

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.

SALADS

Substitute salmon for chicken \$7.00 Substitute shrimp for chicken \$3.00

California Hill \$11.95

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

Putters Green Salad \$11.95

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 \$ 11.95

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

Chicken Fajita Salad \$12.95

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 \$11.95

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.



*Don't forget to add a dinner salad
or cup of soup to your dinner entrée or pasta!*



Dinner Salad \$3.50

Mini Caesar \$4.50

Mini Wedge \$5.50

Cup of Daily Soup \$3.50

Cup of French Onion \$4.50

Dinner Menu

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 \$10.95

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 \$10.95

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

PASTA DISHES

Fettuccine Alfredo \$13.95

Fettuccine pasta tossed with a classic garlic-butter cream sauce and fresh parmesan.

Add grilled or blackened chicken \$5.00

Add Salmon \$13.00

Add Shrimp \$6.00

Chicken or Salmon Piccata

Chicken \$18.95

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.

Shrimp Ala Basil \$20.95

Six jumbo shrimp sautéed with fresh garlic and tossed with penne pasta in a sauce of crushed tomatoes, white wine, and fresh basil.

Ravioli Florentine \$14.95

Cheese ravioli topped with a light and creamy garlic-and-parmesan sauce with sautéed baby spinach and grape tomatoes.

Chicken Parmesan \$17.95

Boneless 8oz chicken breast with a parmesan breading, fried golden brown and topped with marinara and melted provolone cheese. Served over Linguini.

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 \$30.95

Hand cut 8oz filet of upper choice Angus Tenderloin, well-seasoned and charbroiled to your preference.

Ribeye \$29.95

Hand cut 12oz upper choice Angus Ribeye, well-seasoned and charbroiled to your preference.

New York Strip \$25.95

10oz choice New York Strip, well-seasoned and charbroiled to your preference.

Glazed Pork Tenderloin \$21.95

Marinated pork tenderloin roasted and brushed with a soy-and-red wine glaze, cut into medallions.

Caprese Chicken \$17.95

Grilled chicken breast topped with fresh basil, tomato and mozzarella, finished with a balsamic vinegar glaze.

Fried Shrimp \$ 20.95

Six hand-breaded jumbo shrimp fried golden brown and served with cocktail sauce.

Crab Cake Dinner \$20.95

Two signature Gulf-style crab cakes fried golden brown and served with house made remoulade sauce.

Baked Walleye \$22.95

A walleye filet topped with herb-buttered bread crumbs and baked to perfection. Served with house made dill tartar sauce and fresh lemon.

Lemon Almond Salmon \$23.95

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.

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