



DINNER

SHAREABLES

Chicken Wings 12 GF

Your Way – Louisiana Hot, Thai Chili, Sriracha
Lime, Lemon Pepper, Spicy Bourbon Habanero or
Pineapple BBQ

Birdie Basket 10

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

BBQ Brisket Sliders 9

Texas Pecan Wood Smoked Brisket, Sliced White Onion
and Pickles with Chef's Sweet Pineapple or
Spicy Bourbon Habanero BBQ Sauce

Chips with Dips GF

Salsa 6 | Queso 8 | Guacamole 8

Dip Trio 16 GF

Blackened Red Fish Tacos 12 GF

Blackened and Seared Red Fish
Topped with Cilantro Lime Slaw in Three Corn Tortillas
Served with Pico de Gallo and Lime Wedges

Cajun Fried Quail 14

Crispy Cajun Seasoned Fried Quail Halves with
Cajun Dipping Sauce

Bourbon Beef Tips 12 GF

Seared Marinated Steak Bites Deglazed with
Honey Bourbon Sauce

Jerk Shrimp 14

Grilled Jamaican Jerk Shrimp with Green Papaya Salad

Ahi Tuna Tower 15

Grade AA Sake Tuna, Avocado, And Sticky Rice

LIGHTER FARE

Shrimp, Chicken 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

Country Chicken Salad 14 GF

Crisp Romaine Tossed in Ranch Dressing & Topped with Grilled
Chicken, Avocado, Boiled Egg, Tomato, Red Onion, Cheddar
and Applewood Smoked Bacon

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

Seared Ahi Tuna Salad 15

Red Bell Pepper, Cucumber, Red Onion, Carrots,
Green Onion, on a bed of Chopped Romaine, with Togarashi
Seared Tuna with Soy Ponzu Dressing

ENHANCEMENTS

Grilled Chicken 5 Grilled Shrimp 7 Grilled Salmon 9 Grilled Red Fish 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

The Ambito 14

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

Four Cheese 10

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

Pepperoni 12

A Simple, but Delicious Pepperoni Pizza!

Caribbean Pizza 14

Cre- Jerk Chicken, Red Onion, Bell Pepper, Mozzarella, Parmesan,
& Finished with Diced Green Onion and a Drizzle of Honey

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 varti Cheese and Piled High on Grilled Ciabatta Bread Horseradish Aioli then Topped with Sweet Caramelized Onions and Crisp Arugula

Ha-
with

Clubhouse Sandwich 13 ☆

Double Decker on Grilled Sour Dough with Ham, Turkey, Cheddar, Swiss, Bacon, Lettuce, Tomato & Honey Mustard Cut in Quarters

Fried Chicken Sandwich 11

Crispy Fried Chicken Breast with Sliced Dill Pickles and Cajun Remoulade on a Toasted Challah Bun

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

Grilled Lemon Dill Salmon Sandwich 14

Grilled Salmon, Green Leaf Lettuce, and Tomato with Lemon Dill Aioli on a Warm Ciabatta Roll

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

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

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

Fish N Chips 16

Beer Battered Cod, Fried Crispy Served with Caper Remoulade, Lemon Wedges and French Fries

Blackened Red Fish 27 GF ☆ ♠

Atlantic Red Fish Filet Seared with Our House Blackening Seasoning and Topped with Crawfish Cajun Cream Sauce Served with Dirty Rice and Charred Broccolini

Chicken Fried Ribeye Steak 24 ☆

Classic Fried Ribeye Steak topped with Sausage Country Gravy Served with Creamy Garlic Mashed Potatoes, Texas Toast and Grilled Corn off the Cob

Sugar Shack Ribeye 32 ♠

12 oz. Hand Cut Prime Ribeye Steak Marinated in a sweet & Spicy Rub served with Mashed Potatoes, and Sautéed Mushrooms with onions

Creole Pasta 18 ♠

Andouille Sausage, Crawfish Tails, Cremini Mushrooms, Red Bell Pepper, Tomato, and White Onion, Sautéed in Creole Cream Sauce tossed with Penne Pasta

SIMPLY GRILLED

Lightly seasoned and simply grilled protein of your choice.

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

Grilled Tuna Steak 24

Grilled Salmon Filet 25

Grilled Red Fish 24

Grilled Chicken Breast 17

Grilled Filet Mignon 34

Grilled Cauliflower Steak 15 ♠

☆ 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