



Creek Stone

#eatdrinkrepeat

Summer 2020 / Covid-19 Hours
Tuesday - Saturday 4pm-9pm

STARTERS

FRIED CHEESE CURDS \$9

White cheddar cheese curds tossed in panko and fried for the perfect crunch
/ Served with sriracha ranch

NEW CREEKS STARTER MAC \$9

Smoked Gouda, Cheddar, Cooper American cheese mixed with Cavatapi pasta. Mac & Cheese is topped with panko bread crumbs and baked to perfection!
/ Add Bacon \$2

BUFFALO CHICKEN DIP \$11

Tender pieces of chicken breast, buffalo sauce, and cream cheese baked until bubbling hot. This spicy dip is then topped with diced celery and bleu cheese crumbles
/ Served with Parmesan & Ranch Seasoned Crackers

ONION PETALS \$7

Freshly cut sweet onions dipped in our house beer batter then fried to perfection
/ Served with horseradish aioli

CONFIT CHICKEN WINGS \$12

Whole chicken wings that have been dry cured for 24 hours! We then slowly cook them in grapeseed oil at 200F (Confit). Wings are then fried to order and served dry with sides of maple bourbon chipotle and buffalo sauce
/ Served with roasted garlic bleu cheese and celery sticks

SALADS

MIXED GREENS SALAD \$9

Spring leaf lettuce mixed with red onion, cucumbers, shredded carrots, and cherry tomatoes (choice of dressing)
/ Add Chicken \$2 Add Mahi-Mahi \$3

CHICKEN BACON CAESAR SALAD \$12

Crisp romaine, grilled chicken, bacon lardons, and parmesan cheese tossed in house made Caesar dressing
/ Ask your server about our Ranch/ Caesar "Hybrid"

NEW BLUEBERRY SPINACH SALAD \$12

Fresh Blueberries, baby spinach, candied walnuts, bleu cheese crumbles, and lemon poppyseed vinaigrette
/ Add Chicken \$2 Add Mahi-Mahi \$3

HOUSEMADE DRESSINGS

Caesar, Bleu Cheese, Balsamic Vinaigrette, Italian, Ranch, Lemon Poppyseed Vinaigrette, Ranch/ Caesar "Hybrid"
/ Extra Dressing .50 cents each

HOUSE CUT FRIES

CREEK FRIES \$3 SM. - \$5 LG.

Hand cut Idaho potatoes brined then double fried to get that crisp outside and fluffy center
/ Add Cheese Sauce, Gravy, or Chili \$2ea

CREEK STONE FRY BOWL ADD \$1 TO CRAFT BURGER PRICE

Turn any our our Craft Burgers in to a fry bowl by tossing the buns. Enjoy burger and toppings over a heaping pile of fresh cut fries!
/ Sub Grilled Chicken at No Charge Fried Chicken, Mahi-Mahi, Beyond Burger \$1 Upcharge

POUTINE \$10

House cut fries tossed in light truffle oil and parmesan cheese. Topped with house made beef gravy and melted white cheddar cheese curds

CRABBY FRIES \$12

House cut fries tossed in light truffle oil and parmesan cheese covered in a luxurious cheese sauces with lump crab meat

HANDHELDS

Choice of coleslaw, fresh cut fries or mixed greens

FISH & CHIPS \$13

Beer Battered Mahi-Mahi served with sriracha blueberry tartar and coleslaw

NEW CREEK STONE MAC \$13

Smoked Gouda, Cheddar, Cooper American cheese mixed with Cavatapi pasta. Mac & Cheese is topped with panko bread crumbs and baked to perfection! (Not served with one of our sides)
/ Add Bacon \$2

GOURMET GRILLED CHEESE \$9

Spinach, roasted tomato, onion jam, white cheddar, Swiss, and American cheese melted together for savory flavor in every bite!

CRAB CAKE SANDWICH \$13

Lump crab meat mixed together with zest and seasoning. Served on a brioche bun with lettuce, tomato, coleslaw, and topped with sriracha blueberry tartar

BBQ BEEF \$11

House blend burger simmered in BBQ sauce mixed with white cheddar cheese served sloppy on a brioche bun

SOUTHERN FRIED TENDERS \$11

Chicken tenders soaked in buttermilk then dredged in seasoned flour, and finally fried until crisp perfection
/ Served with BBQ and Sriracha Honey Mustard

Sub Grilled Chicken at No Charge!
Mahi-Mahi, Fried Chicken,
Beyond Burger \$1 Upcharge

CREEK BURGERS

Craft burgers are a chuck, short rib, brisket blend cooked to ordered temperature. Choice of coleslaw, fresh cut fries or mixed greens

"THE CLASSIC" \$11

Choice of Cheese: Cooper American, Swiss, White Cheddar, Pepper Jack, Feta, House Cheese Sauce
/ Served with Lettuce, Tomato, Onion

"SOUTHERN BELLE" \$12

White cheddar cheese, fried green tomato, coleslaw, BBQ sauce

"WHOLE LOTTA JAM" \$12

Bleu cheese crumbles, onion jam, horseradish aioli

"THE GYRO" \$12

Greek seasoned spinach, tomato, red onion, feta cheese, cucumber ranch

"A LITTLE BIT OF HEAT" \$12

Pepper jack cheese, jalapeno chips, jalapeno aioli

"JAGER" \$12

Swiss cheese, traditional jager mushrooms, garlic aioli

"BRINNER" BURGER \$13

Cooper American cheese, bacon, over easy egg, maple bourbon chipotle sauce in between an irresistible waffle bun

"THE PUB" \$13

House cheese sauce, bacon, fried onion petals, beer mustard on a lightly salted pretzel bun

TRY OUR HOUSE MADE DIPPING SAUCES FOR .50 CENTS EACH!

Garlic Aioli, Horseradish Aioli, Cucumber Ranch, Jalapeno Aioli, Bleu Cheese, Sriracha Ranch, Honey Mustard, Ranch, Sriracha Honey Mustard, Whole Grain Beer Mustard, Sriracha Blueberry Tartar, BBQ, Maple Bourbon Chipotle

SIDES \$3 COLESLAW, MIXED GREENS, HOUSE CUT FRIES

Ask your server about our Boozy Milkshakes!

Our menu consists of products containing tree nuts, peanuts, butter, soy, shellfish, crustaceans, wheat and eggs. We ensure you that our kitchen staff takes steps to minimize the risk of cross contamination when it comes to prepping and cooking your meal. There is no guarantee that any of our products are safe to consume for people with any of the above listed allergies. Please inform your server of any food allergies your party may have.