

Appetizers

THICK BEER BATTERED ONION RINGS

Thick sliced sweet onions battered and fried served along side a creamy horseradish sauce... \$6

CALAMARI with LEMON GINGER COCKTAIL SAUCE

Lightly fried calamari accompanied with a ginger spiked cocktail sauce... \$8

SPINACH & ARTICHOKE DIP

Cream cheese, artichokes and spinach all blended with garlic and parmesan cheese served with crispy French bread... \$7

JUMBO SHRIMP COCKTAIL

Five jumbo shrimp poached and chilled then served with a lemongrass cocktail sauce... \$9

Salads

CHICKEN or STEAK CAESAR SALAD

Crisp Romaine lettuce tossed with a creamy Caesar dressing, garlic croutons and aged parmesan cheese, then topped with your choice of...
Grilled chicken breast... \$7 · Grilled Angus steak... \$8

SEAFOOD SALAD

Shrimp and crabmeat adorn a bed of spring mix greens and served with shredded carrots, red onion, mandarin oranges and dressed with a sweet lemon vinaigrette... \$9

FRIED CHICKEN SALAD

Mixed greens, cherry tomatoes and red onions, topped with a chicken breast battered in ranch seasoned flour and fried golden brown... \$7

HAWAIIAN SHRIMP SALAD

Mixed greens, topped with pineapple, pistachio nuts, scallions and mangos accompanied with coconut fried shrimp and dressed with an orange vinaigrette... \$8

Sandwiches

CALIFORNIA CHICKEN SANDWICH

Char-grilled chicken breast topped with fire roasted peppers and onions, avocado and provolone cheese served on a split top bun with an ancho mayo... \$7

THE PEBBLE CREEK BURGER

A half pound fresh Angus beef char-grilled to your liking topped with BBQ sauce, onions, smoked bacon and melted sharp cheddar cheese all squeezed into a kaiser bun... \$7

BLUE CHEESE PEPPERCORN BURGER

Fresh beef patty char-grilled to your liking then topped with a peppercorn spiked blue cheese dressing served on a kaiser bun... \$7

BUFFALO CHICKEN SANDWICH

Grilled chicken breast tossed in Frank's hot sauce served on leaf lettuce with ranch dressing, all sandwiched between a kaiser roll... \$7

Entrees

All entrees are served your choice of salad and the chef's selection of seasonal vegetables plus (except with pasta entrees) choice of
Baked Potato ~ Garlic Roasted Red Skins ~ Parmesan Garlic Mashed

7 or 10 OZ. FILET with BALSAMIC COMPOUND BUTTER

Creekstone Black Angus filet, grilled to your liking and topped with an onion balsamic compound butter.
7 ounce... \$21 · 10 ounce... \$27

ANCHO HONEY RUBBED NEW YORK STRIP

A 12 ounce Angus New York strip lightly rubbed with a sweet and smokey ancho glaze... \$19

HORSERADISH CRUSTED RIBEYE

14 ounce Black Angus ribeye capped with a light horseradish crust and char-grilled to your liking... \$19

HAWAIIAN MARINATED CHICKEN with GRILLED PINEAPPLE SALSA

Two chicken breasts marinated in an apple-mango marinade then pan seared and topped with a grilled pineapple salsa... \$16

STONE GROUND MUSTARD & SAGE GRILLED PORK CHOP

Char-grilled thick cut pork chop lightly painted with a stone ground mustard and sage rub... \$17

PAN SEARED TILAPIA with CHAMPAGNE BEURRE BLANC

Fresh tilapia seared and finished with a garlic spiked champagne beurre blanc... \$16

GARLIC & LIME SEARED SALMON with CUCUMBER-MINT SALSA FRESCA

Atlantic salmon seared in a lime and garlic butter then finished with a cucumber-mint salsa fresca... \$18

SESAME & POPPYSEED CRUSTED AHI TUNA

Sushi grade tuna flash seared with sesame and poppyseeds served medium-rare and topped with an spicy Asian slaw... \$19

CHIPOTLE FETTUCINI SEAFOOD ALFREDO

Scallops, shrimp and crabmeat swimming in a creamy and spicy alfredo sauce poured over fresh fettuccini pasta... \$16

CHICKEN PARMESAN MARINARA

A tender chicken breast lightly fried in Italian seasoned bread crumbs and served over angel hair pasta then topped with a sweet vegetable marinara sauce and parmesan cheese... \$15

WHITE WINE & GARLIC VEGETABLE PASTA

Penne pasta tossed with fresh seasonal vegetables and garlic spiked white wine sauce all dusted with aged parmesan cheese... \$14

WE PROUDLY FEATURE...





Pebble Creek

g o l f c o u r s e