

CREEKSIDE BISTRO MENU

BITES

FRIED OYSTERS

Fresh Puget Sound, sustainably raised oysters, seasoned, deep fried with house tartar sauce.....13

Chef's selection NV Champagne Francois Montand (green apple, pear, citrus, brioche toast)

SMOKEY EGGPLANT CROQUETTE

Feta and Reggiano Parmesan cheese, creamy Tahini-Calabrian chile sauce.....9

Chef's selection Boyle MacDonald Rose' (soft notes of white pepper, bright lemon, strawberry)

FROM THE GARDEN

Additions: grilled chicken breast...6...Marinated white anchovies...3...Nueske's bacon...2

CAESAR SALAD

Artisan romaine, house made Caesar dressing, seasoned bread crumbs.....10

Chef's selection Le Charmel Rose' (nose of raspberry, floral, with strawberry, pear palate)

GREEK CHOPPED SALAD

Organic greens, Kalamata olives, pepperoncini, artichoke heart, sun-dried tomato, red wine vinaigrette...12

Chef's selection Newsome-Harlow Sauvignon Blanc (clean, crisp, balanced, tropical fruit)

HAND HELDS: Choice of fries or mixed greens with vinaigrette

Additions \$2 ea.: Tillamook White Cheddar, Ghost Pepper Jack, Smoked Provolone, Nueske's Applewood

Bacon...2...fresh Avocado...2

GRILLED SALMON BURGER

100% wild caught Alaskan salmon, aioli, red onion, pickles, lettuce, tartar sauce, toasted bun.....16

Chef's selection Stadt Kremstal 2019 Gruner Veltliner (dry, crisp, citrusy, creamy texture, med bodied)

FALAFEL BURGER

Vibrant, crispy, house-made chickpea patty, tahini aioli, pickled red onion, cucumbers, toasted bun...16

Chef's selection Stadt Kremstal 2019 Gruner Veltliner (dry, crisp, citrusy, creamy texture, med bodied)

ENTREES

TUSCAN "PEPPERED" BEEF STEW

Naturally raised Angus beef, pancetta, garlic, onion, Bianco DiNapoli organic tomatoes, red wine...23

Chef's selection Frog's Leap 2018 Zinfandel, Napa, (mineral driven tannins, polished flavors of zesty fruit)

BUCATINI ALLA' PUTTANESCA

Bianco Di Napoli organic tomatoes, garlic, chile, anchovy, fresh herbs.....21

Chef's selection 2017 Cecchi Chianti, Italy (dark fruit, cherry, full bodied, good depth, long finish)

GRILLED PORK LOIN CHOP with MAPLE-DIJON SAUCE

Hand cut Duroc pork, potatoes, seasonal vegetable28

Chef's selection Hahn Pinot Noir (red cherry, blackberry, earthy, toasted oak nose, vanilla, red fruit finish)

NEW YORK STRIP STEAK W/ KALBI BUTTER

Shio Koji marinated Angus beef, Red Boat fish sauce, potatoes, seasonal vegetables ...35

Chef's selection Hinomaru Junmai Sake (floral fruity aroma, lean, delicate on the palate, fennel, herbs)

TO ENSURE QUALITY AND CONSISTENCY, WE PREFER NOT TO STRAY FROM OUR CURATED MENU.

THANK YOU