



Fridays At The Creek

Appetizers

Calamari

Pesto Aioli, Chopped Parsley, Sea Salt / 11

Roasted Brussels Sprouts

Toasted Almond, Balsamic / V, GF / 9

Charcuterie Board

Chef's Daily Choice of Imported and Domestic Cheeses, Cured Meats, House Made Pickled Vegetables, Assorted Crackers & Breads / 10

Hummus & Grilled Pita

Tomato, Shaved Cucumber, Onion, Tzatziki, Feta / V / 9

Fried Green Beans

Deep Fried, Miso Dipping Sauce / V / 8

Deviled Eggs

Parsley, Paprika / V, GF / 5

Crab Cakes

Three Cakes, Spicy Remoulade / 11

Soup & Salads

New England Clam Chowder

Cup 4.50 / Bowl 6

House Made Chili

*Shredded Cheddar Cheese, Onion / GF
Cup 4.50 / Bowl 6*

Green Goddess Salad

Mixed Greens, Quinoa, Fava Beans, Sunflower Seeds, Radish, Cucumber, Asparagus, Cotija Cheese, Green Goddess Dressing / V, GF / 9

Caesar Salad

Romaine, Parmesan, House Made Croutons, Caesar Dressing / 9

Wedge

Iceberg Lettuce, Bacon, Blue Crumbles, Tomato, Green Onion, Crumbled Egg, Ranch Dressing / GF / 9

Summer Caprese

Heirloom Tomato, Fresh Watermelon, Mozzarella, Mint, Basil, Sliced Almonds, Balsamic Glaze / V, GF / 9

"Gerald" Chop Salad

Chopped Romaine, Egg, Tomato, Cucumber, Onion, Pepperoncini, Blue Cheese Crumbles, Avocado, Bacon Bits / 9

Entrées

Chaires Of 2 Sides: Whipped Potato, Baked Potato, Roasted Seasonal Vegetables, Braised Field Greens

*12 oz. USDA Prime Rib

*Salt Crusted, Au Jus, Creamy Horseradish
Served Rare to Medium / GF / 28*

*½ Roasted Chicken

Herbs De Provence, Meyer Lemon, Roasted Jus / 17

*Double Cut Pork Chop

*Local Rosemary Honey Glaze
Served Medium / GF / 19*

BCCC Burger

Beef Patty, American Cheese, Lettuce, Tomato, Red Onion, Brioche Bun, Beer Fries / 12

Fish & Chips

Beer Battered Cod, Beer Fries, Coleslaw, Lemon / 17

Thai Green Curry

Coconut Milk, Seasonal Vegetables, Jasmine Rice / V, GF / 15

*Seasonal Market Fish

Preparation and price vary daily / MKT

