

SPRING LUNCH MENU

KEN'S CREEKSIDE CAFÉ

SMALL PLATES

SMART PASTA (344 CALORIES) 13-
TOMATOES, ASPARAGUS, MUSHROOMS, ROASTED PEPPERS,
ARTICHOKES, CAPERS, SPINACH, OLIVES

AHI TUNA TARTAR 14-
GREEN ONION, FRESH GINGER, SHALLOTS AND PONZU

HUMMUS & GRILLED PITA 12-
SLICED TOMATO SALAD, FETA CHEESE, KALAMATA OLIVES

GUACAMOLE & POMEGRANATE 9-

SALADS

ROASTED BEET SALAD 9-
ARUGULA RED PEARS AND GOAT CHEESE

HOUSE SALAD WITH GORGONZOLA CHEESE 9-
CHOPPED BACON, RED ONION, CANDIED PECANS,
GREEN APPLE VINAIGRETTE

SEDONA SMOKED TURKEY COB (LARGE SALAD) 16-
CRISP ICEBERG LETTUCE, GREEN APPLE CITRONETTE
CHOPPED EGG, BACON, BLEU CHEESE, TOMATO &
AVOCADO

SANDWICHES

BACON CHEDDAR BURGER WITH AVOCADO 14-
HALF POUND PRIME ANGUS, CRISP ICEBERG AND TOMATO

MAGIC MUSHROOM BURGER (NO MEAT) 14-
PORTOBELLO MUSHROOM, CARAMELIZED ONION, GOAT CHEESE,
SUNDRIED TOMATOES & SPINACH
FRENCH FRIES OR ARUGULA SALAD. CHOOSE ONE PLEASE

AHI TUNA BURGER (SEARED RARE) 14-
GREEN ONION, FRESH GINGER, SHALLOTS, PONZU & WASABI AIOLI

CHICKEN QUESADILLA 12-
SWEET CHILI CHICKEN AND OAXACA CHEESE

THE BEST CHICKEN SALAD SANDWICH 8-
CHEF'S GRILLED CHICKEN SALAD WITH RED GRAPES AND AGAVE
WHEAT TOAST, SPROUTS AND AVOCADO

TURKEY REUBEN (NO SAUERKRAUT) 10-
MARBLE RYE PANINI WITH SWISS CHEESE AND SECRET SAUCE

VEGGIE WRAP WITH CHEF'S TOMATO SOUP & ARUGULA SALAD 13-
SPINACH, MUSHROOMS, PESTO, ARTICHOKES, HUMMUS, BEANS
GOAT CHEESE, SUNDRIED TOMATOES, ROASTED RED PEPPERS,
ASPARAGUS, CARAMELIZED ONIONS AND CAPERS.

LARGER PLATES

GRILLED LEMON CHICKEN 18-
SMALLER VERSION OF OUR DINNER FAVORITE
KABOB STYLE WITH PRESERVED LEMON AND SOUTHERN CORN CAKES

TAPIOCA CRUSTED TOFU 15-
GINGER GLAZED TOFU & ORGANIC ROASTED VEGETABLES
WHITE BEANS, SPINACH, SUNDRIED TOMATOES, PORTOBELLO ETC.

PASTA PUTTANESCA (LITTLE SPICY) 13-
TOMATO, ARTICHOKE, SPINACH, CAPERS, BLACK OLIVES
& PARMESAN CHEESE
ADD SHRIMP \$6

STEAK "CARNE ASADA" (9 OUNCE) 22-
TENDER MARINATED FLANK STEAK, CHAR BROILED TO PERFECTION
CHEESY BEANS, ROASTED SALSA & WARM CORN TORTILLAS

K-9 DECK FAVORITES

SPECIAL MEAL FOR YOUR PET

<u>STEAMED CHICKEN & BENIFUL</u>	\$7
<u>STEAK TARTAR</u>	\$8
<u>FIVE STAR VENISON STEW</u>	\$9
<u>BEEF JERKY COOKIES</u>	\$1 EACH

ALL "DOGGY DISHES" COME WITH COLD
FILTERED ICE WATER

SOUPS

NORMANDY BRIE SOUP WITH WINTER BLACK TRUFFLE 6-

GREEN CHILI WITH CHICKEN 8-

SIGNATURE TOMATO SOUP N' CRACKERS 5-

WINGS

BUFFALO STYLE CHICKEN WINGS 12-
CELERY STICKS & BLEU CHEESE DRESSING
WING OPTIONS

TRADITIONAL HOT BUFFALO STYLE WINGS
OR WINGS WITH A WARNING: NO AMATEURS
NO REFUNDS HABANERO HOT WINGS

KIDS MENU

10 YEARS & UNDER PLEASE

GRILLED CHICKEN ON A STICK 8-

MAC & CHEESE 6-

FRIED SHRIMP 8-

BUTTERED NOODLES 5-

CHEESE QUESADILLA 7-

ICE CREAM WITH CHOCOLATE SAUCE 4-

GRILLED CHEESE \$6

DESSERTS

BLACK FOREST CRÈME BRULÉE 8-
CHOCOLATE AND BRANDIED CHERRIES

WARM PECAN PIE 7-
VANILLA BEAN ICE CREAM

BANANA LECHES STUFFED CHURROS 7-
SERVED HOT WITH ICE CREAM

BIG FAT CHOCOLATE CAKE 9-
FRESH WHIPPED CREAM

TIRAMISU & COFFEE LIQUOR 8-
PATRON XO CAFÉ (SHOT ON THE SIDE)

SIGNATURE PEACH COBBLER 9-

LEMON SORBET 3-

ASK YOU SERVER ABOUT OUR DAILY SOUP, SALAD AND SANDWICH SPECIALS \$13

Ken's Creekside Restaurant strives to serve wholesome, healthy food at a reasonable price and cater to the lifestyle of the Red Rock community. Chef Mercer Mohr infuses our Classic American Bistro with west coast flair. Our eclectic wine list features well-known wines alongside organic and boutique local selections. Whenever possible, we are purchasing local organic products to ensure our selections contain only the freshest possible ingredients. We are committed to the development and distribution of sustainable foods. Chef Mohr's awards include Chef of the Year, San Francisco, and he was also invited to the James Beard house to prepare a special dinner for the membership. Ken's Creekside features Breakfast with a view, every day until 3:PM. We invite you to join Chef Mohr and his culinary team for an evening of great food and live entertainment in the Gypsy Lounge.