



DINNER

Shareables

Chicken Wings—12 GF

Your Way – Louisiana Hot, Thai Chili, Sriracha Lime, Lemon Pepper or BBQ sauce

Dips with Chips GF

Salsa—6 | Queso—8 | Guacamole—8

Dip Trio—16

Birdie Basket—10

Five Battered and Fried Chicken Tenders with Ranch, Buffalo or BBQ Dipping Sauce

BBQ Brisket Slider—9

Texas Pecan 12 Hour Smoked Brisket, Sliced White Onions and Pickles with Your Choice of Chef's House Made Sweet Pineapple BBQ or Spicy Bourbon Habanero BBQ Sauce

Crispy Fried Cauliflower—8

Seasoned Flour Dusted Cauliflower Fried Crispy with a Mild Curry Aioli Dipping Sauce

Southwest Hummus—9

Southwest Inspired Hummus Accompanied by Brick Oven Flat Bread

Cajun Seafood Fritters—12

Fresh Lump Crab, White Shrimp, Fire Roasted Jalapeño and Chopped Applewood Smoked Bacon Corn Fritters with Cajun Dipping Sauce

Lighter Fare

Shrimp and Sausage Gumbo

Cup—5 | Bowl—8 

360 Salad—7 GF

Mixed Green Lettuce Tossed with Our House Balsamic Vinaigrette and Topped with Red Onion, Heirloom Cherry Tomatoes and Cucumber

Classic Caesar—8

House Caesar Dressing, Crisp Romaine Lettuce Topped with House Made Croutons and Shaved Parmesan

Spinach Apple—11 GF

Spinach, Green Apple Slivers and Strawberries Lightly Coated with a Mild White Balsamic Vinaigrette and Finished with Cinnamon Dusted Feta Cheese and Honey Roasted Texas Pecans

Seasonal Soup Cup—4 | Bowl—7

Chef Mike's Texas Chili Cup—5 | Bowl—8

Caprese—9 GF

Sliced Vine Ripened Tomatoes Layered with Fresh Mozzarella and Finished with a Basil Chiffonade and Balsamic Reduction

Jalapeño Chicken Salad—14 GF

Mixed Green Lettuce, Cilantro Leaves, Roma Tomatoes, Jalapeño Slivers, Grilled Corn and Shaved Carrots Tossed with Cilantro Lime Vinaigrette and Finished with Crispy Corn Tortilla Strips and a Grilled Chicken Breast

Ranch House Steak Salad—14

Grilled Sirloin Steak, Bleu Cheese Crumbles and Fried Onions, Complete this Salad of Mixed Greens, Sliced Red Onions, Heirloom Cherry Tomatoes and Bleu Cheese Dressing

Enhancements

Grilled Chicken—5 Grilled Shrimp—7 Grilled Salmon—9 Grilled Sirloin—6

Stone Fired Pizzas

Margherita—13

Vine Ripened Tomatoes, Fresh Basil Leaves and Fresh Mozzarella Cheese

Pig & Cow—15

Black Pepper Sausage, Italian Sausage, Pepperoni and Applewood Smoked Bacon

Pepperoni—12

A simple, but delicious pepperoni pizza!

Four Cheese—10

A Delectable Classic with Shredded Mozzarella, Powder Parmesan, White Cheddar and Feta Cheese

The Ambito—14

Sliced Italian Sausage, Fresh Jalapeño and Cremini Mushrooms—A Chef Favorite!

Buffalo Chicken—13

Grilled Sliced Chicken Breast, Red Onion, Bleu Cheese Crumbles and Buffalo Sauce – Makes this a full flavored pie to remember.

 Chef Favorite

 Vegetarian

 Spicy

GF Gluten Free

Seasonal

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



DINNER

Handhelds

(Choice of Fries, Cajun Fries, Sweet Potato Fries, House Made Chips, Caesar Salad or a 360 Salad)

Prime Rib Sandwich—13 ☆

Thinly Shaved Salt-Crusted Prime Rib Smothered in Havarti Cheese and Piled High on Grilled Ciabatta Bread with Horseradish Aioli then Topped with Sweet Caramelized Onions and Crisp Arugula

Chicken Caesar Sandwich—11

Sliced Grilled Chicken Breast with Shaved Romaine, House Made Caesar Dressing and Grated Parmesan on Grilled Garlic Ciabatta Bread

Prime Cheeseburger—12

8 oz Prime Ground Beef Patty, Grilled to Order and topped with Sharp Cheddar, Crisp Lettuce, Tomato, Onions and Pickles on a Toasted Challah Bun

“Classic Clubhouse” Sandwich—12

Double decker, cut in quarters, with honey mustard — Just the way you like it!

Texas Cuban—11 ☆

Crispy Fried Chicken Breast Piled High on Hand Cut Grilled Brioche with sliced Smoked Ham, Crisp Pickles, Swiss Cheese, complimented with Creole Mustard

Boss Hog—11 ☆ ♠

Slow Braised BBQ Pulled Pork Piled High on a Challah Bun Topped with Cajun Cabbage and Onion Slaw

Seared Salmon—16 ☆

Seared Atlantic Salmon Filet Resting on a Bed of Green Leaf Lettuce, Sliced Tomato and Red Onion with Chimichurri Aioli on a Ciabatta Bread

Texas BBQ Burger—14

8oz Prime Ground Beef Patty, Sharp Cheddar, BBQ Chopped Brisket, Fried Onions and Crisp Pickles on a Toasted Challah Bun

Fork & Knife

South Sea Tuna—26 GF ☆

Sushi Grade Ahi Tuna Blackened with a Mix of Pacific Rim Spices and Seared Rare, Accompanied by Sticky Rice and a Seared Vegetable Medley, Finished with Chef’s Garlic Ginger Sauce

Grilled Ribeye—32 GF ☆

12 oz Hand Cut Prime Ribeye Steak Grilled to Your Liking and Topped with Chimichurri Compound Butter, Served with Roasted Fingerling Potatoes and Grilled Asparagus

Filet Mignon—36 GF

8 oz Prime Hand Cut Filet Mignon Served with Creamy Garlic Mashed Potatoes and Gentle Creek’s Signature Vegetable Medley, Finished with a True Demi-Glace

Fish N Chips—16

Shiner Battered Cod, Fried Crisp and Served with Capers Remoulade, Lemon Wedges and French Fries

Pesto Chicken—19 GF

Airline Chicken Breast with Fresh Basil Pesto Stuffed Under the Skin and Seared Under a Brick to Seal in the Natural Moisture, Accompanied by Roasted Red Pepper Polenta, Sautéed Vegetables and Roasted Red Pepper Cream Sauce

Texas Striped Bass—25 GF

6 oz Seared Texas Striped Bass Finished with Chimichurri Butter Served with Roasted Yucca Root and Sautéed Vegetables

Blackened Pork Tenderloin—23 GF ☆ ♠

Blackened Pork Tenderloin Nestled on a Bed of Cajun Cream Sauce with Grilled Jalapeño Bourbon Corn and Creamy Garlic Mashed Potatoes

Beef Pappardelle —18 ☆

Tender Pieces of Beef Tenderloin, Cremini Mushrooms and White Onions Sautéed with a Rich Cabernet Demi Cream Sauce Tossed with Fresh Pappardelle Pasta

Simply Grilled

Lightly seasoned and simply grilled protein of your choice.

Served with roasted fingerling potatoes and our Gentle Creek house vegetables. GF

Tuna Steak—24
Salmon Filet—25

Chicken Breast—17
Filet Mignon—34

Cauliflower Steak—15

☆ Chef Favorite

🌿 Vegetarian

🔥 Spicy

GF Gluten Free

Seasonal

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