

Starters

Pan Seared Sea Scallops <i>four fresh sea scallops jalapeno-citrus cream sauce</i>	11
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
Baked Brie <i>pastry-wrapped brie apricot-rosemary chutney apple slices crostinis</i>	12
Coconut Shrimp <i>four coconut fried tiger shrimp apricot-pineapple salsa</i>	10
Two Classic Crab Cakes <i>Blue crab cakes New Orleans remoulade sauce</i>	12
Crispy Calamari <i>miso-ginger dipping sauce</i>	10
Satay Chicken Skewers <i>three jumbo Thai chicken tender skewers peanut-curry marinade sweet Thai chili sauce</i>	10
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
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 4oz Grilled All-Natural Colorado Chicken Breast
Add Jumbo Shrimp or 4 oz. Ahi Tuna
To Any dish for \$6**

Steaks, Chicken, and Game

Salt Creek Steakhouse uses Certified Black Angus Upper Choice hand-selected beef, filleted in house. Strict aging standards (21 days minimum) ensure true beef flavor every time. **All plates are served with choice of rice pilaf, baked potato, or Chef's daily vegetable creation.**

New York Strip 14 oz. <i>home cut from the heart of the short loin bursting with juicy flavor</i>	27
Tri-Tip Sirloin 8 oz. <i>citrus-herb marinade grilled and sliced</i>	23
Rib Eye 14 oz. <i>a fine well marbled home cut steak with the flavor of prime rib beef</i>	30
Filet 8 oz. / 6 oz. <i>our most tender center cut beef tenderloin</i>	30/28
Pan Seared Beef Tenderloin Medallions 9 oz. <i>roasted garlic and green peppercorn cream sauce</i>	31
Bone-In "Cowboy" Rib Eye 16 oz. <i>our signature steak bone-in for that ultimate flavor</i>	38
Prime Rib 16 oz. / 12 oz. <i>slow roasted au jus creamy horseradish sauce</i>	32/28
Elk London Broil 9 oz. <i>grilled elk flank secret marinade sliced</i>	29
Smoked Bone-In Pork Chop 12 oz. <i>Hickory smoked and grilled apple cider-bourbon glaze caramelized onions</i>	24
Tonight's Game Selection <i>please ask your server for tonight's selection and preparation</i>	Market
Surf and Turf <i>6 oz. Filet ½ pound Alaskan King Crab legs</i>	Market
Mango-Sesame Chicken Skewers <i>four grilled chicken tender skewers udon noodles mango-sesame dipping sauce</i>	22

Add Ons

Oscar any entrée (<i>topped with Blue crab, asparagus, and béarnaise sauce</i>)	10
Grilled Shrimp <i>Add 2 Jumbo 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 | spicy Thai vinaigrette or sweet teriyaki

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

Venetian Shrimp and Sea Scallops **26**
jumbo shrimp and sea scallops | saffron-tomato wine sauce | linguine | fresh basil

Vegetarian

Spinach and Ricotta Stuffed Ravioli **19**
tomato basil cream sauce | fresh shaved parmesan cheese

Zucchini, Spinach and Wild Mushroom Lasagna **19**
marinara sauce | fresh ricotta, mozzarella, and parmesan cheeses

Sauces

Roasted Garlic and Green Peppercorn Cream **3**

Red Wine Demi **3**

Chimichurri **3**

Béarnaise **3**

Horseradish **3**

Au Jus **3**

Add Ons

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

Grilled 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 in 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
Chocolate Lovin' Spoon Cake <i>chocolate pudding between two layers of dark, rich chocolate drenched chocolate cake</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
White Chocolate & Raspberry Bruleé Cheesecake <i>Smooth, white chocolate cheesecake swirled with raspberry</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 your server for more details.

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

