

# SOUPS

**Today's Soup**      side 4½ | bowl 7

**West Coast Seafood Chowder**      side 6½ | bowl 9  
fresh local seafood & shellfish, potato, smoky bacon, fresh herbs

# FROM THE GARDEN

**The Creek House Salad**    8  
gathered organic greens, chickpeas, oven dried grape-tomatoes,  
dried cranberries, toasted pumpkin seeds | citrus vinaigrette

**Baby Spinach Salad**    12  
baby spinach leaves, Okanagan goat's cheese, candied pecans,  
sliced strawberries, pancetta crisp | balsamic vinaigrette

**Classic Caesar Salad**    10  
romaine hearts, crumbled bacon, shaved parmesan,  
herbed crouton | house made Caesar dressing

**Southwest Chicken Salad**    15  
free-range chicken breast, romaine lettuce,  
gathered organic greens, black beans, roasted corn,  
avocado, sultanas, feta cheese | chili-lime vinaigrette

## ADD

wild prawn brochette 5  
free-range chicken breast 5

# STARTERS & SNACKS

**Trio of Sliders**    11  
Kobe beef with crisp bacon and lettuce | crispy halibut with lettuce  
and tartar sauce | BBQ pulled pork with caramelized onion

**Chicken Strips**    9½  
breaded chicken tenders, fries | honey mustard or plum sauce

**Prawns Provençal**    13  
6 pan seared wild jumbo prawns, tomato concasse,  
Kalamata olives, fresh herbs, white wine, olive oil

**Satays**    15½  
herb and olive oil marinated jumbo prawns  
with spicy mango sauce, Greek style lamb with tzatziki,  
ginger beef and grilled chicken with peanut sauce

**Meat & Cheese Board**    18  
a selection of local & imported meats and cheeses,  
seasonal fruit, preserves, crostinis



### Chicken Wings 10

teriyaki, honey garlic, Frank's red hot or Himalayan rock salt & black pepper  
add celery sticks & blue cheese dip 2½



### Dry Garlic Pork Ribs 9

rubbed with fresh garlic, Himalayan rock salt and black pepper



### Szechuan Edamame Beans 6½

steamed soybeans tossed in Himalayan rock salt and Szechuan sauce



### Shrimp Gyoza 8

6 pan fried dumplings | chili-Ponzu sauce



### Wok-fired Squid 10

lightly dusted wok-fired squid | cilantro-citrus yogurt

**The Creek Platter** for two: 28 for four: 48  
chicken wings, dry garlic pork ribs, shrimp gyoza,  
wok-fired squid and Szechuan edamame beans

## SANDWICHES & BURGERS

*Served with either the Creek house salad, daily soup or house cut fries*



### The Creek's Signature Kobe Burger 11

grilled 6oz patty, leaf lettuce, tomato, red onion, garlic aioli, gerkin  
add crisp bacon, aged cheddar or sautéed mushrooms 1½ each



### Free-Range Chicken Clubhouse 12

grilled chicken breast, double smoked bacon, tomato, avocado,  
leaf lettuce | toasted sourdough



### Grilled Vegetable Panini 11½

roasted peppers, tomato, grilled zucchini, bocconcini cheese  
and basil pesto | grilled Foccacia

### Steak Sandwich 14½

6oz Sterling Silver New York Butler steak, caramelized onions  
& sautéed mushrooms | toasted filone bun

### Seafood Croissant 13

crab and shrimp salad, smoked salmon, cucumber, leaf lettuce

### Chicken & Brie 13

grilled free-range chicken breast, double crème brie, fig jam, au jus



### Pulled Pork Burger 11

braised pork shoulder, caramelized onion, Jagtar's BBQ sauce

### Prime Rib Beef Dip 13

shaved prime rib, caramelized onion, au jus | toasted baguette

# PIZZA

10" thin crust



## Vegetarian 12

roasted peppers, mushrooms, caramelized onions, feta cheese



## Margherita 12

oven-dried tomatoes, pesto, bocconcini, fresh basil, extra virgin olive oil

## Diablo 13

Capicola, Calabrese, Parmigiano-Reggiano, sweet onions, hot bell peppers

## Rustic 14

duck confit, Okanagan goat's cheese, caramelized onions, oven-dried tomatoes, toasted pine nuts

# MAINS

## Wild Prawn Linguine 16½

wild jumbo prawns, oven-dried tomatoes, asparagus, fresh basil, light tomato sauce

## Mediterranean Penne 14

Kalamata olives, sun-dried tomatoes, roasted peppers, feta cheese, extra virgin olive oil, white wine and fresh herbs

## Braised Chilean Pork Ribs 23

half rack slow braised Chilean pork ribs, Jagtar's BBQ sauce, yam fries, chipotle aioli

## Thai Curry Rice Bowl 17½

coconut scented basmati rice topped with sautéed peppers, red onion, pea shoots, cashews and red Thai curry sauce  
choice of **free range chicken breast** or **wild jumbo prawns**

## Fish & Chips



one piece: 11 two pieces: 15

tempura battered halibut filet and fries | house-made tartar sauce

## Surf & Turf 28

8oz Sterling Silver New York striploin, King crab leg, herb roasted baby potatoes, asparagus spears

# ADD

- herb roasted baby potatoes 4
- roasted seasonal vegetables 5
- wild prawn brochette 5
- free-range chicken breast 5



Golf & Lunch Menu Options

a 17% gratuity will be added for groups of 8 or more

# BREAKFAST

*Served until 11am*

## Healthy Start 7

fresh fruit, house-made granola, yogurt

## BC Lox & Bagel 7½

toasted bagel, smoked salmon lox, cream cheese, capers, sliced onion

## The Creek Breakfast 9

two free run eggs as you like them, choice of ham, double smoked bacon or breakfast sausages | served with breakfast potatoes & toast

## The Bomber's Breakfast 13

three free run eggs, ham, double smoked bacon, breakfast sausage, two pancakes, breakfast potatoes & toast

## The Duffer's Sandwich 7

free run egg, aged Canadian cheddar and double smoked bacon on a toasted English muffin | served with breakfast potatoes

## Breakfast Wrap 10

three free run eggs scrambled with ham, green onion & aged cheddar wrapped in a flour tortilla | served with breakfast potatoes

## Buttermilk Pancakes 8

three fluffy buttermilk pancakes lightly sprinkled with icing sugar served with real Canadian maple syrup

## Omelet a la Carte 10½

choose three fillings:

peppers, green onions, olives, spinach, tomatoes, mushrooms, smoked salmon, sausage, bacon, ham, shrimp, Canadian cheddar, feta cheese, goat's cheese (extra fillings: 1½ each)

served with breakfast potatoes & toast

# SIDES

seasonal fresh fruit 4½

single pancake 3

breakfast potatoes 2½

maple breakfast sausages 3

double smoked bacon 3

toast or English muffin 2½