

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

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

SHRIMP TEMPURA - Large prawns dipped in light tempura batter and flash-fried. Served with cucumber wasabi dipping sauce. \$14

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

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

***PORK SLIDERS** - Shaved pork marinated in spices and grilled. Topped with cucumber wasabi slaw on brioche roll. \$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

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

TRIO SALAD - Shrimp Salad, Chicken Salad, and Tuna Salad on a bed of mixed greens served with crackers. \$12

HAND HELDS

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

***SALMON BLT** - Grilled salmon, crisp bacon, lettuce, tomato, and mayonnaise on toasted sourdough. \$14

CROISSANT - Choice of Shrimp Salad, Chicken Salad, or Tuna Salad with lettuce, tomato, onion, and pickle. \$12

*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.

SPICY SHRIMP NOODLES - Large shrimp sautéed with shredded vegetables and tossed with noodles in spicy Gochujang sauce. \$27

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

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

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

***STEAK AU POIVRE** - 12-oz prime Angus strip steak crusted with cracked pepper, pan seared and graced with peppercorn brandy sauce. \$35

***LEMON ALMOND SALMON** - Fresh Atlantic salmon crusted with almonds pan-roasted golden and topped with lemon honey butter. \$29

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