

CREEKSIDE

❖ WINTER DINNER MENU ❖



APPETIZERS / SOUPS / SALADS

Mushrooms 7.95

Butter poached button mushrooms with chopped herbs, dry sherry, roasted garlic and onions

Signature Soups 7.95

- Plum Tomato Soup, Rosemary crackers
- Green Chili Chicken (**Spicy**)
- Normandy Brie Soup with Black Truffles

Gorgonzola Apple Salad pecans, shallots, bacon, white balsamic vinaigrette, organic baby greens 9.50

Organic Baby Beets & Sonoma Goat Cheese 9.85

Candied pecans, dried fruit, berries, arugula, pomegranate-balsamic infusion. Add Salmon 6

South Beach Chicken Avocado Salad 14.95

Avocado, chick peas, tomato pico, marinated red onion, cilantro, fresh lime, extra virgin olive oil, jalapeno, grilled chicken breast (422 Calories)

Mediterranean Quinoas Salad 10.75

Tomato, cucumber, chick peas, peppers, avocado, onion, cilantro, feta, olives, lemon-cumin citronette

OMG Steamed Clams 13.95

Cioppino style broth, sour dough toast

Crab Cake Tapa (1) with Chipotle Aioli 11.95

¼ pound east coast, blue crab (seared, not fried).

Grilled Bruschetta 8.25

Triple cream brie, olive-tomato relish, fresh basil

Tart Flambé (**Crispy thin crust pizzas, 10 inch**) 10.95

Vegetarian, traditional bacon or spicy chicken

Roasted Eggplant Dip with grilled pita bread 13

Cucumber, olives, feta cheese, tomatoes, onions

Ahi Tuna Tartar 15

Diced & spiced just right. Great for sharing. Served with crispy won ton chips

Pork Belly (*Cardamom, apple, star anise brine*) 10.50

Charred Kurobuta Pork Belly, cole slaw, apple-pumpkin sauce, Carolina corn-cake.

TONIGHT'S SELECTION

Edamame Hummus Plate with grilled pita bread 13

Cucumber, olives, feta cheese, tomatoes, onions

Vegan on request (no feta goat cheese)

Country Style Chicken Breast 19.25

Parmesan crust, pan fried, caper-lemon butter, white wine sauce on the side, mashed potatoes and asparagus.

***Steak & Crab Cake** Surf & Turf 36.95

Tenderloin, grilled asparagus, sauce Cherone on side

***Petite Steak & Mushrooms** Twin Tenderloins 36.95

Grilled asparagus, butter poached mushrooms, red onions, quesso blanco, Chimmichury sauce

Boneless Trout "en Papillote" (baked in paper) 25.95

Colorado red trout, steamed in its own natural juices. Citrus, aromatics and fresh dill.

Blackened Hawaiian Ahi Tuna (**Medium-rare**) 24.95

Basmati rice, charred kale, roasted tomatoes, fresh lemon, scallion-ginger vinaigrette ... on the side

Shrimp & Grits 22.75

Gulf white shrimp, crispy pork belly, cheesy grits, buttery leeks, green onions, piquillo peppers and spicy red chili

***Salmon** Organic Scottish, or Wild Alaskan Kings 24.95

Agave glaze, edamame-corn succotash, roasted fingerling potatoes, tomato vinaigrette on the side.

Duck Confit 20.95 (**Chef's favorite dish for summer**)

Wild rice, green beans, green apple chutney

Pasta Puttanesca (**Spicy**) 16.95

Spicy red sauce, Pappardelle pasta, angry tomatoes, olives, artichokes, capers, spinach, fresh basil, parmesan cheese, toasted ciabatta bread

Signature Short Rib (Fork tender -Pot Roast Style) 28.50

Boneless braised beef short rib, whipped sweet potato, roasted root vegetables

Curried Lamb Adobo 27.95

Braised Lamb Shank, Basmati Rice, Cojita Cheese Chef's Spicy Adobo with Red Curry (**Spicy**)

ASK ABOUT CHEF MERCER'S NEW COOK BOOK **"WILD THYME TAVERN COOKING"** \$29.95

*CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED PROTEINS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS INCLUDING BEEF, BURGERS, PORK, POULTRY, SEAFOOD, SHELLFISH OR EGGS

18% GRATUITY WILL BE ADDED TO PARTIES OF SIX (6) OR MORE