SALT CREEK GRILLE LUNCH MENU

STARTERS

STUFFED JUMBO SHRIMP 15
Stuffed with Horseradish, Bacon-Wrapped,
Chipotle Honey Sauce on the Side for Dipping

AHI TUNA STACK 15
Sashimi-Style, Stacked with Avocado & Cucumber,
Served with Wasabi, Ginger & Soy

BAKED GOAT CHEESE 10
Sautéed Wild Mushrooms, Caramelized Onions & Marinara
Foccacia Bread for Dipping

MESQUITE GRILLED ARTICHOKE 13
Garlic Aioli & Drawn Butter for Dipping, Served over Coleslaw

KOBE SLIDERS 15
Ground Kobe Beef, Humboldt Fog Cheese, Arugula,
Red Onions & Foie Gras Butter

CALAMARI Spicy Remoulade & Hot Mustard Sauce 13

LOBSTER BISQUE Fresh Herbs & Spices 8

SOUP OF THE DAY Daily Chef Creation 8

SALADS

THE CREEK BBQ CHICKEN SALAD 14
Gorgonzola, Granny Smiths, Corn, Tomatoes, Avocado &
Tortilla Strips with Cilantro Ranch

"PRIME" FLAT IRON STEAK SALAD 15
Served Rare, Smoked Tomatoes, Corn & Fried Onions with
Balsamic Vinaigrette & Cilantro Ranch

PEAR & WARM GOAT CHEESE SALAD 14
Phyllo-Wrapped Goat Cheese, Anjou Pears, Tomatoes,
Walnuts, Sherry Vinaigrette

SEARED AHI TUNA SALAD 16
Mixed Greens, Daikon Sprouts, Diced Tomato, Cucumber,
Cilantro, Fried Ginger, Spicy Mustard & Ginger Soy Dressing

CAESAR OVER MESQUITE 8
Mesquite Grilled Romaine, Asiago with Caesar Dressing
- **ADD BLACKENED SALMON $8**

SALT CREEK HOUSE SALAD 8
Granny Smiths, Gorgonzola & Walnuts Tossed with
Balsamic Vinaigrette
- **LARGE ENTRÉE HOUSE SALAD $11**

GRILLE BURGERS

8 Ounces, Sterling Silver™, Mesquite Grilled, on a Soft Potato Bun
with Ro maine Hearts, Red Onion, Tomato & Pickles
Served with Salt Creek Garlic Fries
(Add Applewood Smoked Bacon for $1.00)

THE CHEESE BURGER 11
Cheddar Cheese, Mayo & Mustard

HICKORY BURGER 11
Cheddar Cheese & Hickory Sauce

BLEU CHEESE BURGER 12
Crumbled Gorgonzola & Mayo

WILD MUSHROOM BURGER 12
Sautéed Mushrooms, Caramelized Onions & Swiss

THE KOBE BURGER 19
10 Ounces, "A Salt Creek Grille Specialty,"
Humboldt Fog Cheese, Foie Gras Butter, Cole
Slaw, Arugula, Red Onion, Tomato & Mayo on a
Brioche Bun Served with Salt Creek Garlic Fries

SANDWICHES

Served with Salt Creek Garlic Fries

BBQ PORK SANDWICH 11
Served Open Face with Southwest Coleslaw &
Caramelized Red Onions on Soft Portuguese Bread

THE REUBEN 11
Thinly Sliced Corn Beef, Stacked High, Sauerkraut,
Thousand Island & Swiss on Swirled Rye Bread

PRIME RIB FRENCH DIP, CREEK STYLE 16
Roasted Daily, Thinly Sliced with Caramelized Onions,
Swiss & Horseradish Cream on a French Roll With Au Jus

AHI TUNA STEAK SANDWICH 14
Blackened Rare Ahi Tuna, Daikon Sprouts, Tomato,
Avocado & Wasabi Mayo on Soft Portuguese Bread

PORTOBELLO MUSHROOM SANDWICH 10
Mesquite Grilled with Roasted Peppers, Balsamic Glaze &
Mozzarella on Soft Portuguese Bread

GRILLED CHICKEN B.L.T. 11
Chipotle Mayo, Smoked Bacon, Cheddar, Lettuce, Tomato
on Soft Portuguese Bread

SALT CREEK GRILLE SPECIALTIES

MESQUITE GRILLED SALMON 16
Topped with an Artichoke, Tomato, Leek & Caper Jus
Citrus Herb Rice & Fresh Seasonal Vegetables

BABY BACK RIBS 18
Slow-Roasted, Falls off the Bone! Brushed with BBQ
Southwest Coleslaw and Salt Creek Garlic Fries

FILET MIGNON 25
5 Ounce, Whole Grain Mustard Sauce
Salt Creek Garlic Fries & Parmesan Creamed Spinach

GRILLED VEGETABLE STACK 14
Portobello, Tomato, Fresh Mozzarella, Spinach, Eggplant,
Red Bell Pepper Smoked Tomato Jus, Balsamic Glaze
Over Citrus Herb Rice

DAILY FISH MARKET Mkt
Ask your Server about Today's Daily Fresh Catch
(Mesquite Grilled, Blackened, Pan-Seared or Oven-roasted)

SEARED YELLOWFIN TUNA 19
Dusted with Wasabi & Finished with Ponzu Sauce
Citrus Herb Rice & Fresh Seasonal Vegetables

GRILLED CHICKEN PENNE PASTA 16
Shallots, Prosciutto, Garlic, Sun-Dried Tomatoes, Roasted
Red Peppers & Fresh Spinach with Sherry Cream Sauce

HERB ROASTED CHICKEN 15
Slow Roasted, With a Fresh Herb Jus,
Horseradish Mashed & Fresh Seasonal Vegetables
- **$ 1 donated for every item sold to WE CAN,
South Bay's Pediatric Brain Tumor Network**

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SALT CREEK GRILLE DINNER MENU

CHOCOLATE GANACHE SOUFFLÉ 12
"A Salt Creek Grille Signature Dessert," Made-to-Order, Fresh Baked Double Chocolate Soufflé,
Finished with a Warm Chocolate Ganache & Frangelico Whipped Cream
"It takes a little extra time to prepare...25 minutes. May we suggest you order this dessert prior to your meal."

PREMIUM MARTINIS

All Martinis Are Shaken &
Served Straight Up
$ 11

PURELY PEAR MARTINI
Absolut Pear, Pear Nectar
In a Sugar Rimmed Glass
& a Fresh Pear Slice

POMEGRANATE MARTINI
Ketel One Citroen, Simple Syrup,
Fresh Squeezed Lemon Juice
& POM Pomegranate Juice

CHRISTINI MARTINI
"A Salt Creek Grille Specialty"
Stoli Razberi, Chambord &
Champagne, In A Sugar Rimmed Glass
With Fresh Raspberries for Garnish

SALT CREEK CLASSIC
Grey Goose & Cinzano Dry Vermouth
Pimento Stuffed Olives

THE PERFECT "10"
Tanqueray No. 10 Gin,
Olive Juice & Pickled Onions

BLACK CHERRY LEMON DROP
Effen Black Cherry, Simple Syrup,
Muddled Lemon, Grenadine
In a Sugar Rimmed Glass
& Lemon Wheel

THE RESERVE MANHATTAN
Maker's Mark &
Cinzano Sweet Vermouth

SPECIALTY DRINKS

JOSE CUERVO ESPECIAL $ 8
PATRON ANEJO $ 10
Cointreau, Sweet n Sour,
Splash of Orange Juice, Served Shaken
With a Grand Marnier Float

CLASSIC PIMM'S CUP $10
"A Salt Creek Grille Specialty"
Pimm's No.1, Fresh Squeezed Lemonade
Muddled with Fresh Lemon & Orange
Garnished with a Fresh Cucumber Slice

SCG MOJITO $10
10 Cane Rum, Fresh Mint,
Simple Syrup, Fresh Lime Juice
Garnished with Mint

"CREATE YOUR OWN" PREMIUM WINE FLIGHTS

Choose any Three of our
"Wines by the Glass"
To Create your own Wine Flight.
(2.5-Ounce Pour of each Wine Offered)

Every Wine Flight Features Winemaker Tasting Notes. Try a Different Combination of Wines by the Glass Each Time You Come In!

STARTERS

THE CHEESE PLATE 16
Monthly Selection of 3 Specialty Cheeses with Lavosh Cracker Bread

STUFFED JUMBO SHRIMP 15
Stuffed with Horseradish & Bacon-Wrapped, Chipotle Honey Sauce for Dipping

AHI TUNA STACK 15
Sashimi-Style, Stacked with Avocado and Cucumber, Wasabi, Ginger & Soy

MESQUITE GRILLED ARTICHOKE 13
Garlic Aioli & Drawn Butter for Dipping, Served over House-made Coleslaw

KOBE SLIDERS 15
Ground Kobe Beef, Humboldt Fog Cheese & Foie Gras Butter

BAKED GOAT CHEESE 10
Sautéed Wild Mushrooms, Caramelized Onions, Marinara & Foccacia Bread for Dipping

CALAMARI 13
Hand Cut, Fried Crisp, Spicy Remoulade & Hot Mustard Sauce for Dipping

LOBSTER BISQUE Fresh Herbs & Spices 8
SOUP OF THE DAY Daily Chef Creation 8

SALADS

THE CREEK BBQ CHICKEN SALAD 14
Gorgonzola, Granny Smiths, Avocado, Tomatoes, Corn, Tortilla Strips, Cilantro Ranch

"PRIME" FLAT IRON STEAK SALAD 15
Rare, Smoked Tomatoes, Corn, Fried Onions, Balsamic Vinaigrette & Cilantro Ranch

PEAR & GOAT CHEESE SALAD 14
Phyllo-Wrapped Goat Cheese, Anjou Pears, Tomatoes, Walnuts, Sherry Vinaigrette

SEARED AHI TUNA SALAD 16
Mixed Greens, Daikon Sprouts, Tomato, Cilantro, Spicy Mustard, Ginger Soy Dressing

CAESAR OVER MESQUITE 8
Mesquite Grilled Romaine, Asiago with Caesar Dressing

SALT CREEK HOUSE SALAD 8
Granny Smiths, Gorgonzola & Glazed Walnuts with Balsamic Vinaigrette

SANDWICHES

Served with Salt Creek Garlic Fries

BLACKENED AHI TUNA STEAK SANDWICH 14
Seared Rare, Daikon Sprouts, Tomato, Avocado, Wasabi Mayo on Portuguese Bread

BBQ PORK SANDWICH 11
Served Open Face with Coleslaw & Caramelized Red Onions on Soft Portuguese Bread

PRIME RIB FRENCH DIP, CREEK STYLE 16
Caramelized Onions, Swiss & Horseradish Cream on a French Roll, Side of Au Jus

GRILLED PORTOBELLO MUSHROOM SANDWICH 10
Roasted Peppers, Balsamic Glaze & Mozzarella on Portuguese Bread

GRILLE BURGERS

8 Ounces, Sterling Silver™, Mesquite Grilled, Served on a Soft Potato Bun
With Romaine Hearts, Red Onion, Tomato & Pickles & **Salt Creek Garlic Fries**
(Add Applewood Smoked Bacon for $1.00)

THE CHEESE BURGER Cheddar Cheese, Mustard & Mayo 11
HICKORY BURGER Cheddar Cheese, Hickory Sauce 11
BLEU CHEESE BURGER Crumbled Gorgonzola & Mayo 12
WILD MUSHROOM BURGER Caramelized Onions & Swiss 12

THE KOBE BURGER 10 Ounces, "A Salt Creek Grille Specialty," 19
Humboldt Fog Cheese, Foie Gras Butter, Arugula, Red Onion, Tomato & Mayo on a Brioche Bun with Salt Creek Garlic Fries

FROM THE MESQUITE GRILLE

THE GRILLE CHOP "Best Pork Chop on the planet." – Zagat Survey, Los Angeles — **25**
Cured Center Cut, Double Thick Pork Chop, with Apple Cider Brine
Served with Horseradish Mashed, Fresh Asparagus, Baked Apple & Topped with Hot Apple Chutney

MESQUITE GRILLED BABY BACK RIBS — **26**
Slow-Roasted, Falls off the Bone! Brushed with Tangy BBQ Sauce, House-made Coleslaw & Salt Creek Garlic Fries

NEW YORK STRIP — **37**
16 Ounce, Sterling Silver™, Seasoned to Perfection, Topped with Garlic Butter, Adult Mac-n-Cheese & Fresh Seasonal Vegetables

FILET MIGNON — **35**
9 Ounce, Whole Grain Mustard Sauce, Horseradish Mashed & Parmesan Creamed Spinach

MESQUITE GRILLED LAMB CHOP — **35**
12 Ounce, Finished with Cabernet Sauce, Horseradish Mashed & Asparagus with Carrots

STEAKS ARE HAND-CUT DAILY. MESQUITE GRILLED TO ORDER

RARE:	Very Red, Cool Center	MEDIUM:	Warm, Pink Center
MEDIUM RARE:	Red, Warm Center	MEDIUM WELL:	Slightly Pink
		WELL DONE:	Cooked Through

FOR STEAK LOVERS - ADD MAYTAG BLEU CHEESE, WILD MUSHROOMS, CARAMELIZED BALSAMIC ONIONS, OR BERNAISE SAUCE - $2 per selection

FRESH FISH & SEAFOOD

DAILY MARKET FISH — **MKT**
Ask your Server about Today's Daily Fresh Catch (Mesquite Grilled, Blackened, Pan-Seared or Oven-Roasted)

KING SALMON STEAK — **24**
Oven-Baked, Stuffed with Crab, Shrimp & Artichokes, Herb Butter Sauce, Citrus Herb Rice & Fresh Sautéed Spinach

SEARED YELLOWFIN TUNA — **25**
Dusted with Wasabi Seasoning & Finished with a Ponzu Sauce, Citrus Herb Rice & Fresh Seasonal Vegetables

CHILEAN SEABASS — **34**
Pan-Seared, Shallot Crusted, in a Champagne Lemon Butter Broth, Horseradish Mashed & Sautéed Green Beans

CARAMELIZED JUMBO SCALLOPS — **23**
Sautéed with Spinach over Citrus Herb Rice & Finished with a Red Pepper Coulis

STUFFED ALASKAN HALIBUT — **27**
Lobster, Crab, Spinach & Mushroom Stuffing, Lemon Beurre Blanc, Horseradish Mashed & Fresh Asparagus with Carrots

MESQUITE GRILLED ATLANTIC SALMON — **19**
Grilled Medium Rare, Topped with an Artichoke, Leek & Caper Jus, Citrus Herb Rice & Fresh Seasonal Vegetables

SALT CREEK GRILLE SPECIALTIES

HERB ROASTED CHICKEN $ 1 donated to WE CAN, South Bay's Pediatric Brain Tumor Network — **16**
Slow-Roasted, in a Fresh Herb Jus, Horseradish Mashed & Fresh Seasonal Vegetables

PORTERHOUSE STROGANOFF — **23**
Sterling Silver ™ New York & Filet, Sautéed with Caramelized Onions, Shiitake Mushrooms over Fettuccine & Sour Cream Garnish

GRILLED CHICKEN PENNE — **17**
Shallots, Prosciutto, Garlic, Sun-Dried Tomatoes, Roasted Red Peppers & Fresh Spinach with Sherry Cream Sauce

GRILLED VEGETABLE STACK — **15**
Portobello, Tomato, Fresh Mozzarella, Spinach, Eggplant, Tomato Jus & Balsamic Glaze over Citrus Herb Rice

BRAISED SHORT RIBS — **23**
Finished with a Port Demi Glaze & Balsamic Caramelized Onions, Horseradish Mashed & Fresh Seasonal Vegetables

SIDES

$ 4

SALT CREEK GARLIC FRIES • HORSERADISH MASHED • CITRUS HERB RICE
FRESH ASPARAGUS & CARROTS • HOUSE-MADE COLESLAW • SAUTEÉD SPINACH
FRESH SEASONAL VEGETABLES • PARMESAN CREAMED SPINACH
SAUTEED GREEN BEANS

ADULT MAC-N-CHEESE WITH MAYTAG BLUE CHEESE & TRUFFLES - $6

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SALT CREEK GRILLE WINE LIST

Progressive Wine Order:
Wines listed by Category from Lightest to Full-Bodied

"WINE SPECTATOR AWARD OF EXCELLENCE"
DANA POINT: 2001-2002-2003-2004-2005-2006

CHILLED SAKE

	GLASS	BTL	FLIGHT
MINOGAWA SHUZA, Omachi Daigingo (180ml) Minogawa Shuzu		20	
KINSHIHAI SHUZO "SNOW SHADOW", Tokubestsu Junmai (300ml)		30	
YUKI NO BOSHA, "Cabin in the Snow", Junmai Gingo		60	

CHAMPAGNE/SPARKLING WINE

GLORIA FERRER, Brut, Sonoma County ~ *88 pts. Wine Spectator*	9	34	3
SCHRAMSBERG, Brut Rosé, Calistoga NV	16	52	5
MOET & CHANDON, White Star, France NV		70	
IRONHORSE, Blanc de Blanc, Green Valley	18	72	6
VEUVE CLICQUOT, Yellow Label, Brut, France NV		87	
MOET & CHANDON, Dom Perignon, France 1998		230	

EXCITING WHITES/SAUVIGNON BLANC

BEX, Riesling, Mosul-Saar-Ruwer , Germany 2005	8	30	3
BERINGER, White Zinfandel, California 2006	7	24	
HARAS DI PIRQUE , Sauvignon Blanc, Miapo Valley, Chili 2006	8	28	3
SANTA MARGHERITA, Pinot Grigio, Valdadige, Italy 2005 ~ *No.1 import USA*	15	55	5
MATUA, Sauvignon Blanc, Marlborough, New Zealand 2006	8	28	3
FROG'S LEAP, Sauvignon Blanc, Rutherford, Napa Valley 2006		35	
BENZIGER, Sauvignon Blanc, Sonoma County 2005	9	32	3
GROTH, Sauvignon Blanc, Napa Valley 2006		36	

CHARDONNAY

BLACK GOOSE, Chardonnay, Sonoma 2003	14	52	5
ROMBAUER, Chardonnay, Carneros 2005	19	70	6
CHATEAU ST. JEAN, Sonoma County 2005	9	34	3
CHATEAU SOUVERAIN, Sonoma County 2005 ~ *91 pts. Wine Spectator*		43	
FRANCISCAN, Napa 2005	12	42	4
LA CREMA, Sonoma Coast 2005	11	40	4
TREFETHEN, Napa Valley 2005 ~*100% Estate Grown!*		56	
ROBERT MONDAVI, "Carneros" 2004		54	
CAKEBREAD CELLARS, Napa Valley 2005		80	
JORDAN, Sonoma County 2005		60	
VINE CLIFF WINERY, Los Carneros, Santa Maria Valley 2005		64	
GRGICH HILLS, Napa Valley 2004 ~ *"Double Gold" S.F. Chronicle Competition*		72	
CHATEAU ST. MICHELLE, Canoe Ridge, Columbia Valley 2005 ~ *92 pts. W.S.*	16	62	5
CHALK HILL, "Estate Bottled" Sonoma 2004 ~ *Wine Spectator 92 pts*		70	
FAR NIENTE, Napa Valley 2005 ~*"An Outstanding Napa Valley Chardonnay!"*		85	
FERRARI-CARANO, Alexander Valley 2005 ~*"Great with our Chilean Seabass"*		66	

MERLOT

SNOWQUALMIE, Columbia Valley, Washington 2004	8	30	3
ROMBAURER, Napa 2003		56	
JACK LOT 25, Saviah Cellars, Columbia Valley	13	44	4
CLOS DU BOIS, Sonoma County 2006	11	42	4
BEAULIEU VINEYARD, Napa Valley 2004	10	38	3
NEWTON, Claret, Napa 2004	14	52	5
SHAFER, Napa Valley 2002		58	
CHATEAU STE. MICHELLE, Canoe Ridge, Columbia Valley 2003		60	
FERRARI-CARANO, Sonoma County 2004		57	
MARKHAM, "Reserve" Napa Valley 2000 ~ *92 pts. "Wine Enthusiast"*		80	

ALL Vintages are Subject to Change

EXCITING REDS

	GLASS	BTL	FLIGHT
RODNEY STRONG, Estate Vineyards Zinfandel, "Knotty Vines" Sonoma 2004	13	49	3
TERRAZAS, Malbec, Agentina 2006	9	34	3
GREG NORMAN, Petite Syrah, Paso Robles, California Estate 2004		38	
MARKHAM, Zinfandel, Napa Valley 2002		51	
COLUMBIA CREST "Reserve" Syrah, Columbia Valley 2004	16	58	6
XY Zin, Zinfandel, Vine Age Series "100yr. Old Vines" 2004		74	

PINOT NOIRS

CHATEAU ST. JEAN, Sonoma Coast 2005	10	37	3
ESTANCIA, Monterey 2005		44	
WITNESS TREE, Eola Hills, Oregon 2005	18	54	6
OREGENY VINEYARDS, Sonoma 2005		62	
FOLEY, Santa Barbara, 2005		60	
WILD HORSE, Paso Robles 2005	16	60	5
SAINTSBURY, Carneros 2005 ~*"Full and Deep!"*		54	
SANFORD, Santa Rita Hills 2005		71	
BUENA VISTA, Carneros 2005		68	

CABERNET SAUVIGNON

ESTANCIA, Keys Canyon Ranches, Paso Robles 2004	11	42	4
FRANCISCAN, Oakville Estates, Napa Valley 2003		54	
HEWITT, Rutherford 2003		130	
BENZIGER, Sonoma County 2004 ~ *Gold Medal Tasters Guild International*		38	
14 HANDS, Washington State 2004	8	30	3
ROBERT MONDAVI, Napa Valley 2004		64	
BERINGER, "Knights Valley" Napa Valley 2004 ~ *88 pts. Robert Parker*	12	45	4
SEQUOIA GROVE, Napa 2003		67	
CAKEBREAD CELLARS, Napa Valley 2004 ~ a*n SCG Favorite!*		100	
BEAULIEU VINEYARD, "Rutherford" Napa Valley 2004	16	62	5
CHATEAU STE. MICHELLE, "Indian Wells, Columbia Valley 2004		49	
GRGICH HILLS, Napa Valley 2003		97	
MARKHAM, Napa Valley 2002		58	
SIMI, Alexander Valley, 2004	16	60	5
CONN CREEK, Limited Release, Napa Valley 2003		70	
GROTH, Napa Valley 2004		95	
STAG'S LEAP WINE CELLARS, "Artemis", Napa Valley 2004		75	
MOUNT VEEDER WINERY, Napa Valley 2004 ~ *"Rich Fruit Flavors"*		72	
JORDAN, Sonoma County 2003		100	
CAIN CONCEPT, Napa Valley 2003		98	
JOSEPH PHELPS, Napa Valley 2004		100	
SILVER OAK, Alexander Valley 2002		120	
BEAULIEU VINEYARD, Georges de Latour, Napa Valley 2003		170	
HEITZ CELLARS, Martha's Vineyard, Napa Valley 2002		220	
BURGESS, "Library Release", Napa Valley 1994 ~*"Bottle Aged to Maturity"*		140	
CAYMUS, "Special Selection" Napa Valley 2004 ~ *95 pts. Wine Spectator*		230	
NICKEL & NICKEL, "John C. Sullenger Vineyard" Napa Valley 2003		150	
SILVER OAK, Napa Valley 2002 ~ *Very Limited!*		185	
RUBICON ESTATES "Cask" Rutherford 2003~ *a Napa Valley classic!*		210	

MERITAGE/CABERNET BLENDS

FERRARI CARANO, "Tresor" Sonoma County 2001	79
CLOS DU BOIS, "Marlstone" Alexander Valley 2003 ~ *90 pts. Wine Spectator*	92
BEAULIEU VINEYARD, "Tapestry" Reserve, Napa Valley 2003	74
OPUS ONE, Napa Valley 2003	240
JOSEPH PHELPS, "Insignia", Napa Valley 2000	360
FRESCOBALDI, Castel Giocondo, Brunello di Montalcino 2001	150
Wine Spectator '06 Wine of the Year !	
QUINTESSA, Rutherford 2004	210

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