

SALT CREEK GRILLE DINNER MENU

CHOCOLATE GANACHE SOUFFLÉ 12

"A Salt Creek Grille Specialty," Made-to-Order, Finished Table-Side with a Warm Chocolate Ganache

"It takes a little extra time to prepare...25 minutes. May we suggest you order this dessert prior to your meal."

MARTINIS

Our Martinis Are Shaken and Served Up

\$12

SPECIAL SELECTIONS

STOLI CLASSIC MARTINI

Stolichnaya Vodka, Dry Vermouth with Pimento Olives

VESPER MARTINI

Stolichnaya Vodka, Hendrick's Gin, Dash Triple Sec

FRESH VANILLA MARTINI

Stoli Vanil, Fresh Lemon, Dash Of Sugar

BRAMBLE MARTINI

Hendrick's Gin, Chambord, Fresh Lemon Juice

CHRISTINI MARTINI

Stoli Razberi, Chambord, Champagne, Sugar Rim with Fresh Raspberries

CLASSIC "TINIS"

\$12

SPA TINI

Grey Goose Citron, Fresh Muddled Cucumber, Sweet & Sour with a Dash of Sugar

BLUE MARTINI

Bombay Sapphire, Martini & Rossi Dry Vermouth with Blue Cheese Stuffed Olives

BLACK CHERRY LEMON DROP

Effen Black Cherry, Simple Syrup, Muddled Lemon, Grenadine, Sugar Rimmed Glass & Lemon Wheel

THE RESERVE MAN-HATTAN

Woodford Reserve & Martini & Rossi Sweet Vermouth

POMEGRANATE MARTINI

Grey Goose Citron, Simple Syrup, Fresh Lemon Juice & POM Pomegranate Juice

THE OXLEY

Oxley Gin, Drambuie, Sweet & Sour, Sugar

TICKLED PINK

Grey Goose La'Poire, Lemonade, Chambord, Crown Royal

CREEK COSMO

Grey Goose L'Orange, Cointreau, Cranberry, and Lime

POMEGRANATE MARGARITA

Silver Tequila, Triple Sec, Sweet & Sour, and Pomegranate Juice

PREMIUM WINE

"CREATE YOUR OWN"

PREMIUM WINE FLIGHTS

Choose Any Three of Our

"Wines by the Glass"

To Create Your Own Wine Flight.

(2 -Ounce Pour of each Wine Offered)

Every Wine Comes Along with Winemaker Tasting Notes

STARTERS

HOUSEMADE SCG POTATO CHIPS (g) 6

Tossed With Sea Salt, Thyme & Gorgonzola

OVEN ROASTED WILD MUSHROOMS (g) 9

Braised Local Greens, Risotto Cake & Truffle Oil

BAKED GOAT CHEESE MARINARA 9

Served with Sautéed Wild Mushrooms, Caramelized Onions, Focaccia for Dipping

MESQUITE GRILLED ARTICHOKE 10

Served with Garlic Aioli & Drawn Butter for Dipping

CALAMARI 12

Hand Cut, Fried Crisp, Spicy Remoulade & Hot Mustard Sauce for Dipping

MINI AHI POKE TACOS 12

Stuffed in Crispy Wonton Shells ...Delicious and Fun!

CREEK SLIDERS 13

Served on King's Sweet Hawaiian Buns with Blue Cheese Aioli & Arugula

STUFFED JUMBO SHRIMP 13

"A House Specialty", Stuffed with Horseradish & Bacon-Wrapped, Chipotle Honey Sauce

FRESH LUMP CRAB & AVOCADO QUINOA (g) 14

Drizzled with Garlic Rosemary Mojo

AHI TUNA STACK 15

Sashimi-Style, Stacked with Avocado & Cucumber, Wasabi, Ginger & Soy

TOMATO BASIL BISQUE 7

Roma Tomatoes, Cream, Garden Vegetables & Fresh Basil

CHEF'S SOUP OF THE DAY 7

Chef Creation Prepared Daily

SALADS

SALT CREEK HOUSE SALAD (g) 6

Granny Smith's, Gorgonzola & Glazed Walnuts with Balsamic Vinaigrette • LARGE \$9

CAESAR OVER MESQUITE 8

Salt Creek Grille Favorite, Mesquite Grilled Romaine, Asiago & Caesar Dressing

• LARGE \$12 • ADD GRILLED CHICKEN OR SALMON \$5

CREEK BBQ CHICKEN SALAD (g) 12

Arugula, Napa Cabbage, Peppers, Carrots, Granny Smith's, Gorgonzola, Spicy BBQ & Ranch Dressing

"BRANDT BEEF" TOP SIRLOIN SALAD, CHARRED RARE 12

Arugula, Cucumbers, Fennel, Tomatoes, Red Onions, Croutons, Toasted Cumin Vinaigrette

SEARED AHI TUNA SALAD 15

Daikon Sprouts, Tomato, Cilantro, Spicy Mustard, Ginger Soy Dressing

SANDWICHES

PORTOBELLO CUBANO SANDWICH 9

Smoked Tomatoes, Jack Cheese, Balsamic Onions & Papaya Mustard, Salt Creek Garlic Fries

GUAVA GLAZED HAND-PULLED CHICKEN HERO 12

Spicy BBQ Sauce, Chorizo Stuffing, Chipotle Mayo, Watercress, Served with Salt Creek House Salad

DRY-RUBBED BEEF BRISKET SANDWICH 13

Slow Roasted, Sliced and Shredded by Hand, Spicy BBQ, Topped with Coleslaw, Salt Creek Garlic Fries

BLACKENED AHI TUNA STEAK SANDWICH 14

Seared Rare, Daikon Sprouts, Tomato, Avocado & Wasabi Mayo on King's Hawaiian Sweet Bun

Served with Salt Creek Potato Chips (Sea Salt, Thyme & Gorgonzola)

FRENCH DIP, CREEK STYLE 14

Caramelized Onions, Swiss, Horseradish Cream & Au Jus, Salt Creek Garlic Fries

GRILLE BURGERS

Mesquite Grilled, on King's Hawaiian Sweet Bun

Romaine Lettuce, Onion, Tomato, Pickle & Salt Creek Garlic Fries • Add Bacon \$1

THE CHEESE BURGER 12

Cheddar Cheese, Mustard & Mayo

HICKORY BURGER 12

Cheddar Cheese & Hickory Sauce

WILD MUSHROOM BURGER 13

Swiss & Caramelized Onions

STUFFED "BLUES" BURGER 13

Gorgonzola Stuffed, Fried Onions, Blue Cheese Aioli

THE KOBE BURGER 19

10 Ounces, Humboldt Fog Cheese, Garlic Butter, Arugula, Red Onion, Tomato & Mayo on King's Hawaiian Bun, Salt Creek Garlic Fries

FRESH FISH & SEAFOOD

GRILLED MISO-GLAZED ATLANTIC SALMON Served with Stir Fried Vegetables	17
SPICY GULF SHRIMP LINGUINE Blackened Cajun Shrimp Tossed in a Goat Cheese Béchamel Sauce with Roasted Farmer's Market Vegetables Tossed with Linguine	19
PAN-SEARED SEA SCALLOPS (g) Pepper Dusted, Served with Sautéed Spinach & Vegetable Quinoa, Finished with Ginger Carrot Emulsion, Topped with a White Onion Puree	23
SEARED YELLOWFIN TUNA Dusted with Wasabi Butter & Finished with a Ponzu Sauce, Citrus Herb Rice & Stir Fry Vegetables	25
CHILEAN SEABASS Pan-Seared, Shallot-Crusted, in a Champagne Lemon Butter Broth, Red Skin Buttermilk Mashed Potatoes & Prosciutto Green Beans	MKT
DAILY MARKET FISH Ask Your Server about Today's Fresh Catch (Mesquite Grilled, Blackened, Oven-Roasted or Pan-Seared)	MKT

SALT CREEK GRILLE SPECIALTIES

ALL-INCLUSIVE 'PRIX FIXE' DINNERS Choice of Jidori Stuffed All-Natural Chicken, Spicy Gulf Shrimp Pasta or Grilled Miso-Glazed Atlantic Salmon <i>Along with Your Choice of Chef Soup of the Day or Salt Creek House Salad or Grille Caesar Salad & a Special Chef Dessert</i>	19
GRILLED VEGETABLES OVER MESQUITE Skewered Crimini Mushrooms, Red Bell Peppers, Onions, Squash Mix, Served over Quinoa and Finished with a Smoked Tomato Sauce	13
CHEF'S VEGETABLE PLATTER Chef's Daily Collection of Several Vegetables Prepared to Perfection, Served Platter Style	14
STUFFED "BELL" Red Bell Pepper Stuffed with Quinoa, Black Beans, Tomatoes, and Mango on a Bed of Sautéed Spinach and Citrus Rice. Baked and Finished with Melted Monterey Jack	15
ALL-NATURAL FREE RANGE JIDORI CHICKEN (g) Stuffed with Corn & Mushroom Risotto, Roasted Farmer's Market Vegetables	16
PORTERHOUSE STROGANOFF Sliced Filet & New York, Sautéed with Caramelized Onions, Shiitake Mushrooms over Fettuccine & Sour Cream Garnish	19
THE GRILLE CHOP (g) "Best Pork Chop on the Planet" – Zagat Guide Finished with Apple Gastrique, Served with Sweet Potato Mashed & Sautéed Green Beans	26
MESQUITE GRILLED BABY BACK RIBS (g) Slow-Roasted, Falls off the Bone! Brushed with Tangy BBQ Sauce & Salt Creek Garlic Fries	25

FROM THE MESQUITE GRILLE

Hand-Cut Steaks, Seasoned to Perfection

"BRANDT BEEF" BLUE CHEESE CRUSTED "BASEBALL-CUT" TOP SIRLOIN 10 oz, Brandt All-Natural Beef, with Caramelized Onions, Classic Demi Glace & Served with Jalapeño Au Gratin Potatoes... A "House" Specialty	25
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"HAND-CUT" PREMIUM STEAKS

Certified Angus Beef, *Choice Of One: Béarnaise Sauce, Classic Demi-Glace, Garlic Butter or Wild Mushrooms

- **PETITE FILET MIGNON (6 oz)** Served with Roasted Farmer's Market Vegetables **27**
- **FILET MIGNON (8 oz)** Served with Prosciutto Green Beans **29**
- **NEW YORK (14 oz)** Served with Jalapeño Au Gratin Potatoes **MKT**

RARE: Very Red, Cool Center	MEDIUM: Warm, Pink Center
MEDIUM RARE: Red, Warm Center	MEDIUM WELL: Slightly Pink
	WELL DONE: Cooked Through
FOR STEAK LOVERS - Add One: Bleu Cheese or Caramelized Balsamic Onions - \$0 – "It's On Us"	
Add Our Signature Stuffed Jumbo Shrimp - \$3 ea	

SIDES

Roasted Farmer's Market Vegetables (g)	6	Jalapeño Au Gratin Potatoes	5
Prosciutto Green Beans	6	Red Skin Buttermilk Mashed (g)	5
Sautéed Spinach (g)	7	Sweet Potato Mashed (g)	6
Oven Roasted Wild Mushrooms (g)	8	Basket of 1000 Garlic Fries	6
Adult Mac & Cheese With Prosciutto	6	SCG Potato Chips (g) (Sea Salt, Gorgonzola & Thyme)	6

(g) Gluten Free

SALT CREEK GRILLE DANA POINT

PHONE (949) 661-7799 • FAX (949) 661-2447

FOR RESERVATIONS, PRIVATE EVENTS AND ENTERTAINMENT CALENDAR VISIT...www.saltcreekguille.com

18% Gratuity Added For Parties of 7 or Larger • Please No Separate Checks • Entrée Split Plate Charge \$4

* Be aware that consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.