

APPETIZERS

FETA ARTICHOKE DIP

Chunks of artichoke hearts, feta cheese, and roasted peppers in a creamy garlic and provolone cheese sauce. Served with toasted baguette slices. 8.95

GULF STYLE CRAB CAKE

Our signature lump blue crab cakes with our homemade remoulade sauce. 12.95

JUMBO SHRIMP COCKTAIL

Six lightly Cajun seasoned jumbo shrimp, served chilled, with our house cocktail sauce. 10.95

SESAME SEARED AHI

Quick seared yellow fin tuna steak with a lightly toasted sesame crust. Thinly sliced and drizzled with a ginger soy dressing. 11.95

LOADED KETTLE CHIPS

Our fresh fried kettle chips topped with melted cheddar and bleu cheese, peppered bacon, scallions and diced tomatoes, served with chipotle ranch dressing. 9.95

BOURSIN CHEESE PLATE

A portion of Boursin cheese over roasted garlic puree, topped with toasted almonds and chipotle vanilla honey. Served with baguette slices. 9.95

BUFFALO WINGS

8 crispy wings tossed in our classic Buffalo sauce. Served with homemade bleu cheese dressing. 8.95

CHIPS AND SALSA

Fresh fried tortilla chips served warm with our homemade fresh salsa. 4.95

SALAD ENTREES

Substitute Salmon for Chicken \$5

CALIFORNIA HILL

Mixed greens tossed with walnuts, sun-dried cherries, chevre cheese, honey balsamic vinaigrette topped with grilled chicken. 10.95

PUTTERS GREEN SALAD

Mixed greens, crumbled bleu cheese, almonds, and sweet dried cranberries tossed in a poppy seed dressing and topped with grilled chicken. 10.95

CHICKEN CAESAR SALAD

Traditional chopped romaine tossed with grated Parmesan, sliced red onion, croutons and Caesar dressing, topped with grilled chicken. 10.95

CHICKEN FAJITA SALAD

Fresh greens tossed with avocado ranch dressing and topped with marinated grilled chicken, roasted peppers and onions, shredded cheddar cheese, black olives, tomatoes, green onions and sour cream served in a fried tortilla bowl. 11.95

CRAB CAKE SALAD

A fresh mixed green salad with grape tomatoes, red onions, and cucumber, topped with one of our Gulf style crab cakes and remoulade dressing. 11.95

SANDWICHES AND WRAPS

Choice of French Fries or Kettle Chips

BIG CREEK ANGUS BURGER

8oz black angus chuck hand pattied burger on a butter grilled bun, topped with choice of American, Cheddar, Pepper Jack, Provolone, or Swiss cheese served with lettuce, tomato, pickle and onion on the side. 11.95 Add Bacon 1.50

BIG CREEK CHICKEN SANDWICH

Your choice of grilled or blackened chicken breast with avocado, Swiss cheese, peppered bacon, lettuce, tomato and mayo on grilled sourdough. 10.95

RANCH CHICKEN WRAP

Your choice of grilled or blackened chicken with Swiss cheese, peppered bacon, lettuce, tomatoes and homemade ranch dressing in a spinach tortilla. 9.95

HONEY DIJON WRAP

Grilled chicken, peppered bacon, tomatoes, red onion, Swiss cheese and our honey Dijon dressing in a warm spinach tortilla. 9.95

PASTA

FETTUCCHINE ALFREDO

Fettuccine pasta tossed with a classic garlic, butter and cream sauce with fresh Parmesan. 13.95
Add grilled or blackened chicken...4.00

CHICKEN PARMESAN

Boneless 8oz chicken breast with a Parmesan breading, fried golden brown and topped with homemade marinara and melted provolone. Served over linguini. 16.95

SHRIMP FRA DIAVOLO

Sautéed jumbo shrimp tossed with penne pasta in a slightly spicy tomato, garlic & wine sauce. 20.95

RAVIOLI WITH CHICKEN AND MUSHROOMS

3 Cheese ravioli with sautéed portabella and button mushrooms, tossed with grilled chicken breast in a pesto cream sauce. 18.95

BLACKENED CHICKEN PENNE

Cajun blackened chicken breast tossed with roasted peppers and onions in a garlic wine and cream sauce with penne pasta. 17.95

SALMON PICCATA

Grilled filet of Atlantic salmon served with a lemon, caper, butter and wine sauce over angel hair pasta. 23.95

ENTREES

Served with choice of Soup or Salad, Starch and Vegetable du Jour

APPLE BOURBON PORK CHOPS

Two 5 oz pork loin chops, grilled to perfection and served with a buttery apple bourbon glaze and toasted pecans. 16.95

BEEF FILET

Hand cut 8oz filet of upper choice Angus tenderloin. Well seasoned and charbroiled to your preference. 29.95

RIBEYE

Hand Cut 12 oz upper choice Angus rib eye. Well seasoned and charbroiled to your preference. 29.95

STEAK COMPLIMENTS

Portabella Hunter Sauce ... 2.00

Port Wine Reduction ... 3.00

Bleu Cheese and Garlic Topping ... 3.00

CHICKEN AND SEAFOOD

Served with choice of Soup or Salad, Rice and Vegetable du Jour

CHICKEN MARSALA

Sautéed cutlets of boneless chicken breast, topped with a Marsala wine and mushroom sauce. 17.95

LEMON ALMOND SALMON

8oz Filet of Atlantic salmon, browned with a light crushed almond and bread crumb crust, topped with a lemon honey butter sauce. 23.95

BLACKENED YELLOW FIN TUNA

8oz Yellow fin tuna steak, blackened with our Cajun spice blend, and topped with lemon caper butter. 22.95

CRAB CAKE MEAL

Two of our Golf style crab cakes, fried golden brown and served with remoulade sauce. 20.95

FRIED SHRIMP

Hand breaded jumbo shrimp, fried golden brown and served with cocktail sauce. 20.95

* Consuming raw or undercooked meat, poultry, seafood or egg products can increase risk of foodborne illness.