

CREEKSIDE GRILL



Consuming raw or undercooked meats, poultry, seafood, shell-fish and/or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

APPETIZERS

Fried Portobello Mushroom Strips <i>Lightly breaded and deep fried</i>	7.95
Spinach Artichoke Dip <i>A creamy blend of artichoke hearts, spinach and Parmesan cheese, served with tortilla chips</i>	6.50
Pulled Pork Nachos <i>Tortilla chips topped with BBQ pulled pork, cheese, lettuce and jalapeño peppers with house made salsa</i>	6.95
Crispy Pickles <i>Quick-fried marinated and battered sliced pickles, dill aioli</i>	7.95

SOUPS

Soup of the Day <i>A cup or bowl of the chef's daily inspiration</i>	Cup 5.95	Bowl 7.95
Sinkin' Creek Chili <i>Scallions, aged cheddar, sour cream</i>	5.95	7.95

SALADS

Ozark Greens <i>Spring mix, shaved carrots, heirloom grape tomatoes, cucumber and candied Missouri walnuts, drizzled with wild blackberry vinaigrette</i>	Side 3.50	Entrée 7.00
Caesar <i>Chopped hearts of romaine, Caesar dressing, garlic croutons, Parmesan cheese</i> Add pulled smoked chicken or crispy fried shrimp	4.50	9.00 Add 6.00
Chef Salad <i>Iceberg lettuce, shredded cheese, tomatoes, red onions, egg, turkey and ham with a dressing of your choice</i>	4.50	8.95

BEVERAGES

Soft Drinks <i>Cokei, Diet Coke, Barqs Root Beer, Sprite, Lemonade</i>	3.00	Hot Chocolate 3.25
Milk 3.25		Fresh Brewed Coffee <i>Regular or Decaf</i> 3.00
Freshly Brewed Iced Tea 3.00		Rituals Stash Tea <i>Earl Grey, green, orange spice, peppermint</i> 2.75

ENTRÉES

All dinners served with choice of the daily soup or Ozark greens

“Ozark Forest Mushroom” Strudel	14.95	Smoked Kansas City Ribs	17.95
<i>Local mushrooms from Timber Farms slowly braised in butter, shallots, herbs and garlic, rolled in phyllo dough and baked, with herb-infused vegetable glaze, mashed potatoes and chef’s fresh vegetables</i>		<i>Baby back ribs slow smoked with a special dry rub, steak fries and coleslaw, bluff BBQ sauce on the side</i>	
Thick Cut Pork Chop	11.95	Rib Eye Steak	21.95
<i>Topped with a cranberry-apple chutney, choice of soup or salad, served with chef’s vegetable and either garlic red-skinned mashed potatoes or rice pilaf</i>		<i>Grilled center cut rib eye topped with onion rings, mashed potatoes and chef’s fresh vegetable</i>	
Crispy Cornmeal Crusted Catfish	15.95	Chicken Carbonara	9.95
<i>Quick fried with a cornmeal and panko crust, Cajun rémoulade, steak fries and chef’s vegetable</i>		<i>A 6oz. chicken breast with onions and bacon, in a house made cream sauce, choice of soup or salad, served with bread sticks</i>	
Boneless Chuck Pot Roast	16.95	Country Ground Steak	9.25
<i>Braised with pearl onions, carrots, leeks, local mushrooms in red wine, beef stock and aromatic herbs, served with mashed potatoes, and chef’s fresh vegetable</i>		<i>8oz. hamburger steak topped with mushrooms and onions with brown gravy, choice of soup or salad</i>	
Butternut Squash Ravioli	8.50	Grilled Chicken Breast	8.95
<i>Sautéed in brown butter, topped with vegetable velouté, choice of soup or salad, served with chef’s vegetable</i>		<i>Topped with peppers, onions, mushrooms and Swiss cheese, choice of soup or salad, served with chef’s vegetable and either garlic mashed potatoes or rice pilaf</i>	
Bourbon Buffalo Meatloaf	15.95	Portobello Mushroom Burger	10.95
<i>Buffalo, choice beef and pork with garlic, onion and Jack Daniels, served with mashed potatoes and chef’s fresh vegetables</i>		<i>Served on a brioche bun with lettuce, tomatoes, onions and a pickle, served with chef’s vegetable</i>	
		Add cheese	Add 1.00
		Half-Pound Prairie Burger	11.50
		<i>Served on a brioche bun with lettuce, tomatoes, onions and a pickle</i>	
		Add cheese, bacon, or mushrooms	Add 1.00

CREEKSIDE SWEETS

Chef’s Blackberry Cobbler à la Mode	7.25
Flourless Chocolate Torte	8.00
<i>Gluten free</i>	
New York Style Cheesecake	8.00
<i>Topped with blackberry sauce</i>	
Fudge Cake Sundae	6.50
Ice Cream Sundae	6.00

We care about the carbon “hoof print”!
 We support natural quality meat with minimal processing, no added hormones or antibiotics, and raised using a sustainable and humane system
 We feature local wines and artisan crafted beers from Missouri. We are endeavoring to eliminate all bottled water products to reduce the impact of plastic waste on the environment.
 Nothing is better than our natural resource of water from the tap.

