

# Wild Creek

## RESTAURANT HOURS

Monday-Thursday: 5:00 pm-10:00 pm

Tuesday WILD CREEK BUFFET: 10:00 am-2:00 pm

Friday EPICURIAN BUFFET: 5:00 pm-9:00 pm

Saturday and Sunday: 9:00 am-10:00 pm

## SALADS

**\$4.50 Small \$6.50 Large** Add Chicken, Shrimp, or Smoked Salmon \$2.50 small, \$4.50 large

### Caesar Salad

Romaine Hearts, Shredded Parmesan,  
Garlic Croutons made with our House  
Caesar Dressing

### Dinner Salad

Green Leaf Lettuce with Tomatoes, Carrots,  
Cucumbers Red Onions, Garbanzo Beans  
& Croutons

### Caprese Salad

Fresh Mozzarella, Heirloom Tomatoes, and  
Basil layered over Pesto then drizzled with a  
Balsamic Reduction. Finished with a dash of  
salt and pepper.

### Apple Salad

Mixed Greens, Apples, Walnuts, Blue Cheese and  
our House made Champagne Vinaigrette

## APPETIZERS

### Soup Du Jour

Cup \$3.95 Bowl \$5.95

### Mini Pepperoni Stromboli

Pepperoni, Marinara, and Mozzarella cheese  
rolled into fresh pizza dough then baked in our  
wood stone oven and finished with an Italian  
seasoned Garlic Butter served with warm  
Marinara for dipping **\$6.00**

### Gorgonzola Bread

French Bread topped with a Garlic and  
Gorgonzola Spread then baked in our  
Wood Fired Oven served with a  
Mediterranean Olive Tapenade **\$8.00**

### Tempura Prawns

Deep Fried Tempura Battered Prawns, served  
with a Thai Chili Sauce & Wasabi Aioli **\$8.00**

### The Seafood Boat

A Jumbo Baked Potato Smothered with Lobster Bisque  
Garnished With Shrimp and Snow Crabmeat **\$9.95**

### Fish Tacos

Seasoned cod pan seared then shredded and placed into  
corn tortillas topped with a fresh made Mexican infused  
Slaw and a Chipotle Lime Cream sauce **\$9.95**

### Crab Cakes

House made Crab Cakes served with a Citrus Aioli **\$12.00**

## SPECIAL

### Prime Rib Or Blackened Delmonico Steak

with Choice of Potato and Vegetable of the day **\$8.95**

\*Additional condiments, dressings, sides and dinner bread are available at a nominal charge.\*





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# Celebrate Lake County Wines of the Month at *Wild Creek*

Please check with your server for current selections

## ENTREES

*All entrees are served with choice of soup or salad and your choice of mashed potatoes, baked potato, French fries or rice pilaf*

### **Wild Mushroom Pork Roll \$14.00**

*Tender Pork Loin rolled with sliced ham, Swiss cheese and mushrooms then breaded and baked to perfection. Topped with a Wild Mushroom Cream Sauce*

### **Fish & Chips \$14.00**

*Cod Fillets Fried in a Blue Moon Batter, Served with Coleslaw, French Fries and House made Tartar Sauce*

### **Short Ribs \$15.00**

*Slow Braised Beef Short Ribs, served in a Wild Mushroom, Red Wine Demi-Glace topped with a Pinot Noir Butter*

### **Chicken Marsala \$15.00**

*Chicken Breast Sautéed with Porcini Mushrooms, Garlic, and Shallots in a Marsala Cream Sauce*

### **Grilled Rib Eye Pinot Noir \$22.00**

*Fresh cut 12oz Rib Eye grilled to perfection then topped with our House made Pinot Noir Butter*

### **Lamb Chops \$26.00**

*Marinated Grilled Lamb Medallions, served with a Red Wine Demi-Glace and Mint Gremolada*

### **Coconut & Macadamia Crusted Halibut \$26.00**

*Pan seared Halibut topped with a Coconut and Macadamia crust then baked to perfection and finished with a Citrus Beurre Blanc and fresh Mango Salsa*

## SANDWICHES

**\$12.00** Any Sandwich Served with Coleslaw, French Fries & Cup of Soup

### **Western Chicken Sandwich**

*Seasoned Chicken Breast on a Brioche Bun with melted Jack Cheese, Bacon, Lettuce, Tomatoes and a Creamy Ranch Spread*

### **Prime Rib Sandwich**

*Thin Sliced Prime Rib and Grilled Onions on a French Roll, with a Whole Grain Mustard & Horseradish Cream*

### **Wild Creek Bacon Burger**

*1/2 Lb. Angus Beef Patty crusted with Chopped Bacon, seared to perfection, served on a Brioche Bun with crispy Fried Onions, Cheddar Cheese, Lettuce, Tomato, and a Roasted Garlic Aioli*

WATER IS AVAILABLE  
UPON REQUEST

## PASTAS

**\$12.00** Any Pasta Served with your choice of Soup or Salad

### **Pasta Primavera**

*Penne Pasta tossed in a creamy Pesto Basil Sauce with Fresh Seasonal Vegetables*

### **Fettuccini Alfredo**

*Fettuccini Pasta tossed in our house made White Wine Alfredo Sauce with Mushrooms, Artichoke Hearts and Tomatoes. Add Chicken \$16.95, or Shrimp \$18.95*

### **6 hour Bolognese Lasagna**

*House made Marinara steeped on a low heat for 6 hours layered between lasagna noodles with fresh Ricotta, Mozzarella, Cheddar and Jack blend, and Parmesan cheese. Baked in our wood stone oven to perfection. Served with a wedge of Gorgonzola bread.*

### **Linguini with Clams**

*Linguini Pasta in a White Wine and Garlic Butter broth with Manilla Clams, Tomatoes and Fresh Herbs*



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