

# SALT CREEK GRILLE DINNER MENU

## CHOCOLATE GANACHE SOUFFLÉ 12.95

"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 & "Cosmos" Shaken & Served "Up"

\$12

### WHITE CHOCOLATE MARTINI

Stoli Vanilla, White Godiva,  
White Cream De Cacao & a Splash of Bailey's  
Served in a Chocolate Swirl Glass

### CARAMEL APPLE MARTINI

Van Gogh Dutch Caramel, Apple Gastrique,  
Simple Syrup, Cranberry Juice & Sweet & Sour

### VAN GOGH BLUE PEAR MARTINI

Van Gogh Blue, Amaretto, Pear Nectar,  
Simple Syrup & Sweet & Sour  
Garnished with a Fresh Pear Slice

### KROME ICE WINE MARTINI

Krome Gluten Free Vodka, Ice Wine  
Garnished with Skewered Grapes

### CAPPUCCINO MARTINI

Van Gogh Double Espresso, Stoli Vanilla,  
Butterscotch & Half & Half  
Finished with a Dash of Cinnamon

### ESPRESSO MARTINI

Stoli Vanilla, Tia Maria,  
Godiva Dark Chocolate Liqueur & Espresso

### KEY LIME PIE MARTINI

Stoli Vanilla Vodka, Ke Ke Beach Lime,  
Midori & Sweet & Sour  
with a Graham Cracker Rim

## SPECIALTY DRINKS

### THE "BIDDY" CLASSIC 10

Stoli O & Club Soda  
over Crushed Ice in a Cold Pint Glass &  
Garnished with a Fresh Orange Slice

### SCG MOJITO 10

Bacardi Light Rum, Simple Syrup  
Soda Water, Fresh Mint  
Garnished with a Fresh Lime Wedge  
Classic, Pear or Peach

### SCG SANGRIA 10gl

A Traditional yet Unique SCG Blend of  
Red & White Wines, Fine Spirits & Fresh Fruit  
Pitcher 28

### DARK & STORMY 9

Goslings Rum & Ginger Beer over Crushed Ice in a  
Pint Glass with a Fresh Lime

### SCG BLOODY 9

Ketel One Vodka & Our  
House Made Bloody Mary Blend  
Finished with a Celery Salt Rim & a Spicy Bean  
Made to Order with or without Horseradish

### PATRON SILVER MARGARITA 10

Cointreau, Sweet & Sour,  
Splash of Fresh Orange Juice, Served Shaken  
with a Grand Marnier Float

## "CREATE YOUR OWN"

### PREMIUM WINE

### FLIGHTS

Choose Any Three of Our "Wines By The Glass"  
To Create Your Own Wine Flight.  
(2.5-Ounce Pour of Each Wine Offered)

## STARTERS

### STUFFED JUMBO SHRIMP 14.95

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

### AHI TUNA STACK 15.95

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

### CREEK SLIDERS 15.95

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

### FRESH LUMP CRAB & AVOCADO QUINOA (g) 16.95

Drizzled with Garlic-Rosemary Mojo

### MINI AHI POKE TACOS 15.95

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

### CALAMARI 13.95

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

### HOUSEMADE SCG POTATO CHIPS (g) 5.95

Tossed With Sea Salt, Thyme & Gorgonzola

### OVEN ROASTED WILD MUSHROOMS (g) 8.95

Braised Local Greens, Risotto Cake & Truffle Oil

### MARYLAND CRAB CAKE 16.95

Roasted Corn Salsa, Saffron Orange & Whole Grain Mustard Sauce

### BAKED GOAT CHEESE MARINARA 9.95

Sautéed Wild Mushrooms, Caramelized Onions, Focaccia for Dipping

### LOBSTER BISQUE 7.95

Fresh Herbs & Spices

### CHEF'S SOUP OF THE DAY MKT

Chef Creation Prepared Daily

## SALADS

### SPICY BBQ CHICKEN SALAD (g) 14.95

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

### FRIED CHICKEN "CHOP" SALAD 13.95

Crumbled Bacon, Tomatoes, Corn & Peppers with Tangy Honey Mustard

### BRANDT BEEF TOP SIRLOIN SALAD, CHARRED RARE 14.95

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

### SEARED AHI TUNA SALAD 15.95

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

### PEAR & WARM GOAT CHEESE SALAD 13.95

Phyllo-Wrapped Goat Cheese, Anjou Pears, Tomatoes, Walnuts, Sherry Vinaigrette

### CAESAR OVER MESQUITE 8.95

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

• CLASSIC TOSSED CAESAR SALAD \$8.95

### SALT CREEK HOUSE SALAD (g) 7.95

Granny Smith's, Gorgonzola & Glazed Walnuts with Balsamic Vinaigrette • LARGE HOUSE SALAD \$11

## SANDWICHES

### GUAVA GLAZED HAND-PULLED CHICKEN HERO 13.95

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

### DRY RUBBED BEEF BRISKET SANDWICH 14.95

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

### PORTOBELLO CUBANO SANDWICH 11.95

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

### FRENCH DIP, CREEK STYLE 15.95

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

### BLACKENED AHI TUNA STEAK SANDWICH 14.95

Seared Rare, Daikon Sprouts, Tomato, Avocado & Wasabi Mayo on King's Hawaiian Sweet Bun  
Served with Salt Creek Potato Chips (Sea Salt, Thyme & Gorgonzola)

## 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 12.95

Cheddar Cheese • Add Hickory Sauce

### WILD MUSHROOM BURGER 13.95

Swiss & Caramelized Onions

### STUFFED BLUES BURGER 13.95

Gorgonzola Stuffed, Fried Onions, Blue Cheese Aioli

### "LIVE LIKE LUKE" CRABCAKE BURGER 17.95

Maryland Crabcake with Remoulade &  
Orange Saffron Aioli, Watercress & Arugula on a King's Hawaiian Sweet Bun, Served with SCG Chips

### THE KOBE BURGER 18.95

10 Ounces, Humboldt Fog Cheese, Garlic Butter,

Arugula, Red Onion, Tomato & Mayo on King's Hawaiian Bun, Salt Creek Garlic Fries

# FRESH FISH & SEAFOOD

DAILY MARKET FISH	MKT
Ask Your Server about Today's Fresh Catch (Mesquite Grilled, Blackened, Oven-Roasted or Pan-Seared)	
<b>SEARED YELLOWFIN TUNA</b> Dusted with Wasabi Butter & Finished with a Ponzu Sauce, Citrus Herb Rice & Stir Fry Vegetables	24.95
<b>GRILLED MISO-GLAZED ATLANTIC SALMON</b> Served with Stir Fried Vegetables	18.95
<b>SPICY GULF SHRIMP PASTA</b> Blackened Cajun Shrimp Tossed in a Goat Cheese Béchamel Sauce with Roasted Farmer's Market Vegetables Tossed with Linguine	18.95
<b>PAN-SEARED SEA SCALLOPS (g)</b> Pepper Dusted, Served with Sautéed Spinach & Vegetable Quinoa, Finished with Ginger Carrot Emulsion, Topped with a White Onion Puree	23.95

## SALT CREEK GRILLE SPECIALTIES

ALL-INCLUSIVE 'PRIX FIXE' DINNERS	19.95
Choice of Murray's Stuffed All-Natural Chicken, Spicy Gulf Shrimp Pasta or Grilled Miso-Glazed Atlantic Salmon Along with Your Choice of Chef Soup of the Day or Salt Creek House Salad or Grille Caesar Salad & a Special Chef Dessert	
<b>THE GRILLE CHOP (g)</b> "Best Pork Chop on the Planet" – Zagat Guide Finished with Apple Gastrique, Served with Sweet Potato Mashed & Sautéed Green Beans	24.95
<b>BRAISED SHORT RIBS</b> Finished with Caramelized Balsamic Red Onions and a Cabernet Demi Glace, Creamy Mashed Potatoes & Roasted Farmer's Market Vegetables	24.95
<b>MURRAY'S STUFFED ALL-NATURAL FREE RANGE CHICKEN (g)</b> Corn & Mushroom Risotto Stuffing, Roasted Farmer's Market Vegetables • \$1 donated to K. HOVNANIAN CHILDREN'S HOSPITAL AT JERSEY SHORE UNIVERSITY MEDICAL CENTER –providing exceptional clinical care while treating each child as one of their own.	17.95
<b>MESQUITE GRILLED BABY BACK RIBS (g)</b> Slow-Roasted, Falls off the Bone! Brushed with Tangy BBQ Sauce & Salt Creek Garlic Fries	25.95
<b>PORTERHOUSE STROGANOFF</b> Sliced Filet & New York, Sautéed with Caramelized Onions, Shiitake Mushrooms over Fettuccine & Sour Cream Garnish	23.95
<b>VEGETABLES OVER MESQUITE</b> Skewered Crimini Mushrooms, Red Bell Peppers, Onions, Squash Mix, Served over Quinoa and Finished with a Smoked Tomato Sauce	14.95
<b>STUFFED "BELL"</b> A Vegetarian Favorite. Large Red Bell Pepper Stuffed with Quinoa, Black Beans, Tomatoes, Celery and Mango, Baked and Finished with Melted Monterey Jack Cheese	15.95
<b>VEGETABLE PLATTER</b> Chef's Daily Collection of Several Vegetables Prepared to Perfection	14.95

## FROM THE MESQUITE GRILLE

Hand-Cut Steaks, Seasoned to Perfection

<b>BRANDT BEEF BLUE CHEESE CRUSTED "BASEBALL-CUT" TOP SIRLOIN</b> 10 oz, Brandt All-Natural Beef, with Caramelized Onions, Classic Demi Glace & Served with Jalapeño Au Gratin Potatoes... A "House" Specialty	29.95
---	-------

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

- **NEW YORK (14 oz)** Served with Jalapeño Au Gratin Potatoes **32.95**
- **FILET MIGNON (9 oz)** Served with Prosciutto Green Beans **35.95**
- **PETITE FILET MIGNON (6 oz)** Served with Roasted Farmer's Market Vegetables **28.95**

<b>RARE:</b> Very Red, Cool Center	<b>MEDIUM:</b> Warm, Pink Center
<b>MEDIUM RARE:</b> Red, Warm Center	<b>MEDIUM WELL:</b> Slightly Pink
	<b>WELL DONE:</b> 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)	6.95	Jalapeño Au Gratin Potatoes	6.95
Jasmine Herb Rice (g)	4.95	Red Skin Buttermilk Mashed (g)	5.95
Sautéed Spinach (g)	7.95	Sweet Potato Mashed (g)	5.95
Oven Roasted Wild Mushrooms (g)	5.95	Basket of 1000 Garlic Fries	5.95
Adult Mac & Cheese With Prosciutto	5.95	SCG Potato Chips (g) (Sea Salt, Gorgonzola & Thyme)	5.95

(g) gluten free

## SALT CREEK GRILLE RUMSON

PHONE (732) 933-9272 • FAX (732) 933-9242

FOR RESERVATIONS, PRIVATE EVENTS, AND MORE...PLEASE VISIT [www.saltcreekgille.com](http://www.saltcreekgille.com)

18% Gratuity Added for Parties of 6 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.