

Cress Creek Country Club Dinner Menu

GREAT BEGINNINGS

<i>Crispy Mushrooms</i>	12
Stuffed with Herb-Garlic Boursin, Served with Horseradish Cream	
<i>Bang Bang Shrimp</i>	12
White Gulf Shrimp, Crispy Tempura, Chile Oil, Cajun, Chipotle Mayo	
<i>Mexican Style Shrimp Tostada</i>	12
White Gulf Shrimp, Finely Chopped Jalapeños, Red Onions, Corn, Cilantro, Lime Juice	
<i>Sweet Italian Sausage Stuffed Piquillo Peppers</i>	14
Fennel Goat Cheese and Orange, Smoked Almond Romesco	
<i>Seared Bristol Sea Scallops</i>	18
Served Over Jalapeño & Point Reyes Creamed Spinach Maitake Mushroom	
<i>Everything Bagel Crusted Tuna</i>	23
Seared Rare Tuna, Egg, Pickled Red Onion, Capers, Scallions, & Greek Cucumber Yogurt	

GARDEN CREATIONS

<i>Grecian Salad</i>	9/12
Choice of Grilled Marinated Chicken, Spiced Gyro Meat, or Grilled Salmon, Chopped Romaine, Sundried Tomatoes, Cucumbers, Red Onion, Bell Peppers, Kalamata Olives, Pepperoncini, Feta Cheese, Toasted Pita	
<i>Classic Caesar Salad</i>	9/12
Choice of Grilled Marinated Chicken or Grilled Salmon, Chopped Romaine, Aged Parmesan, Hard Boiled Egg, Marinated Tomato, Herbed Croutons, Tuscan Caesar Dressing	
<i>Classic Wedge Salad</i>	8
Crisp Iceberg Lettuce, Chopped Bacon, Grape Tomatoes, Blue Cheese, Egg, Chopped Scallions, Choice of Dressing	
<i>Fresh Mission Fig Salad</i>	11/14
Romaine, Arugula & Fennel, Grilled Chicken, Goat Cheese Fritter, Caramelized Mission Fig, Red Onion, Thin Parma Ham, Fried Marcona Almonds, Sherry Sweet & Sour Vinaigrette	
<i>Side House Salad Always Available</i>	4.50

SANDWICHES & SUCH

*All Served with Choice of French Fries, Cajun Fries, Garlic-Pepper Fries, Tots, Onion Rings, Sweet Potato Fries or Fresh Fruit

<i>Cress Creek Pub Burger</i>	14
8oz. Premium Blend, Applewood Bacon, Leaf Lettuce, Tomato, Red Onion, Kosher Pickle, Choice of Cheese, Toasted Brioche Bun	
<i>Crispy Spicy Chicken Sandwich</i>	13
Hot Sauce Marinade, Extra Crispy Breading, Pepperjack Cheese, Shredded Iceberg, Tomato, Pickle, and Comeback Sauce, Toasted Brioche Bun	
<i>Mahi Mahi Fish Tacos</i>	14
Lightly Blackened, Cilantro Coriander Cabbage, Pico de Gallo, Honey-Cumin Aioli, Shredded Lettuce, Crispy Tortilla	
<i>Filet Slider Trio</i>	15
(3) Two Oz. Filet Medallions, Caramelized Onions, Tarragon Mayo, Toasted Mini Brioche	

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THE MAIN EVENT

<i>Vegetarian Spaghetti</i>	14
Tossed with Mushroom Bolognese	
<i>Shrimp Spaghetti</i>	17
Tossed with Sautéed Shrimp, Spinach, Cherry Tomatoes, Garlic-Chardonnay Infused Vodka Sauce, Asiago & Sweet Basil	
<i>Chicken Parmesan</i>	20
Parmesan & Asiago Herb Crusted Marinara, Mozzarella & Provolone Cheeses, Served with Sautéed Spinach & a Side of Spaghetti	
<i>Tea Crusted 10 oz. Pork Chop</i>	23
Kale, Black Mission Fig & Maitake Mushrooms, Orange Fennel Vinaigrette, Choice of Starch & Vegetable Du Jour	
<i>Sautéed Yellow Lake Perch</i>	24
Topped with Herb Garlic Compound Butter, Creamy Tartar Sauce & Lemon Choice of Starch & Vegetable Du Jour	
<i>Tortilla Crusted Blue House Salmon</i>	26
Chorizo Roasted Yukon Potato, Charred Pepper Hash, Sundried Tomato Beurre Blanc, & Pico de Gallo	
<i>Pretzel Crusted Alaskan Halibut</i>	28
Garlic Spinach, Whipped Yukon Gold Potatoes, Whole Grain Mustard Ivory Sauce, Crispy Parsnips	
<i>Veal Chop Milanese</i>	29
Pounded & Lightly Breaded, Topped with Arugula Shaved Fennel, Herb Butter Pan Sauce, Balsamic Syrup, Choice of Starch, & Vegetable Du Jour	

STEAKS

All Steaks are Served with Maître d'hôtel Butter, Choice of Starch & Vegetable Du Jour

<i>8 oz. Center Cut Filet Mignon</i>	39
<i>12 oz. New York Strip</i>	39
<i>18 oz. Boneless Ribeye</i>	39

SWEET ENDINGS

<i>Chocolate Lava Cake</i>	6
Chocolate Spongecake with Liquid Molten Center, Topped with French Vanilla Ice Cream	
<i>Homer's Ice Cream</i>	4
Vanilla or Double Chocolate Chip	
<i>Seasonal Desserts</i>	6
Ask Your Server for Details	

