



Appetizers

- Salt Creek Shrimp Cocktail** – Five fresh, meaty shrimp sure to deliver the perfect crunch. Served with our homemade sweet-and-sassy cocktail sauce to add just the right balance of tang & bite...9
- Creamy Crab & Cheese** – A truly decadent appetizer. Hearty fettuccini pasta and succulent lump crab surrounded by a homemade white cream sauce and topped with crispy panko bread crumbs...almost good enough for dessert...9
- Crab Cakes** –A Salt Creek specialty. Two delicious crab cakes served atop a bed of mixed greens and drizzled with a light lemon cream sauce. Mmmmmm...10
- Crispy Coconut Shrimp** – Six shrimp lightly coated in coconut and served with our sweet chili sauce for a succulent and slightly sweet taste...10
- Angus Sliders** – Three mini sandwich bites with Bistro steak slices topped with blue cheese crumbles, crispy onions, and blue cheese dressing. These mini burgers have a big taste...9
- Sweet Potato Fries** – Soft and sweet on the inside, crispy on the outside, these sweet potato fries are the perfect complement to our marshmallow cream dipping sauce...5
- Fried Frog Legs** – Something you don’t see every day, the taste in this unique appetizer just might surprise your taste buds. Lightly fried and served with a sweet chili dipping sauce...11
- Fried Green Beans** – Crisp on the outside, the perfect lightness on the inside, dipping these in our marinara sauce makes this light appetizer the perfect start to any meal. Kids would even eat this vegetable...6
- Smoked Salmon Plate** – A thinly sliced chilled fresh smoked salmon display presented with a cream cheese, diced red onion, capers and grapes...11
- Mussels** – Fresh Mussels sautéed in a light tomato and garlic white wine sauce served over fettuccini...11
- Calamari** – Lightly breaded and served golden brown. Complimented with a roasted red pepper aioli dipping sauce...9

Salads

- Classic Caesar** – Crisp romaine lettuce, buttery parmesan cheese crisps, plump cherry tomatoes, red onions, tossed with a homemade Caesar dressing. Perfect as a light meal option...6
- Spring Strawberry Salad** – Fresh mixed greens topped with feta cheese, fresh juicy strawberries, red onions, crispy bacon, mushrooms, croutons & almonds...9
- Steak Salad** – New York Steak strips piled over crisp greens, bleu cheese crumbles, roasted red peppers, toasted walnuts & drizzled with balsamic vinaigrette. Makes a great dinner option...10
- Diane Salad** – As wonderful as the person it’s named after... Fresh mixed greens, shredded cheddar cheese, diced vegetables, tomatoes & your choice of crispy or grilled chicken. Large enough for a meal...9
- Garden Salad** – Fresh mixed greens, shredded cheddar, diced tomatoes, carrots & your choice of dressing...4

Add grilled chicken, grilled shrimp or salmon to any salad for 5

Dressings: Caesar, Balsamic Vinaigrette, Poppy seed, Ranch, Honey French, Bleu Cheese, House Garlic Dill & Italian

BEVERAGES – Free refills...2
Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Fresh Brewed Iced Tea,
Brown County Coffee (regular or decaf), Hot Tea

Steaks

- Black & Blue Rib Eye** – *A 10oz Cajun rubbed Rib Eye blackened & topped with bleu cheese crumbles. The cool blue cheese and spicy Cajun spice compliments this steak very well...22*
- The New Yorker** – *A grilled 12oz strip steak marinated in fresh herbs, topped with a mushroom brandy cream sauce...24*
- Filet Mignon** – *You won’t be disappointed with this steak. Our 8oz center cut filet is grilled to perfection & topped with a creamy béarnaise sauce & succulent crabmeat. If you’re a steak lover, don’t pass this one by...25*
- Prime Rib** – *A Chef Specialty. Our juicy, generous portion of our 12oz garlic & herb marinated prime rib is so good, you will be craving it tomorrow...21*
- Glazed Sirloin** – *A fantastic steak at a fantastic price, you won’t be disappointed with our grilled 12oz Teriyaki glazed sirloin steak. Not a Teriyaki fan? Ask for it lightly seasoned and served plain... 14*

Add a Cup of Soup or Garden Side Salad for an additional \$2

Seafood

- Shrimp & Scallops Scampi** – *Succulent sautéed shrimp & scallops tossed in a light sauce of white wine, garlic, lemon & parsley. Served over your choice of brown rice or fettuccini pasta & complimented with the Chef Selection fresh vegetables...20*
- Mahi Mahi** – *A customer favorite. Our Mahi Mahi makes you feel like you’re at the ocean. Stuffed with succulent crab & drizzled with lemon sauce you won’t believe you got this in Indiana. Served over a bed of brown rice and complimented with our Chef’s selection fresh vegetables...21*
- Salmon Filet** – *Our Staff recommends this fantastic grilled salmon. Topped with garlic caper butter, served over sun-dried tomato barley, and served with our Chef selection fresh vegetables, your server will be jealous you are eating it and they aren’t...21*
- Lobster Ravioli** – *Plump lobster stuffed ravioli tossed with your choice of marinara, alfredo, or pesto alfredo sauce served with garlic toast and broccolini... 15*
- Classic Fish & Chips**– *Crispy beer battered white Cod fish served with seasoned waffle fries... 13*

A Little Something Else

- Vegetable Panini** – *Stacked between a pressed sourdough envelope, enjoy the flavor combinations of avocado, zucchini, mushrooms, onions, peppers, and a parmesan dressing. A truly wonderful combination and perfect for the vegetarians out there... 11*
- Beef Liver & Onions** – *Traditional beef liver and onions sautéed with red wine, Worcestershire sauce & garlic butter for the perfect combination... 13*
- Cajun Pasta** – *Hearty fettuccini pasta tossed with colorful fresh vegetables & topped with your choice of juicy grilled chicken... 17 or meaty shrimp... 19*
- Chicken Picatta** – *One lightly breaded chicken breast sautéed with white wine, lemon juice, capers, garlic & parsley. Served with brown rice, this is a wonderful choice for an early or late dinner option... 15*
- BBQ Pork Ribs** – *This “stick to your ribs” ½ rack of pork ribs drenched in a tangy BBQ sauce is a little messy, but well worth it. Served with a baked potato, Chef’s selection fresh vegetables & extra napkins... 19*

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The Indiana Board of Health Department advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.