

STARTERS & SHARED PLATES

ANTIPASTO PLATTER a selection of cured salamis, brie, smoked bleu and fresh mozzarella cheeses, basil pesto, pickled vegetables, , olives, baguette bread 16

SHRIMP COCKTAIL large prawns, cocktail sauce, lemon 14

WARM ARTICHOKE DIP roasted garlic, artichokes hearts three cheeses, warm flatbread 10 ADD CRAB 6

AHI TUNA POKE cubed raw tuna* tossed in tamari, sesame and scallion with cucumber, avocado and tortilla chips 15

CRAB CAKES two pan-fried cakes, organic mixed greens, roasted red pepper rémoulade 16

DIVOT FRIES waffle cut fries, chopped bacon, green onion, diced tomato, pepperjack cheese sauce, ranch 10

BUFFALO HOT WINGS sweet and spicy glaze, fresh cilantro, toasted sesame seeds 12

NACHOS tortilla chips, warm pepperjack cheese sauce, tomato, jalapeño, onion, salsa, sour cream, guacamole 10

ADD PULLED PORK 4 GROUND BEEF 4 SHRIMP 6 CHICKEN 4

BEER BATTERED ONION RINGS spicy dipping sauce 12

SALADS

SOUP cup 4 bowl with bread 7

MIXED GREEN SALAD tomato, cucumber, onion, croutons, choice of dressing 6

CAESAR SALAD crisp romaine, shaved parmesan, creamy garlic lemon dressing, croutons 10 SMALL 7

CREEK SALAD grilled chicken, bacon, tomato, onion, cucumber, bleu cheese, greens, ranch 13 **SMALL** 9

SHANGHAI SALAD TOSS fried rice cake, avocado, asparagus, tomato, cucumber, green onion, crispy udon noodles, wasabi soy greens 13 **SMALL** 9

SPINACH SALAD toasted hazelnuts, strawberries, bleu cheese. grilled red onion vinaigrette 12 **SMALL** 8

ADD PRAWNS 6 CHICKEN 4 SALMON* 8
AHI TUNA* 7 STEAK* 7

DRESSINGS ... ranch, bleu cheese, wasabi soy, thousand island, honey mustard, balsamic vinaigrette, champagne vinaigrette

ENTREES

CIOPPINO PAPPARDELLE wide pasta noodles, shrimp, salmon, crab, tomato fennel basil broth, grilled bread 24

PORTABELLA MUSHROOM STROGANOFF wide pasta noodles, mushroom mix, cream, herbs, dollop sour cream 17 add sliced steak + 7 add grilled chicken +4

GRILLED BLACKENED PORK CHOP mango salsa, snap peas, yukon gold mashed potatoes 23

CHICKEN CAPRESE roasted chicken breast, toasted buffalo mozzarella, fresh tomato, basil, balsamic reduction, spinach tortelloni 19

SALMON ARTICHOKE PICCATTA wild king filet*, artichoke-caper-lemon beurre blanc, fried polenta, braised green beans 24

SESAME CRUSTED TUNA seared ahi tuna *, wilted spinach, grilled asparagus, avocado, sesame rice cake, wasabi cream 20

NEW YORK STEAK charred scallion butter, grilled asparagus, yukon gold mashed potatoes, 22

ADD GARLIC PRAWNS 6 ROGUE RIVER SMOKED BLEU CHEESE 3

ADD SHRIMP 6 CRAB 6 SALMON*8 AHI TUNA*7

HOUSE FAVORITES

MACARONI & CHEESE penne pasta, creamy three cheese sauce, breadcrumb crust 12

BOMBER MAC grilled chicken, bacon, minced jalapeño, ranch + 4

MAKE A MAC create your own masterpiece with your favorite ingredients!

QUESADILLA shredded pepperjack, diced tomato, caramelized onion, chips, salsa, sour cream, guacamole 11

CHICKEN 4 PORK 4 STEAK* 7

BENTO udon noodles and teriyaki stir fried vegetables 11

FISH & CHIPS beer battered cod, waffle cut fries, cole slaw, cajun tartar 14

MEATLOAF homemade meatloaf, brown mushroom gravy, mashed potatoes, seasonal vegetable, onion rings 14

BOGEY BURGER a half pound of angus beef* with choice of fries, caesar, garden salad, soup, onion rings (+ \$2) 11

ADD CHEDDAR, SWISS, PEPPER-JACK, CRUMBLED BLUE, FRIED EGG* 1 EACH BACON 1⁵⁰ SUB 1/4 LB VEGGIE BURGER

^{*} Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness