

Creekside Grill Dinner

Served Daily 5:00pm—8:00pm

Appetizers

Crispy Fried Onion Strings | 5.95

Fresh Onions Hand Cut, Lightly Battered & Fried Crisp Golden Brown; Served with our House-made Buffalo Ranch Sauce

Hand Cut House Chips & Dip | 5.95

Hand Cut House-made Potato Chips Deep Fried; Served with our House-made Jalapeno Ranch Dip

Sweet Potato Fries | 6.95

Golden Brown Sweet Potato fries; Served with our House-made Bourbon Honey Sauce

Fried Portabella Mushroom Strips | 7.95

Hand Cut Portabella Mushroom Strips Breaded in Panko & Parmesan Blend & Deep Fried Golden Brown; Served with our House-made Ranch

Crispy Pickles | 7.95

Quick-Fried Marinated and Breaded Pickle Spears; Served with our House-made Dill Aioli

Chicken Quesadilla | 10.95

Flour Tortilla Filled with Tender Grilled Chicken & Aged Cheddar Cheese; Served with Pico De Gallo & Sour Cream

Soup & Salad

Soup of the Day

Cup or Bowl of the Chef's Daily Inspiration

Cup Bowl

5.95 7.95

Sinkin' Creek Chili

House-made Red Bean Chili with Fresh Scallions, Aged Shredded Cheddar, & Sour Cream

Cup Bowl

5.95 7.95

House Salad Ozark Greens | Side 3.50 | Large 7.00

Spring Mix, Shaved Carrots, Grape Tomatoes, Fresh Cucumber, Candied Walnuts drizzled with our House-made Blackberry Vinaigrette or dressing of choice

Classic Caesar Salad | Side 3.50 | Large 7.00

Chopped Hearts of Romaine, Garlic Croutons tossed with Caesar Dressing & Parmesan Cheese

Strawberry Spinach Salad | Side 4.50 | Large 9.00

Bed of Fresh Spinach with Red Onion, Bacon Crumbles, Strawberries, Finished with Feta Cheese Drizzled with House-made Blackberry Vinaigrette or dressing of choice

Add Grilled or Breaded Chicken to ANY salad Side|2.00 Large|4.00

Pastas

Chicken and Broccoli Cavatappi Mac and Cheese | 14.95

Cavatappi Pasta covered in our House-made Cheese Sauce topped with Grilled Chicken Breast, Fresh Steamed Broccoli, & Topped Smoked Apple Wood Bacon Crumbles

Tuscany Pasta | 14.95

Linguini Pasta & Seasonal Mixed Vegetables tossed in Olive Oil & Topped with Blue Cheese Crumbles

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness"

Burgers & Sandwiches

*Served with choice of House Chips, French Fries, or Sweet Potato Fries.
Add a cup of soup, Side Caesar or Ozark Side Salad for additional |\$3.00*

Grilled Bison Burger | 16.95 | *Add-Egg, Cheese, Mushrooms, or Jalapeños | +1.50*
Locally Raised Sourced Chargrilled Topped with Caramelized Onions, Guacamole, Bacon, & House-made Cajun Aioli sauce & Served on a Toasted Brioche Bun

Grilled Prairie Burger | 13.95 | *Add-Egg, Cheese, Bacon, Mushrooms, or Jalapeños | +1.50*
Half Pound Burger; Served with Lettuce, Tomato, Onion, & Pickles on a Toasted Brioche Bun

Sweet & Sour Chicken | 12.95
Choice of Grilled or Breaded Chicken Breast, Provolone Cheese, Lettuce, Tomato, Cilantro; Served with House-made Sweet & Sour sauce on a Toasted Brioche Bun

French Dip | 13.95
Slow Roasted Tri-Tip Sirloin; Served with Boursin & Provolone Cheeses, on a Fresh Baguette Infused with our House-made Herb & Garlic Butter & side of Au Jus for dipping

Entrées

Served with Chef's Vegetable & choice of Mashed Potatoes, French Fries, Baked Potato, Sweet Potato Fries, Cole Slaw, or Cottage Cheese. Add a cup of soup, Side Caesar or Ozark Side Salad for additional |\$3.00

Ozark Forest Mushroom Strudel | 16.95
House blend of Local Mushrooms, Shallots, Herbs and fresh Garlic, Slowly Braised in Butter, Rolled in Phyllo Dough & Baked; Served with House-made Demi Glaze, Chef's Vegetable, & Choice of Side

Panko & Sesame Encrusted Mahi-Mahi | 19.95
Mahi-Mahi gently coated with House blended Panko, Sesame Seed, & Parmesan Cheese; Finished with House-made Sweet Chili Sauce & Pineapple Salsa

Boneless Pork Loin Chop | 15.95
Hand-Cut Thick Loin Chop Glazed in our House-made Honey-Soy Sauce & grilled to perfection; Served with Chef's Vegetable & Choice of Side

Smoked Pulled Pork Fries | 14.95
Steak Fries covered with our Cheese Sauce, Lime infused Sour Cream, Pico De Gallo & Black Beans

Fresh Off The Smoker

Served with Chef's Vegetable & choice of Mashed Potatoes, French Fries, Baked Potato, Sweet Potato Fries, or Cottage Cheese. Add a cup of soup, Side Caesar or Ozark Side Salad for additional |\$3.00

Smoked Kansas City Ribs | 17.95
Baby Back Ribs Rubbed with our Special Dry Rub Slowly Smoked in House to perfection; Served with Coleslaw & Choice of Side

Smoked Tri Tip Sirloin | 16.95
Smoked Tri-Tip Sirloin; Served with our House-made Chimichurri Sauce, Chef's Vegetable & Choice of Side

Hickory Smoked Chicken | 14.95
Half Chicken with our Special Dry Rub Finished in Rosemary & Slowly Smoked in House to perfection; Served with Coleslaw & Choice of Side