

# BIG CREEK

GOLF & COUNTRY CLUB

## DINNER MENU

### STARTERS

**CHARCUTERIE PLATE** - A selection of three cheeses and three cured meats with accompaniment and French bread. \$16

\***TUNA TATAKI** - Ahi tuna crusted in sesame seeds, seared, and presented with an unagi. \$14

**BANG BANG SHRIMP** - Rice paper-wrapped shrimp flash-fried with Sriracha dipping sauce. \$16

**LOBSTER CAKES** - A blend of poached lobster and jumbo lump crab meat with sweet peppers, pan-fried with remoulade sauce. \$16

**SHRIMP COCKTAIL** - Large prawns steamed, chilled, and served with spicy cocktail sauce and lemon. \$12

**FIERY CHICKEN BITES** - Breaded and fried chicken bites tossed in Korean BBQ sauce. \$12

**SPICY CHEESE CURDS** - Cheddar cheese curds spicy breading-fried, Sriracha dipping sauce. \$12

\***KOBE BEEF SLIDERS** - Three Kobe beef patties grilled and topped with shredded lettuce and diced tomato served in a mini potato bun. \$14

### SALADS

*Add grilled or blackened \*chicken or \*salmon to any salad \$6.*

#### HOUSE DRESSINGS

*Bleu Cheese, Thousand Island, Ranch, Caesar, Poppy Seed, Honey Balsamic, Italian, Chipotle Ranch, Honey Dijon*

**CALIFORNIA HILL SALAD** - Mixed greens, walnuts, dried cherries, Chevre cheese. \$10

**PUTTERS GREEN** - Mixed greens, crumbled bleu cheese, almonds, and cranraisins. \$10

**FIESTA SALAD** - Mixed greens, cheddar cheese, pico de gallo, roasted pepper and onions, with cilantro lime dressing, salsa, and sour cream. \$10

**WEDGE SALAD** - A wedge of iceberg lettuce with bacon, bleu cheese crumbles, and heirloom cherry tomatoes with your choice of dressing. \$10

**CAESAR SALAD** - Chopped Romaine lettuce, croutons, shaved Parmesan cheese tossed in creamy Caesar dressing. \$10

### HAND HELDS

*Served with choice of French Fries, Tots, Sweet Potato Fries, Onion Rings, or Fruit.*

**CHICKEN WRAP** - Grilled or blackened chicken breast with lettuce, tomato, Swiss cheese, bacon in a spinach tortilla with choice of ranch or honey Dijon dressing. \$12

**CLUB SANDWICH** - Traditional triple decker of ham, turkey, bacon, Swiss cheese, lettuce, tomato, and mayonnaise on toasted wheat berry bread. \$15

#### \*BIG CREEK ANGUS BURGER

Half pound ground beef char grilled as you like, with lettuce, tomato, onion, and pickle chips on a toasted bun with your choice of cheese. \$14

### PASTA

*Served with a garlic Parmesan roll.*

**CHICKEN PICCATA** - Breast of chicken sautéed with garlic, capers, lemon, and white wine served over angel hair pasta. \$22

**FETTUCCHINE ALFREDO** - Classic Parmesan cream sauce tossed with fettuccine pasta topped with grilled or blackened chicken. \$22

**FRA DIABLO SHRIMP** - Shrimp sautéed in peppers and spice with tomato sauce tossed with linguini. \$26

**SHRIMP CARBONARO** - Shrimp sautéed with bacon and tossed in a creamy Parmesan sauce and linguini pasta topped with a fried egg. \$26

**CHICKEN PARMESAN** - Boneless breast of chicken with Parmesan breading flash-fried topped with marinara and mozzarella cheese and a side of linguini with red sauce. \$22

### ENTRÉES

*Served with fresh vegetable of the day and choice of Baked Potato, French Fries, Tots, onion rings or rice.*

\***FILET MIGNON** - 8-oz of prime Angus center cut filet simply seasoned and char-grilled as you like. \$45

\***RIBEYE** - A full pound of prime Angus ribeye simply seasoned and char-grilled as you like. \$40

\***NEW YORK STRIP STEAK** - 12-oz prime Angus simply seasoned and char-grilled as you like. \$35

\***PORK CHOP** - 14-oz double thick center cut bone-in chop grilled and napped with demi-glace. \$27

\***LEMON ALMOND SALMON** - Fresh Atlantic salmon crusted with almonds pan-roasted golden and topped with lemon honey butter. \$28

**FRIED SHRIMP** - Six jumbo gulf shrimp hand-breaded and flash-fried golden brown. Served with spicy cocktail sauce. \$22

**HALIBUT AND CRAB** - Fresh halibut pan-roasted and graced with crab cream sauce. \$30

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