

BIG CREEK

GOLF & COUNTRY CLUB

DINNER MENU

Split plate charge includes one extra side \$6

STARTERS

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

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

BEEF SLIDERS* - Three Kobe beef patties grilled and topped with shredded lettuce and diced tomato. Served on a brioche roll. \$14

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

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

LOADED POTATO SKINS - Half-dozen potato shells filled with bacon, cheddar cheese, green onion, and topped with sour cream. \$12.

LOADED WAFFLE FRIES - Our waffle fries are loaded with diced tomato, bacon bits, green onion, and cheddar cheese. Topped with sour cream. \$12

PRETZEL STICKS - Three warm, soft pretzel sticks with spicy mustard dipping sauce. \$12

SPICY CHEESE CURDS - Fried cheddar cheese curds with spicy breading. Served with Sriracha dipping sauce. \$12

HAND HELDS

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

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

BIG CREEK CHICKEN - Grilled chicken breast topped with provolone cheese, lettuce, tomato, avocado, bacon, and mayonnaise on grilled bun. \$12

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

SOUPS

CLASSIC FRENCH ONION GRATINÉE

Cup \$4 Bowl \$6

SOUP DU JOUR

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

CAESAR SALAD - Chopped Romaine lettuce, croutons, shaved Parmesan cheese tossed in creamy Caesar dressing. \$12

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

FIESTA SALAD - House mixed greens, pico and cheddar cheese on a bed of tortilla chips. Topped with salsa and sour cream. \$10

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

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

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

SPAGHETTI AND MEATBALLS - Four large meatballs simmered in classic red sauce. Served over string pasta with garlic bread. \$22

ENTRÉES

Served with fresh Vegetable of the Day and choice of Baked Potato, Mashed Potatoes, French Fries, Tots, Onion Rings, Kettle Chips, or Rice.

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

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

SEA BASS - Pan-seared and served with lemon-butter sauce. \$32

DOUBLE-CUT PORK CHOP* - A full pound of pork, char-grilled as you like. \$30

CHICKEN FRIED STEAK - 1/2lb. cubed steak hand-breaded and pan-fried, smothered in white gravy. \$30

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

CHICKEN FRIED CHICKEN - Boneless breast of chicken hand breaded and fried smothered in white gravy. \$26

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

MEATLOAF - House-made meatloaf with mashed potatoes and gravy. \$20

FOR THE LITTLE ONES

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

CHICKEN TENDER PLATTER - Six tenders fried golden brown and serve with ranch dipping sauce. \$12

KIDS CHEESEBURGER - A quarter pound of beef char-grilled, topped with American cheese, and served on a toasted bun. \$7

SPAGHETTI MARINARA - Red sauce over pasta with garlic bread. No side included. \$7

POPCORN SHRIMP - Flash-fried. \$7

MINI CORN DOG BITES - Petite hot dogs in sweet corn batter and fried. \$6

KRAFT MAC AND CHEESE - Classic mac and cheese. No side included. \$6

KID TENDERS - Two tenders fried golden brown. \$4