

SALT CREEK GRILLE DINNER MENU

CHOCOLATE GANACHE SOUFFLE

12

made-to-order, fresh baked, finished with a warm chocolate ganache & whipped cream
it takes a little extra time to prepare...25 minutes. may we suggest you order this dessert prior to your meal

STARTERS

SMALL PLATE APPETIZERS

MESQUITE GRILLED ARTICHOKE	garlic aioli & drawn butter for dipping	8
STUFFED JUMBO SHRIMP	bacon-wrapped, stuffed with horseradish, chipotle honey sauce	9
OVEN ROASTED WILD MUSHROOMS	white truffle oil, braised local greens, risotto cake	9
"MINI" AHI POKE TACOS	stuffed in three crispy wonton shells...delicious and fun!	10

HOUSEMADE SCG POTATO CHIPS tossed with sea salt, fried thyme & gorgonzola 6

BAKED GOAT CHEESE MARINARA sautéed wild mushrooms, caramelized onions, marinara & foccacia bread for dipping 9

CREEK SLIDERS served on King's Hawaiian sweet bun with bleu cheese aioli 13

CALAMARI hand-cut, hot mustard & spicy remoulade on the side for dipping 14

AHI TUNA STACK a "house" specialty...sashimi-style, avocado, ginger, soy & wasabi 16

FRESH LUMP CRAB & AVOCADO QUINOA drizzled with garlic-rosemary mojo 15

TOMATO BASIL BISQUE served with grilled cheese. fresh Roma tomatoes, basil & vegetables 7

LOBSTER BISQUE fresh herbs & spices 8

SALADS

SALT CREEK HOUSE SALAD granny Smith apples, gorgonzola & glazed walnuts w/ balsamic vinaigrette • LG HOUSE SALAD \$9 7

CAESAR OVER MESQUITE mesquite grilled romaine, asiago, foccacia croutons with Caesar dressing • LG GRILLE CAESAR \$12 9
• ADD GRILLED SALMON OR CHICKEN \$5

THE CREEK BBQ CHICKEN SALAD 14
arugula, Asian slaw, peppers, carrots, granny smith apples, bbq sauce & gorgonzola tossed in ranch dressing

BRANDT BEEF TOP SIRLOIN SALAD - RARE CHARRED 15
heirloom tomatoes, arugula, grilled red onions, cucumbers, sliced fennel & croutons tossed in a toasted cumin vinaigrette

SEARED AHI TUNA SALAD 16
mixed greens, daikon sprouts, tomato, cilantro, won tons, sesame seeds & spicy mustard tossed with ginger soy dressing

SANDWICHES

PORTOBELLO CUBANO SANDWICH 12
smoked heirloom tomatoes, jack cheese, balsamic glazed onions on olive bread, served with Salt Creek garlic fries

GUAVA GLAZED HAND-PULLED CHICKEN HERO 13
spicy BBQ sauce, chorizo stuffing, chipotle mayo, watercress & tomato salad, served with Salt Creek house salad

DRY RUBBED BEEF BRISKET SANDWICH 14
slow-roasted & marinated overnight, sliced & shredded by hand, spicy BBQ, topped with coleslaw & served with Salt Creek garlic fries

BLACKENED AHI TUNA STEAK SANDWICH 15
seared rare, daikon sprouts, tomato, avocado, wasabi mayo on King's sweet Hawaiian bun, served with Salt Creek potato chips

FRENCH DIP, CREEK STYLE 16
caramelized onions, Swiss & horseradish cream on a French roll, side of au jus for dipping

GRILLE BURGERS

Served with Salt Creek garlic fries on King's sweet Hawaiian bun • ADD BACON \$1

THE CHEESEBURGER 8 oz, cheddar cheese, lettuce, tomato, pickle, red onion, mustard & mayo • ADD MUSHROOM & SWISS \$1 12

HICKORY BURGER 8 oz, cheddar cheese & hickory sauce 12

STUFFED "BLEUS" BURGER 10 oz, gorgonzola stuffed, topped with fried onions, blue cheese aioli 13

THE KOBE BURGER "One of the Best Gourmet Burgers" - Orange Coast Magazine, August 2008 19
10 oz, "a Salt Creek Grille specialty"... garlic butter, Humboldt fog cheese, arugula, red onion, tomato & mayo on King's sweet Hawaiian bun

FRESH FISH & SEAFOOD

GRILLED MISO ATLANTIC SALMON miso glazed, served with stir fry market vegetables	18
PAN SEARED SEA SCALLOPS served with sautéed spinach, saffron vegetable cous cous & drizzled with ginger-carrot emulsion	23
SEARED YELLOWFIN TUNA dusted with wasabi & finished with ponzu sauce over citrus herb rice & stir fry market vegetables	25
CHILEAN SEABASS pan-seared, shallot-crust, in a champagne lemon butter broth, red skin buttermilk mashed & prosciutto green beans	MKT

MARKET FISH ask your server about today's daily fresh catch (mesquite grilled, blackened, pan-seared or oven-roasted)	MKT
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SALT CREEK SPECIALTIES

ALL-INCLUSIVE 'PRIX FIXE' DINNERS choice of stuffed Jidori chicken, spicy shrimp linguine or grilled miso atlantic salmon along with your choice of chef soup of the day, Salt Creek house salad or grille Caesar salad along with a special chef dessert	17
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SPICY SHRIMP LINGUINE blackened Cajun shrimp tossed in a goat cheese béchamel sauce over linguine pasta	19
PORTERHOUSE STROGANOFF sliced filet & New York, sautéed with caramelized onions, shiitake mushrooms over fettuccine with sour cream garnish	23
THE GRILLE CHOP "Best Pork Chop on the Planet" – Zagat Guide a "house" specialty...double-thick pork chop finished with apple gastrique, sweet potato mashed & prosciutto-wrapped green beans	25
MESQUITE GRILLED BABY BACK RIBS a "house" specialty...slow-roasted to perfection, falls off the bone! finished with a tangy BBQ sauce, served Salt Creek garlic fries	26

STUFFED JIDORI CHICKEN • \$1 DONATED TO THE BOYS AND GIRLS CLUBS OF CAPISTRANO VALLEY all-natural, corn & mushroom risotto stuffing, grilled farmer's market vegetables	17
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FROM THE MESQUITE GRILLE Hand-Cut Steaks, Seasoned to Perfection

RARE: Very Red, Cool Center	MEDIUM: Warm, Pink Center
MEDIUM RARE: Red, Warm Center	MEDIUM WELL: Slightly Pink
	WELL DONE: Cooked Through

PREMIUM STEAKS

*Choice of One: Béarnaise Sauce, Classic Demi-Glace, Garlic Butter, Caramelized Onions, Bleu Cheese or Wild Mushrooms

FOR STEAK LOVERS - Add: Signature Stuffed Jumbo Shrimp - \$3 each or...
Steak Oscar (Crab Meat, Asparagus & Béarnaise Sauce) - \$4

• PETITE FILET MIGNON (6 oz) served with grilled farmer's market vegetables	26
• FILET MIGNON (9 oz) served with prosciutto green beans	29
• TOP SIRLOIN (9 oz) Brandt Beef "Baseball Cut", encrusted with blue cheese & served with prosciutto green beans	28
• NEW YORK (14 oz) Certified Angus, served with potato au gratin	MKT

SIDES

grilled farmer's market vegetables	6	salt creek garlic fries	5
brussels sprout-andouille hash	7	oven roasted wild mushrooms	6
sautéed spinach	7	sweet mashed potatoes	6
prosciutto green beans	6	potato au gratin	5

SALT CREEK GRILLE DANA POINT 949.661.7799 (phone) | 949.661.2447 (fax)

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18% gratuity added for parties of 7 or larger . please, no separate checks . entrée split charge 4 .
please be aware that consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of foodborne illness