
bread

Creekside Rachel \$12

Sandwich

turkey, Swiss cheese  
and cole slaw with  
remoulade grilled on  
marbled rye bread

Tuscano Chicken . . . \$13

Sandwich

topped with roasted  
red peppers,  
provolone cheese and  
pesto sauce

Shrimp Tacos . . . . . \$14

grilled or crispy  
shrimp, lettuce, salsa  
& remoulade in soft  
shell tacos

Creekside Crab . . . \$16

Cake Sandwich

with a side of  
remoulade

Blackened Tuna . . . \$15

Sandwich

seared with Cajun  
seasoning, served with  
a side of remoulade

Salmon BLT . . . . . \$15

salmon topped with  
Swiss, bacon, lettuce  
and tomato

## ← Entrées →

Chicken Alfredo . . . \$22

creamy garlic alfredo  
sauce tossed with  
penne pasta,  
garnished with  
broccoli and tomatoes

Chicken Parmesan \$20

breaded chicken  
breast topped with  
marinara and melted  
mozzarella cheese and  
served over linguini

Chicken Asiago . . . . \$24

crispy chicken topped  
with asiago cheese,  
creamy spinach and  
roasted red peppers,  
served with mashed  
potatoes and  
vegetables

Penne Alla Vodka . . \$24

with Shrimp

jumbo shrimp sautéed  
with a vodka blush  
sauce and tossed with  
penne pasta

Clams & Linguini . . \$20

Littleneck steamed  
clams with beer, garlic,  
parsley and butter  
broth

Mussels & Linguini

\$20

Prince Edward Island  
steamed mussels  
served with linguini  
with Marinara, White  
Wine Garlic Butter or  
Fra Diavolo Sauce

Blackened Salmon \$25

and Shrimp

topped with a garlic  
cream sauce served  
with mashed potatoes  
and vegetables

Creekside Crab . . . \$20

Cake

served with a side of  
remoulade, mashed  
potatoes and  
vegetables - two crab  
cakes \$28

Choice New York . . . \$28

Strip Steak, 10oz

topped with frizzled  
onions served with  
mashed potatoes and  
vegetables

Choice Filet . . . . . \$29

Mignon, 8 oz

topped with frizzled  
onions served with  
mashed potatoes and  
vegetables

## ← Desserts →

Ask your server to see the dessert tray!

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# ❧ Beverages ❧

Are you a Social Club member? If not, your drink today is on us! Due to specific State laws, this facility has a Social Club License, not a regular Liquor License. All guests must be a member or a guest of a member to purchase or consume alcoholic beverages. Membership is FREE and all non-members receive one complimentary domestic beer or house wine upon submission of the application during their visit! There is a mandatory 72 hour waiting period, and after that, you're all set!

## Soft Drinks

Coke  
Diet Coke  
Dr. Pepper  
Root Beer

Sprite  
Lemonade  
Sweet Tea

Unsweetened Tea  
Raspberry Tea  
Sweet Green Tea

## Signature Drinks

### Pendleton Sagebrush

Whiskey, Triple Sec, orange & lime juice, ginger ale, orange slice and sage leaf

### Creekside Margarita

Original margarita on the rocks or frozen / frozen raspberry / frozen strawberry

### Creekside Golden Margarita

Original margarita made with Cuervo Gold and Cointreau on the rocks or frozen

### Peachy Cowgirl

Peach martini made with Svedka Vodka, Peach Schnapps, Jagermeister, cranberry juice and a peach slice

## Craft Beer

Our selection changes weekly. See list by the bar or ask your server!

## Draft Beer

Miller High Life  
Goose Island

Stella Artois  
Yuengling

## Domestic Bottled Beer

Bud Light  
Bud Light Lime  
Budweiser  
Coors Original

Coors Light  
Michelob Ultra  
Miller Light  
O'Douls (non-alcoholic)

Rolling Rock  
Yuengling  
Yuengling Black & Tan

## Imported & Specialty Beer

Angry Orchard  
Amstel Light  
Bass Ale  
Blue Moon

Corona Extra  
Corona Light  
Corona Premier  
Guinness

Heineken  
Magic Hat 9  
Sam Adams Seasonal  
Sam Adams Lager

# Wine

Are you a Social Club member? If not, your drink today is on us! Due to specific State laws, this facility has a Social Club License, not a regular Liquor License. All guests must be a member or a guest of a member to purchase or consume alcoholic beverages. Membership is FREE and all non-members receive one complimentary domestic beer or house wine upon submission of the application during their visit! There is a mandatory 72 hour waiting period, and after that, you're all set!

## House

Glass \$6    Half Carafe \$10    Carafe \$14

Chardonnay  
Cabernet Sauvignon

Merlot  
Pinot Grigio

White Zinfandel

## White

Prun Essence Riesling - Mosel, Germany	.....	Glass \$7/Bottle \$23
Domino Moscato - Manteca, California	.....	Glass \$7/Bottle \$23
Kim Crawford Sauvignon Blanc - Marlborough, New Zealand	.....	Glass \$7, Bottle \$23
Cavit Pinot Grigio - delle Venezie, Italy	.....	Glass \$7/Bottle \$23
Sterling Vineyards VC Chardonnay - Napa, California	.....	Glass \$7/Bottle \$23
Bonterra Organic Sauvignon Blanc - Mendocino, California	.....	Glass \$7/Bottle \$23
Kendall Jackson VR Chardonnay - Sonoma, California	.....	Glass \$8/Bottle \$27
Santa Margherita Pinot Grigio - Alto Adige, Italy	.....	Glass \$9/Bottle \$30

## Red

Noble Vines 667 Pinot Noir - Monterey, California	.....	Glass \$7/Bottle \$23
Little Black Dress Merlot - California	.....	Glass \$7/Bottle \$23
Jacobs Creek Shiraz - South Eastern Australia	.....	Glass \$7/Bottle \$23
Noble Vines 337 Cabernet Sauvignon - Lodi, California	.....	Glass \$7/Bottle \$23
Duck Pond Pinot Noir - Willamette Valley, Oregon	.....	Glass \$8/Bottle \$27
Pedroncelli Bench Vineyards Merlot - Sonoma, California	.....	Glass \$8/Bottle \$27
Castello D'Abola Chianti Classico - Tuscany, Italy	.....	Glass \$8/Bottle \$27
Markham Cellar 1879 Red Blend - Napa, Valley	.....	Glass \$9/Bottle \$30

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## — Gluten Free —

*We have prepared this suggested menu options based on the most current ingredient information from our food suppliers and their stated absence of wheat/gluten within these items. Please be aware that during normal kitchen operations involving shared cooking and preparation areas, including common fryer oil, the possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens.*

Our burgers are made fresh from black angus ground sirloin with lettuce, tomato, pickle and served with cole slaw or a garden salad. All gluten free burgers and sandwiches are served on a Udi's gluten free bun.

**Homemade** . . . . . \$7

**Chili Crock**

topped with cheddar and tortilla chips

**Chips N' Salsa** . . . \$6

tortilla chips with a side of fresh tomato salsa

**Chips N' Cheese** \$6

tortilla chips with a side of melted cheddar cheese

**Spinach and** . . . . \$10

**Artichoke Dip**

with tortilla chips

**Prince Edward** \$12

**Island Mussels**

steamed in your choice of Marinara, White Wine Garlic Butter or Fra Diavolo Sauce

**Sesame Ahi** . . . . \$13

**Tuna**

served medium rare with wasabi aioli and gluten free soy sauce

**Romaine** . . . . . \$10

**Wedge Salad**

bacon, crumbled blue cheese, red onion and tomatoes on a romaine wedge

**Triple Crown** . . . \$13

**Salad**

grilled chicken, chopped egg, red onion, bacon, cucumber, cheddar cheese and honey dijon with mixed greens

**House Salad** . . . . \$7

spring mix greens with choice of dressing

**Pear & Gorgonzola**

**Salad** Small \$5

Reg \$10

pears, blue cheese, candied walnuts and balsamic dressing with mixed greens

**BBQ Pulled** . . . . \$10

**Pork Sandwich**

slow roasted with chipotle BBQ sauce + cole slaw on top .50

**Tuscano** . . . . . \$14

**Chicken Sandwich**

topped with roasted red peppers, provolone cheese & pesto sauce

**Blackened** . . . . \$16

**Tuna Sandwich**

seared with Cajun seasoning served with a side of remoulade

**Salmon BLT** . . . . \$16

topped with swiss, bacon, lettuce and tomato

**The Golfer** . . . . \$13

**Burger**

choice of American, cheddar, blue cheese, swiss or provolone cheese

**Rise N' Shine** . . . \$15

**Burger**

topped with a fried egg, bacon and American cheese

**The Swiss** . . . . . \$15

**Farmer Burger**

topped with Swiss cheese, bacon and mushrooms

**Red, White &** . . . \$15

**Blue Burger**

topped with roasted red peppers, white onions and blue cheese

**Cowboy** . . . . . \$15

**Burger**

topped with cheddar cheese, bacon and BBQ Sauce

**The Black Jack** \$15

**Burger**

blackened seasoning and topped with jack cheese, jalapeno peppers and bacon

**Baked Salmon** \$21

served with mashed potatoes and vegetable

**Choice New** . . . . \$28

**York Strip Steak**

**10 oz**

served with mashed potatoes and vegetables

**Choice Filet** . . . . \$29

**Mignon, 8 oz**

served with mashed potatoes and vegetables

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