

Dinner Menu

APPETIZERS

Crab and Artichoke Dip \$10.95

Blue crab meat, artichoke hearts and Parmesan cheese in a creamy and zesty dip, chilled or baked, and served with toasted baguette rounds.

Gulf-Style Crab Cakes \$12.95

Two signature lump blue crab cakes served with our homemade remoulade sauce.

Sesame Seared Ahi \$11.95

Yellow fin tuna steak, lightly encrusted in sesame seeds, pan-seared rare, thinly sliced and drizzled with a ginger soy dressing. (Wasabi available upon request)

Buffalo Wings \$8.95

Your choice of traditional bone-in or boneless wings fried and tossed with Buffalo or honey BBQ and served with bleu cheese or ranch dressing.

Loaded Waffle Fries \$ 8.95

Golden brown waffle fries topped with melted cheddar, bacon, scallions, and diced tomato, served with chipotle ranch.

Mozzarella Sticks \$6.95

Mozzarella sticks fried golden brown and served with ranch dressing or marinara sauce.

Beer-Battered Onion Rings \$7.95

Golden fried beer-battered onion rings served with chipotle ranch dressing.

Bang-Bang Shrimp \$10.95

Eight crispy rice paper-breaded shrimp with a creamy sweet-and-spicy sriracha sauce.

ENTRÉE SALADS

Substitute salmon for chicken \$6.00 Substitute shrimp for chicken \$3.00

California Hill \$10.95

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

Putters Green Salad \$10.95

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

Wedge Salad \$11.95

Large wedge of iceberg lettuce topped with crumbled bacon, bleu cheese, sliced tomato, onion and diced grilled chicken breast, served with dressing of choice.

Chicken Caesar Salad \$ 10.95

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

Chicken Fajita Salad \$11.95

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

Spinach Salad \$12.95

Fresh baby spinach, strawberries, feta cheese, red onion and candied pecans tossed in our honey balsamic vinaigrette, topped with grilled chicken.

Crab Cake Salad \$11.95

A fresh mixed green salad with grape tomatoes, red onions, and cucumber topped with our signature Gulf-style crab cake with remoulade dressing. Add an additional crab cake for \$6.00.

SANDWICHES & WRAPS

Sandwiches & wraps come with 1 of the following sides:
French fries, kettle chips, loaded potato salad, cottage cheese, or fruit. Sweet potato fries for \$1 upcharge.

Big Creek Angus Burger \$11.95

8oz Black Angus chuck, hand-pattied burger served on a butter-grilled bun, topped with choice of American, Cheddar, Pepper Jack, Provolone, or Swiss cheese with lettuce, tomato, pickle, and onion on the side.

Add Bacon \$1.50

Margherita Chicken Sandwich \$9.95

Grilled chicken breast topped with Pico de Gallo, bacon and Pepper Jack cheese, served on a butter-grilled bun with lettuce and chili lime mayonnaise.

Crab Cake Flat Bread Sandwich \$12.95

Our signature Gulf-style blue crab cakes, lettuce, tomato, crumbled bacon and chipotle ranch dressing wrapped in toasted flat bread.

Grilled Chicken Wrap \$9.95

Grilled marinated chicken breast with peppered bacon, Swiss cheese, lettuce, tomato, and your choice of honey Dijon or ranch dressing.

Dinner Menu

Side Salads & Soup

Dinner Salad	\$3.50	Cup of Daily Soup	\$3.50
Mini Caesar	\$4.50	Cup of French Onion	\$4.50
Mini Wedge	\$5.50		

PASTA DISHES

Fettuccine Alfredo	\$13.95	Shrimp Ala Basil	\$20.95
Fettuccine pasta tossed with a classic garlic-butter cream sauce and fresh parmesan.		Six jumbo shrimp sautéed with fresh garlic and tossed with penne pasta in a sauce of crushed tomatoes, white wine, and fresh basil.	
Add grilled or blackened chicken	\$4.00	Ravioli Florentine	\$14.95
Add salmon	\$12.00	Cheese ravioli topped with a light and creamy garlic-and-parmesan sauce with sautéed baby spinach and grape tomatoes.	
Add shrimp	\$6.00	Chicken Parmesan	\$17.95
Chicken or Salmon Piccata		Boneless 8oz chicken breast with a parmesan breading, fried golden brown and topped with marinara and melted provolone cheese. Served over Linguini.	
Chicken	\$17.95		
Salmon	\$23.95		
Grilled chicken or salmon filet topped with a light sauce of fresh lemon, white wine and capers on a bed of angel hair pasta.			

BIG CREEK ENTREES

All entrees served with rice or potato and vegetable du jour. Add creamy bleu cheese and garlic topping to any steak \$2.00

Beef Filet	\$29.95	Fried Shrimp	\$ 20.95
Hand cut 8oz filet of upper choice Angus Tenderloin, well-seasoned and charbroiled to your preference.		Six hand-breaded jumbo shrimp fried golden brown and served with cocktail sauce.	
Ribeye	\$29.95	Crab Cake Dinner	\$20.95
Hand cut 12oz upper choice Angus Ribeye, well-seasoned and charbroiled to your preference.		Two signature Gulf-style crab cakes fried golden brown and served with house made remoulade sauce.	
New York Strip	\$23.95	Baked Walleye	\$22.95
10oz choice New York Strip, well-seasoned and charbroiled to your preference.		A walleye filet topped with herb-buttered bread crumbs and baked to perfection. Served with house made dill tartar sauce and fresh lemon.	
Glazed Pork Tenderloin	\$19.95	Lemon Almond Salmon	\$23.95
Marinated pork tenderloin roasted and brushed with a soy-and-red wine glaze, cut into medallions.		8oz filet of Atlantic Salmon topped with finely crushed almonds and bread crumbs, pan-roasted, baked to a golden brown and topped with a lemon-honey butter sauce.	
Caprese Chicken	\$16.95		
Grilled chicken breast topped with fresh basil, tomato and mozzarella, finished with a balsamic vinegar glaze.			

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