

Appetizers

CREOLE NINE BAND SHRIMP ^{GF} Pan flashed shrimp, Nine Band Ale and cajun spices served over creamy polenta	\$ 13
CRISPY QUESADILLAS Prime rib, blue cheese, guajillo chilis and cumin cream	\$ 15
GRILLED ASPARAGUS ^{GF} Balsamic, parmesan and lemon aioli	\$ 11
FRIED GREEN TOMATO CAPRESE ^{GF} Fried green tomatoes, buffalo mozzarella, basil pesto and balsamic	\$ 12
LOBSTER RAVIOLI Tomato, vodka cream and snipped chives	\$ 14
SOUTHERN FRIED CAULIFLOWER Buttermilk cilantro and jalapeño cream	\$ 9

Other Fare

CHICKEN AND WAFFLES Our house-marinated fried chicken served over a crisp waffle with bourbon maple syrup and butter	\$ 15
PENNE PRIMAVERA ALFREDO Penne rigate, artichokes, grape tomatoes and spinach in creamy alfredo ADD GRILLED CHICKEN \$4	\$ 13
SHRIMP AND GRITS ^{GF} Marinated shrimp with bacon, tomato, parsley and lemon over creamy stone ground grits	\$ 18
STONECREEK BURGER Wagyu beef, smoked cheddar, thick cut bacon, lettuce and tomato on toasted brioche bun with hand-cut fries	\$ 15

Soups & Salads

HOUSE SALAD Mixed seasonal greens, grape tomatoes, crisp bacon, red onion, smoked cheddar cheese and herbed croutons	\$ 6
BAKED POTATO SOUP Cheddar, bacon and green onions	\$ 9
CRANBERRY CHICKEN SALAD ^{GF} Entrée sized portion of mixed seasonal greens, marinated grilled chicken, dried cranberries, blue cheese and candied pecans with raspberry vinaigrette	\$ 14

Dressing choices: ranch, raspberry vinaigrette, poppy seed, thousand island, creamy blue cheese, avocado poblano, honey mustard, italian, french

Entrées

Served with choice of two sides: garlic mashed potatoes, baked potato, hand-cut fries, seasonal vegetable, grilled asparagus, creamy whipped polenta, rice pilaf or house salad. Additional sides \$4.50

PRIME RIB ^{GF} Slow-roasted and smothered in au jus, served with spicy horseradish sauce	\$ 24 \$ 30 8 OZ. 12 OZ.
PETIT FILET GORGONZOLA 6 oz. grilled beef tenderloin, topped with creamy gorgonzola sauce and crispy onions	\$ 28
CAMPFIRE BLACKENED NEW YORK STEAK 12 oz. certified choice iron skillet-seared in blackening seasoning with Stonecreek steak sauce	\$ 38
CHICKEN FLORENTINE Artichokes, spinach and lemon	\$ 20
GRILLED ATLANTIC SALMON Lemon caper cream sauce	\$ 24
BLACKBERRY BRAISED BISON SHORT RIBS Slow-braised with blackberry and coffee	\$ 27
CENTER CUT PORK CHOP 12 oz. marinated prime pork chop grilled and topped with apple demi-glace	\$ 19
TILAPIA OSCAR ^{GF} Pan-seared and topped with asparagus, lump crab and rich butter sauce	\$ 24
STONECREEK MEATLOAF Traditional meatloaf blended with smoked cheddar and bacon with Blue Lacy Brown Ale gravy	\$ 17

