

Starters

Pan Seared Sea Scallops <i>four ounces of fresh sea scallops jalapeno-citrus cream sauce</i>	11
Smoked Trout Tzatziki <i>hickory smoked trout cucumber-mint cream sauce French bread crostinis</i>	9
Ahi Tuna Skewers <i>three pepper seared Ahi tuna skewers soy-pomegranate molasses dipping sauce</i>	10
Spinach and Artichoke Dip <i>French bread crostinis</i>	8
Coconut Shrimp <i>four coconut fried tiger shrimp apricot-pineapple salsa</i>	10
Classic Crab Cakes <i>blue crab cakes New Orleans remoulade sauce</i>	12
Shrimp and Sea Scallop Ceviche Cocktail <i>cold bites of shrimp and sea scallop citrus marinade</i>	11
Crispy Calamari <i>miso-ginger dipping sauce</i>	10
Satay Chicken Skewers <i>Two jumbo Thai chicken tender skewers peanut-curry marinade peanut dipping sauce</i>	10
Truffled French Fries <i>fried shoestring potatoes black truffle summer sauce</i>	9
Spinach and Ricotta Ravioli <i>tomato basil cream sauce fresh shaved parmesan cheese</i>	10

Salads and Soup

Slow Smoked Chicken Salad <i>blue cheese crumbles candied walnuts sliced green apple champagne vinaigrette</i>	12
Udon Noodle Salad <i>snow peas hearts of palm cherry tomatoes green onion sesame seeds wasabi vinaigrette</i>	10
Mixed Greens Salad with Goat Cheese <i>sun dried cherries and tomatoes toasted almonds red wine vinaigrette</i>	9
House Salad <i>mixed greens shredded carrot and red cabbage cherry tomatoes croutons</i>	5
Caesar Salad <i>crispy romaine lettuce shaved parmesan croutons Caesar dressing</i>	6
Iceberg Lettuce Wedge <i>diced tomatoes blue cheese crumbles fried onion strings Roquefort dressing</i>	7
Today's Soups <i>new creations daily</i>	Cup - 4 / Bowl - 6

Add Grilled All-Natural Colorado Chicken Breast 5
Add Jumbo Shrimp or 8 oz. Ahi Tuna
To Any dish

Steaks, Chicken, and Game

Salt Creek Steakhouse uses Certified Black Angus Upper Choice hand-selected beef. Our beef has a marbling score of modest or higher, while beef that is merely graded Choice can have marbling scores as low as small. These selection standards ensure that you are getting the top 12% of all beef. Strict aging standards (21 days minimum) ensure true beef flavor every time.

All plates except chicken skewers are served with baked potato and Chef's daily vegetable creation.

Bone-In "Cowboy" Rib Eye 16 oz.	34
<i>our signature steak bone-in for that ultimate flavor</i>	
New York Strip 14 oz.	29
<i>hand cut from the heart of the short loin bursting with juicy flavor</i>	
Rib Eye 14 oz.	28
<i>a fine well marbled home cut steak with the flavor of prime rib beef</i>	
Filet 8 oz. / 6 oz.	30/27
<i>our most tender center cut beef tenderloin</i>	
Pan Seared Beef Tenderloin Medallions 9 oz.	29
<i>roasted garlic and green peppercorn cream sauce</i>	
Prime Rib 16 oz. / 12 oz.	29/27
<i>slow roasted au jus creamy horseradish sauce</i>	
Elk London Broil 9 oz.	29
<i>grilled elk flank secret marinade sliced</i>	
Buffalo Top Sirloin 8 oz.	29
<i>citrus-herb marinade grilled and sliced</i>	
Mango-Sesame Chicken Skewers	22
<i>three grilled chicken tender skewers udon noodles mango-sesame dipping sauce</i>	
Tonight's Game Selection	Market
<i>please ask your server for tonight's selection and preparation</i>	
Surf and Turf	Market
<i>6 oz. Filet ½ pound Alaskan King Crab legs</i>	

Add Ons

Oscar any entrée (<i>topped with blue crab, asparagus, and béarnaise sauce</i>)	10
Grilled or Fried Shrimp <i>Add 2 Shrimp to any entrée</i>	6
King Crab Legs <i>Add ½ pound to any entrée</i>	Market

Aquatic

Salt Creek Steakhouse receives fresh fish via express air and ground delivery within 24 hours after capture to ensure that your meal tastes as if you were dining at the shore. All plates except pasta served with rice pilaf and Chef's daily vegetable creation.

Alaskan King Crab Legs 1 lb. **Market**
a pound of leg and claw meat | drawn butter

Fresh Catch of the Day **Market**
please ask your server for tonight's selection and preparation

Ahi Tuna Steak 8 oz. **28**
grilled or sesame seared | sashimi grade tuna | Thai vinaigrette or teriyaki sauce

Grilled Shrimp and Sea Scallop Brochettes **24**
four jumbo shrimp & four sea scallops | red onion & cherry tomatoes | chimichurri dipping sauce

Jumbo Fried Shrimp **24**
eight hand-battered and deep-fried tiger shrimp | cocktail or tartar sauce

Rocky Mountain Trout Almondine **23**
sautéed 8 oz. fresh rainbow trout | brown butter muniere | toasted sliced almonds

Sauteed Sea Scallops with Linguini **26**
five large fresh sea scallops | sun dried tomatoes | red onion | fresh basil-white wine sauce

Vegetarian

Spinach and Ricotta Stuffed Ravioli **19**
tomato basil cream sauce

Sauces

Roasted Garlic and Green Peppercorn Cream **3**

Red Wine Demi **3**

Chimichurri **3**

Bearnaise **3**

Hollandaise **3**

Creamy Horseradish **3**

Au Jus **3**

Add Ons

Oscar any entrée *(topped with blue crab, asparagus, and béarnaise sauce)* **10**

Grilled or Fried Shrimp *Add 2 Shrimp to any entrée* **6**

King Crab Legs Add ½ pound to any entrée at

Market Price

BBQ Plates

The name of the game is to cook low and slow. All our meats are slow smoked in-house daily. After the smoking process is completed, your meat will have a pink smoke ring around the outside and the ribs and chicken may turn pink on the inside...but this is our personal guarantee of authenticity. Our own "Sweet Peaks" BBQ sauce accompanies every plate. You may purchase a bottle to take home for \$12.

True Central Texas BBQ slow-cooked on our custom pit

Salt Creek Sampler	Choice of 4 Meats*	22
Salt Creek Special	Choice of 3 Meats*	19
Combination Plate	Choice of 2 Meats*	17
Beef Plate		16
Rib Plate		16
Sausage Plate		13
Smoked Turkey Plate		14
Chicken Plate		14

Choose from the following meats: *Beef, Chicken, Ribs, Sausage or Turkey.

Served with your choice of two side items:

Beans, Cole Slaw, Potato Salad, French Fries or Corn-on-the-Cob.

Homemade Texas Chili Cup - 4 / Bowl - 6

Sides

Sautéed Mushrooms	5
Rice Pilaf	4
Grilled Asparagus	5
Steamed Broccoli	4
Steamed Vegetable Medley	4
Creamed Spinach	5
Potatoes au Gratin	6
Loaded Baked Potato	5
Mashed Potatoes	4
French Fries	4
Old-Fashioned Onion Strings	4
Potato Salad	4
Cole Slaw	4
Baked Beans	4
Corn-on-the-Cob	4
Split Plate Charge (Each plate served with 2 side items and a half portion of entrée)	6

Desserts

White Chocolate Crème Bruleé <i>white chocolate & vanilla custard with a crunchy sugar crust</i>	7
Cinnamon Toffee Bread Pudding <i>served warm with toffee sauce</i>	7
Lemon-Mascarpone Flan <i>caramel sauce</i>	7
“Knock You Naked” <i>double chocolate brownie, vanilla ice cream, chocolate & caramel sauce</i>	7
Ice Cream Sundae <i>vanilla ice cream, chocolate and caramel sauce, whipped cream, cherry on top</i>	6
New York Cheesecake <i>strawberry sauce</i>	7
Daily Dessert Special <i>please ask your server for tonight’s offering</i>	

A 20% gratuity may be added to parties of 5 or more, split checks, and gift certificates. Gift certificates may not be redeemed for tax or gratuity. Please, no more than 4 split checks per table, one check for parties of 10 or more.
All major credit cards accepted **Except American Express**
No checks please Gift Certificates Available

Our catering works on two premises
“Yours and ours”.
From business meetings to holiday celebrations, we can cater any occasion.
Ask you server for more details.

“Sweet Peaks” BBQ Sauce prepared for Salt Creek Steakhouse by

