

# THE MIXED GRILLE

## SEAFOOD

### CEDAR PLANK

**SALMON \$24** \*GF

Maple cider glaze, poach pear  
relish, wild rice pilaf, baby carrot

### PERCH \$32

Blackened red skins, cream  
spinach, lemon, tartar sauce

### SHRIMP &

**SCALLOPS \$36** \*GF

Blackened Scallops, shrimp  
scampi, dirty rice, cream spinach

### SEARED

**SCALLOPS \$46** \*GF

saffron fondant potato, cream  
spinach, lemon beurre blanc

## STEAK HOUSE

\*Add 4 oz lobster tail to any  
entrée for \$20

### CREEKSTONE FILET

**MIGNON 6 OZ \$36** \*GF

**10 OZ \$44**

Mushroom ragout, port demi,  
au gratin potato, baby carrots

### 14 OZ BERKSHIRE

**PORK CHOPS \$42**

Apple parsnip puree, port  
demi, wild rice pilaf \*GF

### 16 OZ CREEKSTONE

**RIBEYE \$48**

\*GF

Rosemary garlic butter,  
smashed red skins,  
creamed spinach

**MIXED GRILL \$44** \*GF

Lamb chops (2 ea), petite filet (4oz),  
shrimp (3 ea), smashed redskin  
potatoes, port demi, butter pecan  
green beans

### CAULIFLOWER

**STEAK \$18** \*GF,V

Rosemary cashew pesto,  
balsamic glaze, baby carrot,  
spinach

## COMFORT

**BEEF STEW \$24**

sirloin, potato, carrot, celery,  
natural gravy

**BRAISED SHORT**

**RIB \$34** \*GF

Natural jus, polenta, roasted  
parsnips & carrots, pommes  
frits

**CHICKEN &**

**DUMPLINGS \$17**

Braised chicken thigh,  
poached dumpling, gravy,  
smashed red skins, baby  
carrots

**STUFFED ACORN**

**SQUASH \$16** \*GF,V

Red quinoa, dried cherries,  
goat cheese, poached pear,  
cider maple glaze

## PASTA

**MAC & CHEESE \$18**

cavatappi, white cheese sauce,  
fried onion, herb breadcrumb

**BUTTERNUT**

**RAVIOLI \$22**

Sage cream sauce, spinach,  
pecan, parmesan

**CACIO E PEPE \$21**

Angel hair, bacon, mushroom, black  
pepper cream sauce, parmesan

**PASTA FREE**

**LASAGNA \$16** \*GF,V

Roasted pepper, Portobello  
mushroom, eggplant, marinara,  
mozzarella

\$2 surcharge on all side salads

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## COCKTAILS

### **CLASSIC MARTINI \$12**

Chilled Titos vodka with a drop of dry vermouth, blue cheese olive garnish

### **FALL LONG ISLAND \$10**

Refreshing blend of Captain Morgan, apple vodka, triple sec,

### **APPLE MANHATTAN \$10**

Bullet rye, apple brandy, dash of bitters

### **APPLE GINGER SANGRIA \$7**

Chardonnay, apple cider, ginger beer, apples, oranges

### **SMOKED WOODFORD RESERVE MANHATTAN \$16**

Traditional Manhattan served in a hickory smoke dome, luxardo cherry garnish

### **BOOMERANG \$8**

Tanqueray gin, sweet vermouth, bitters and dash of grenadine

## BOTTLED BEERS

BUDWEISER

BUD LIGHT

AMSTEL LIGHT

MILLER LIGHT

COORS LIGHT

CORONA

CORONA LIGHT

LABATT BLUE

LABATT BLUE LIGHT

MILLER GENUINE DRAFT

KILLIAN'S

STELLA ARTOIS

HEINEKEN

GUINNESS

MODELO

MOLSON

BELL'S TWO HEARTED

MICHELOB ULTRA

STROH'S

LEINENKUGEL

SUMMER SHANDY

WHITE CLAW

HIGH NOON

NON ALCOHOLIC BEERS

O'DOULES

HEINEKEN 0.0

## DRAFT BEERS

### **ALASKAN AMBER \$6**

ALT STYLE ALE 5.3%

### **ATWATER DIRTY BLONDE \$6**

LIGHTLY SWEET WITH ADDED WHEAT 4.5%

### **GRIFFIN CLAW RAGGEDY ASS \$7**

PINEY, CITRUSY, FRUITY HOPS 7.35%

### **BLUE MOON \$6**

BEGIAN WHITE WITH CITRUS AROMA 5.4%

### **SAMUEL ADAMS**

#### **OKTOBERFEST**

CLASSIC HEARTY MALT 5.3%

#### **TWO HEARTED ALE \$7**

BELL'S PERFECTLY BALANCED IPA 7%

#### **OLD NATION M-43 \$8**

CITRUSY AND TROPICAL 6.8%

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## APPETIZERS

### SHRIMP COCKTAIL \$14

Poached shrimp, cocktail sauce, horseradish cream, lemon \*GF

### STEAK BITES \$20

GI zip sauce, fried onions, blue cheese, toast points

### PRETZEL BITES \$8

Beer cheese

### FRIED CALAMARI \$14

Buttermilk battered calamari steak, marinara, black truffle aioli

### GOAT CHEESE STACK \$14

Roasted red peppers, roasted garlic, pesto, pine nut, toasted croustade \*V

### BRIE EN CROUTE \$10

Cherry rosemary compote

### FRIED BRUSSEL SPROUTS \$10

\*GF, V

Toasted almonds, raspberry red wine glaze, dehydrated blueberries

## SIDE SOUPS & SALADS

### SOUP DU JOUR

CUP \$3.50 BOWL \$5

### WHITE BEAN & HAM \*GF

CUP \$3.50 BOWL \$5

### TOMATO BASIL \*V

CUP \$3.50 BOWL \$5

### CAESAR SALAD \$10

WITH CHICKEN \$18 WITH SALMON \$22

romaine, croutons, parmesan, house dressing

### GI FALL SALAD \$10

WITH CHICKEN \$18 WITH SALMON \$22

butter bib lettuce, fire roasted beets, spiced pumpkin seeds, goat cheese, dried cherries, red wine Dijon dressing

### WEDGE SALAD \$12

blue cheese, tomato, bacon, egg, choice of dressing