



### STARTERS

**Melted Cheese 12**

spanish chorizo and guacamole, corn tortillas

**Roasted Tomato Bisque 12**

burrata and garden basil pesto

**Cut Rolls 12**

big eye tuna and avocado, spicy aioli  
crunchy shrimp and cucumber, soy-wasabi  
herb and vegetable, ginger mayo

**Fried Calamari 13**

shiitake mushrooms and sweet thai-soy chili

**Baja Style Shrimp Cocktail 15**

saltine crackers and salsa

**Margherita Flatbread 15**

tomatoes and basil, mozzarella

### FROM THE GARDEN

**House Smoked Salmon Salad 21**

wild arugula and pickled onions  
tomatoes and dill vinaigrette

**Marinated Hangar Steak Salad 23**

iceberg, heirloom tomatoes and  
chopped bacon, A1 vinaigrette

**Chopped Mixed Greens 18**

vegetables and goat cheese  
sherry dressing

**Classic Caesar 16**

romaine and shaved parmesan pepper crostini

**Add Chicken \$4 Add Prawns \$6**

**Our "Cobb" 19**

radicchio, avocado, bacon, egg, turkey  
tomatoes and blue cheese  
thousand island dressing

**Heirloom Tomato Salad 18**

grapefruit, fennel, buratta cheese  
olive tapenade, crostini

**Salad Niçoise 21**

blue lake beans and peewee potatoes, olives  
egg, roasted shallot vinaigrette

### BISTRO

**Natural Creekstone Burger 17**

american cheese, lettuce and pickles  
tomatoes, house-made ketchup

**Smoked Chicken Club Wrap 17**

lettuce, tomatoes, avocado and bacon

**All Beef Quarter Pound Hot Dog 12**

sauerkraut and grilled onions  
stone-ground mustard

**BBQ Pulled Pork Sliders 24**

provolone and house-made coleslaw

**Turkey Patty Melt on Rye 20**

caramelized onions, cheddar cheese, mustard  
russian dressing dipping sauce

**Tuna Salad on Sourdough 12**

celery, onion and relish, mayo

**Mushroom and Asparagus Omelet 18**

bacon and leeks, aged white cheddar  
(egg whites available upon request)

### ENTREES

**Hand-Cut Tagliatelli 14/20**

chanterelle mushrooms and mizithra  
burnt butter

**Toasted Basil Raviolis 14/20**

cured lemon and confit onions, tomato broth

**Sautéed Rigatoni 14/20**

turkey sausage and baby fennel  
spicy sun-dried tomato

**BBQ Scottish Salmon 26**

sautéed mushrooms and mustard greens  
tarragon

**Grilled Marinated Skirt Steak Tacos 22**

cabbage and black beans, avocado

**Grilled Mahi-Mahi 24**

house-made pommes frites and tartar sauce  
vinegar

**Line-Caught Pacific Swordfish 24**

braised cipollinis and spinach, buttered sherry

**Grilled Filet of Natural Beef 26**

cowgirl creamery cottage cheese  
steak sauce