

# Creekside Grill

Dinner served daily 5pm-9pm

## Appetizers

### **Beer Battered Onion Strings | 5.95**

*Golden Brown Fried Onions served with our House-made Cajun Remoulade*

### **Sweet Potato Fries | 5.95**

*Golden Brown Fried Sweet Potatoes served with our Buffalo Ranch Dressing*

### **Smoked Pork Fries | 8.95**

*Steak Fries, Shredded Pork, Tomatoes, Onions and Sour Cream served with our House-made Cheese Sauce*

### **Crispy Pickles | 7.95**

*Quick-Fried Marinated and Breaded Pickle Spears served with our House-made Dill Aioli*

### **Chicken Quesadilla | 7.95**

*Flour Tortilla Filled with Grilled Chicken, Cheddar Cheese served with Pico De Gallo and Sour Cream*

### **Fried Portabella Mushroom Strips | 7.95**

*Lightly Breaded and Deep Fried Portabella Mushrooms served with our House-made Ranch Dressing*

### **Bacon Wrapped Shrimp | 8.95**

*Bacon Wrapped Shrimp, Fried and served with our House-made Curried Honey Mustard*

### **Prosciutto Wrapped Jalapenos | 7.95**

*Cream Cheese Stuffed Jalapenos Wrapped in Prosciutto and served with our House-made Peach Coulis*

## Soups & Salads

### **Soup of the Day**

*Cup or Bowl of the Chef's Daily Inspiration*

**Cup**

**5.95**

**Bowl**

**7.95**

### **Sinkin' Creek Chili**

*House-made Red Bean Chili with Scallions, Aged Cheddar and Sour Cream*

**Cup**

**5.95**

**Bowl**

**7.95**

### **Ozark Greens | 7.00**

*Spring Mix, Shaved Carrots, Heirloom Grape Tomatoes, Cucumber, Candied Walnuts and drizzled with our House-made Blackberry Vinaigrette*

### **Chicken Caesar Salad | 9.95**

*Chopped Hearts of Romaine, Garlic Croutons, Grilled Chicken Breast, served with Caesar Dressing and Parmesan Cheese*

### **Grilled Romaine Salad | 10.95**

*Lightly Grilled Romaine, Tomato, Red Onion, Grilled Chicken Breast drizzled with our House-made Chimichurri Sauce*

## Beverages

### **Soft Drinks | 2.00**

*Coke, Diet Coke, Barq's Root Beer, Cherry Coke, Lemonade, Sprite, Dr. Pepper and Fanta Orange*

### **Rituals Stash Tea | 2.75**

*Earl Grey, Green Tea, Orange Spice, Peppermint or Chamomile*

### **Fresh Brewed Coffee | 1.90**

### **Freshly Brewed Iced Tea | 2.00**

### **Hot Chocolate | 1.90**

### **Milk | 2.25**

*Ask Your Server for your favorite Beer, Wine, or Cocktail*

# Sandwiches & Burgers

Served with choice of *Steak Fries, Sweet Potato Fries, Chips, Cottage Cheese, or Coleslaw*  
Add Soup or Salad for additional \$3.00

## **Grilled Bison Burger | 15.95**

Locally Raised Bison Chargrilled Topped with Onion Marmalade, Sautéed Baby Spinach and Smoked Gouda served on Toasted Brioche Bun

## **Prairie Burger | 12.95**

Half Pound Burger served with Cheese, Lettuce, Tomato, Onion and Pickle s on a Brioche Bun  
Add Bacon, Mushrooms, or Jalapeños | +1.00

## **Catfish Po'boy | 12.95**

Crispy Catfish, with Lettuce, Tomato, Pickle and House-made Cajun Remoulade served on a Hoagie Roll

## **Reuben Sandwich | 11.95**

Boyles Corned Beef, Swiss Cheese, 1000 Island Dressing, Sauerkraut served on Rye Bread

## **Tuscan Chicken Sandwich | 12.95**

Grilled Chicken Breast, Provolone Cheese, Tomato, Roasted Red Pepper, our House-made Pesto Mayo, and, Spinach served on a Focaccia Roll

## **Smoked Tri Tip Sandwich | 12.95**

Smoked Tri Tip Sirloin, Pepper Jack Cheese, Pico de Gallo, served on a Hoagie Roll

# Entrees

All entrees served with choice of *Garlic Mashed Potatoes, Steak Fries, Baked Potato, Sweet Potato Fries, or Cottage Cheese* | Add soup or salad for additional \$3.00

## **Ozark Forest Mushroom Strudel | 14.95**

Local Mushrooms from Timber Farms, Slowly Braised in Butter, Shallots, Herbs and Garlic. Rolled in Puff Pastry Dough and Baked. Served with Herb Infused Demi Glaze, Chef's Vegetable and Choice of Side

## **Smoked Kansas City Ribs | 13.95**

Baby Back Ribs Slow Smoked with a Special Dry Rub served with Coleslaw and Choice of Side

## **Smoked Tri Tip Sirloin | 16.95**

Slow Smoked Tri-Tip Sirloin served with our House-made Chimichurri Sauce, Chef's Vegetable and Choice of Side

## **Hickory Smoked Chicken | 13.95**

Half Chicken Slow Smoked with a Special Dry Rub served with Coleslaw, BBQ Sauce and Choice of Side

## **Bacon Wrapped Meatloaf | 15.95**

Meatloaf Wrapped in Bacon served with Demi BBQ Glaze, Chef's Vegetable and Choice of Side

## **Grilled Pork Steak | 12.95**

Grilled BBQ Glazed Pork Steak topped with Beer Battered Onion Strings, served with Chef's Vegetable and Choice of Side

## **Honey Bourbon Glazed Ham Steak | 12.95**

Grilled Ham Steak topped with our House-made Honey Bourbon Glaze, served with Chef's Vegetable and Choice of Side

## **Cut of the Day | Market Price**

Chef's Choice Prime Steak Cut

## **Catch of the Day | Market Price**

Chef's Choice Seafood Special

# Pasta

## **Penne Pasta | 12.95**

Vegetarian Penne Pasta with Vegetables, Fresh Herbs, Parmesan Cheese and served with our House-made Marinara

## **Chicken and Broccoli Cavatappi Mac and Cheese | 13.95**

Cavatappi Pasta, Grilled Chicken Breast, Broccoli, Apple Wood Smoked Bacon served with our House-made Cheese Sauce