

## STARTER

Crispy Chevre   panko crusted goat cheese, flash fried with a blueberry honey drizzle	10
Truffle Fries   rosemary aioli	8
Soffrito Shrimp   andouilli, tomato, bell pepper, herbs over polenta	13
Caesar Salad   house made caesar dressing, parmesan and seasoned bread crumbs	8
Garden Salad   mixed greens, cherry tomato, cucumber, shredded carrots, croutons, blue cheese or rosemary vinaigrette	7
Soup of the Day   Chef's Inspired Creation	6

## ENTRÉE

Shrimp & Avocado Salad   fresh greens, tomatoes, dressed in Chesapeake bay dressing	18
Creekside Grilled Chicken Salad   fresh greens, toasted almonds, goat cheese, pears, rosemary vinaigrette	16
Port & Blue Burger   char-grilled topped with blue cheese crumbles, port wine reduction, fries or side salad	15
Grilled Chicken Sandwich   rosemary aioli, fries or side salad	13
Braised Chicken   thighs, ragout of leeks over cous cous, vegetable du jour	20
Flat Iron Steak   chimichurri sauce, risotto, vegetable du jour	26
Onion Crusted Sea Bass   corn maque choux, wild rice pilaf	28
Scoglio   linguini w/shrimp, mussels, clams, in a white wine tomato sauce w/ fresh herbs	22

## DESSERT

Creme Brulee	9
Apple Walnut Bread Pudding   drizzled with Crème Anglaise	7
Chocolate Raspberry Torte	8



# CREEKSIDE DINING ROOM

dinner • wine • craft beer • cocktails

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