

Creekside Cafe & Lounge

Small Plates

- Pan Roasted Shishitos**   **\$14**
Shishito peppers, creamy sesame sambal
- Grilled Shrimp Tacos** **\$14**
Grilled shrimp, fresh pico de gallo, cabbage, cilantro lime crema, flour tortillas
- Tuscan Chicken Flatbread** **\$15**
Grilled Tuscan chicken, pesto, roasted red peppers, caramelized onions, fresh mozzarella, balsamic reduction, alfredo, naan
- Chicken Wings** **\$14**
Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies
- Spinach & Roasted Artichoke Dip**  **\$14**
Spinach, roasted artichokes, blended cheeses, roasted garlic, toasted herb naan
- Chicken Quesadilla** **\$14**
Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema
sub steak +\$8 | sub shrimp +\$6
- Wisconsin Cheese Curds**  **\$14**
Beer battered, served with marinara and ranch

Handhelds

Served with choice of fries, chips, or fresh fruit

- Grilled Chicken Bruschetta** **\$16**
Grilled chicken, fresh mozzarella, tomato bruschetta, roasted garlic aioli, balsamic glaze, Caesar greens, toasted brioche bun
- Turkey Club** **\$16**
Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo
- Grilled Caesar Steak Wrap*** **\$16**
Grilled sirloin, tomatoes, Caesar greens, flour tortilla
- BBQ Bacon Jack Burger*** **\$17**
Grilled 8 oz. burger, Monterey Jack cheese, bacon caramelized onions, bbq sauce, brioche bun
- Mushroom Swiss Burger*** **\$17**
Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun
- Classic Cheeseburger*** **\$17**
Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun
- IMPOSSIBLE® Burger**  **\$18**
IMPOSSIBLE® plant-based burger, lettuce, tomato, onion, brioche bun
- Walleye Sandwich** **\$20**
Summit EPA beer batter, lettuce, tomato and tartar on a toasted hoagie roll

Salads & Soup

- Shrimp Tomato Bisque** **\$15**
Tomato bisque, grilled shrimp, croutons, goat cheese
- Garden Salad**   **\$14**
Mixed greens, cucumber, tomato, red onion, choice of dressing
- Chopped Chicken Salad** **\$16**
Chopped chicken, mixed greens, red cabbage, green onions, ditalini pasta, bacon, tomatoes, blue cheese, sweet Italian dressing
- Caesar Salad** **\$16**
Crisp romaine, shaved Parmesan, croutons, Caesar dressing
add chicken +\$5 | shrimp +\$6 | salmon* +\$6 | steak* +\$8
- Creekside Salad**   **\$15**
Mixed greens, goat cheese, red onion, candied pecans, white balsamic vinaigrette
add chicken +\$5 | shrimp +\$6 | salmon* +\$7 | steak* +\$8

Mains

- Roasted Herb Chicken**  **\$24**
Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions
- Center-Cut Top Sirloin, 10 oz. ***  **\$28**
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions
- Classic Bolognese** **\$24**
Ground flank, brisket and short rib ragu, shaved parmesan, fresh basil, roasted garlic, rigatoni
- 12oz Blackened Duroc Pork Chop** **\$24**
Bone-in, pan seared with an orzo ancient-grain blend, seasonal vegetable and mustard cream sauce

Desserts

- Cheesecake**  **\$8**
Classic New York-style cheesecake
- Carrot Cake** **\$8**
With cream cheese frosting
- Chocolate Tort**   **\$9**
Double chocolate, chocolate drizzle, whipped cream

Evenings

***NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.**

For parties of 7 or more, a 20% service charge will be automatically added to the bill.

Pick-up Service Available 5:00 PM - 10:00 PM:

All orders have a \$4.00 service charge + 18% gratuity automatically added.



Signature Cocktails

| | |
|--|-------------|
| Margarita | \$12 |
| Don Julio Reposado, Cointreau, house-made lime sour | |
| Espresso Martini | \$13 |
| Tito's Handmade Vodka, Borghetti Espresso Liqueur, cold brew | |
| El Yunque | \$13 |
| Bacardi Superior, Campari, fresh lime juice, pineapple, black sugar syrup | |
| Fig & Honeybee | \$13 |
| Hendrick's Gin, fresh lime juice, fig honey syrup | |
| Cinnamon Crowne | \$13 |
| Remy Martin VSOP, Cointreau, fresh lemon juice, house-made demerara simple syrup | |
| Honey Walnut Old Fashioned | \$13 |
| Traveller Whiskey, house-made honey syrup, Angostura, black walnut bitters | |
| Crowne Rose Manhattan | \$13 |
| Maker's Mark, sweet vermouth, Angostura | |

Beers & Beyond

DRAFT

| | | |
|------------------------------|----------------|------------|
| Stella Artois | ABV 5.2% BEL | \$8 |
| Modelo Especial | ABV 4.6% MEX | \$8 |
| Samuel Adams Seasonal | ABV 4.9% MA | \$8 |
| Surly Furious | ABV 6.7% MN | \$8 |
| Coors Lite | ABV 4.2% CO | \$7 |

BOTTLED

| | | |
|--|----------------|------------|
| Bud Light | ABV 4.2% MO | \$7 |
| Blue Moon | ABV 5.4% CO | \$8 |
| Heineken | ABV 5.0% AMS | \$8 |
| Bell's Two Hearted Ale | ABV 7.0% MI | \$8 |
| Kona Big Wave | ABV 4.4% HI | \$8 |
| Athletic Brewing Upside Dawn Golden Ale | ABV 0.4% CT | \$6 |
| Michelob Ultra | ABV 4.2% MO | \$7 |
| Guinness | ABV 4.3% IRL | \$8 |
| Corona | ABV 4.5% MEX | \$8 |
| Summit Extra Pale Ale | ABV 5.1% MN | \$8 |
| Samuel Adams Boston Lager | ABV 4.9% MA | \$8 |

BEYOND BEER

| | | |
|--|---------------|------------|
| Gin & Juice Assorted Flavors by Dre & Snoop | ABV 5.0% NY | \$9 |
| High Noon Vodka Seltzer | ABV 4.5% CA | \$8 |
| Angry Orchard Hard Cider | ABV 5.0% NY | \$8 |

Zero Proof

| | |
|--|------------|
| PaNOma <i>(non-alcoholic)</i> | \$9 |
| Seedlip Grove 42, fresh grapefruit juice, fresh lime juice, simple syrup, Sea salt, Fever-Tree mediterranean tonic | |
| Light & Breezy <i>(non-alcoholic)</i> | \$9 |
| Seedlip Grove 42, Fever-Tree ginger beer, lime | |

Wines

| | |
|---|--------------------|
| WHITES | 6 oz. Bottle |
| Seven Daughters Moscato | \$10 \$35 |
| <i>Veneto, Italy</i> | |
| J. Lohr Bay Mist Reisling | \$10 \$35 |
| <i>Monterey, California</i> | |
| Placido Toscana Pinot Grigio | \$9 \$34 |
| <i>Tuscany, Italy</i> | |
| Matua Sauvignon Blanc | \$10 \$35 |
| <i>Marlborough, New Zealand</i> | |
| Rodney Strong Charlotte's Home Sauvignon Blanc | \$11 \$38 |
| <i>Sonoma County, California</i> | |
| Bonterra Chardonnay | \$10 \$35 |
| <i>California</i> | |
| La Crema Chardonnay | \$13 \$42 |
| <i>Monterey, California</i> | |
| BUBBLES & ROSÉS | |
| Ruffino D.O.C Prosecco | \$13 \$42 |
| <i>Veneto, Italy</i> | |
| Veuve du Vernay Sparkling | \$12 \$40 |
| <i>Vin de France, NV</i> | |
| Avaline Rose | \$13 \$42 |
| <i>Vin de France, NV</i> | |
| REDS | |
| Angeline Pinot Noir | \$11 \$38 |
| <i>California</i> | |
| House of Brown Red Blend | \$12 \$40 |
| <i>Lodi, California</i> | |
| Conundrum Red Blend | \$12 \$40 |
| <i>California</i> | |
| Liberty School Cabernet Sauvignon | \$12 \$40 |
| <i>Pasa Robles, California</i> | |
| Prati by Louis M. Martin Cabernet Sauvignon | \$14 \$45 |
| <i>Sonoma, California</i> | |