

Dinner Menu

APPETIZERS

Big Creek Sampler Platter \$15

Boneless Wings, Beer-Battered Onion Rings, Mozzarella Sticks, and Fried Pickles. Served with ranch dressing.

Gulf-Style Crab Cakes \$14

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

Sesame Seared Ahi* \$13

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.

Shrimp Cocktail \$11

6 chilled jumbo shrimp served with our house-made cocktail sauce.

Buffalo Wings \$11

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 \$9

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

Mozzarella Sticks \$7

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

Beer-Battered Onion Rings \$8

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

Bang-Bang Shrimp \$13

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

Fried Pickles \$7

Dill pickles battered and deep fried to perfection and served with ranch dressing.

Chips and Salsa \$5

Tortilla chips with house-made salsa.

SANDWICHES & WRAPS

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

Big Creek Angus Burger* \$13

8-oz. 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 or avocado \$1.50 each

Grilled Chicken Wrap \$12

Choice of grilled or blackened chicken breast with lettuce, tomato, Swiss cheese, peppered bacon, and your choice of ranch or honey-Dijon dressing.

Margherita Chicken Sandwich \$12

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

Crab Cake Flat Bread Sandwich \$13

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



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 \$2.50

Cup of French Onion \$3.50

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

Dinner Menu

SALADS

Substitute salmon for chicken \$7.
Substitute New York strip* for chicken \$7.

California Hill \$14

Mixed greens walnuts, sun-dried cherries, Chèvre cheese, and grilled or blackened chicken. Served with honey-balsamic vinaigrette on the side.

Putters Green \$13

Mixed greens, crumbled bleu cheese, almonds, sweet dried cranberries, and grilled or blackened chicken. Served with poppy seed dressing on the side.

Wedge Salad \$12

Large wedge of iceberg lettuce served with crumbled bacon, bleu cheese crumbles, tomato, onion, and diced grilled or blackened chicken breast. Served with dressing of choice.

Chicken Caesar Salad \$13

Traditional chopped romaine tossed with shaved Parmesan, sliced red onion, croutons and grilled or blackened chicken. Caesar dressing served on the side.

Blackened Chicken Fiesta \$12

Fresh greens topped with cheddar cheese, tomatoes, roasted peppers and onions, and blackened chicken. Served with creamy cilantro lime dressing on the side. Salsa and sour cream upon request.

Spinach Salad \$12

Fresh baby spinach, strawberries, feta cheese, red onion, and candied pecans topped with grilled chicken breast. Served with honey-balsamic vinaigrette dressing on the side.

Crab Cake Salad \$13

A fresh mixed green salad with grape tomatoes, red onions, and cucumber topped with our signature Gulf-style crab cake. Served with remoulade dressing on the side.

Additional crab cake \$6.

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PASTA DISHES

Fettuccine Alfredo \$14

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

Add grilled or blackened chicken \$6
Add Salmon* \$13
Add Shrimp (6) \$9

Chicken or Salmon Piccata

Grilled chicken or salmon filet topped with a light sauce of fresh lemon, white wine and capers on a bed of angel hair pasta.

Chicken \$20
Salmon* \$25

Shrimp Ala Basil \$21

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 \$16

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

Chicken Parmesan \$18

Boneless 8-oz. 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

Beef Filet* \$32

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

Ribeye* \$34

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

New York Strip* \$27

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

Glazed Pork Tenderloin \$22

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

Caprese Chicken \$18

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

Fried Shrimp \$21

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

Crab Cake Dinner \$21

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

Baked Walleye \$23

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

Lemon Almond Salmon* \$24

8-oz. filet of Atlantic Salmon topped with finely crushed almonds and breadcrumbs, pan-roasted, baked to a golden brown and topped with a lemon-honey butter sauce.