



SIP. SAVOR. EXPLORE.

LIGHTER FARE

BAKED SPINACH DIP 13

BLENDED BABY SPINACH, ARTICHOKE HEARTS, ROASTED GARLIC, PARMESAN REGGIANO & CREAM CHEESE, TOPPED WITH PROVOLONE CHEESE. SERVED WITH PITA CHIPS.

BURRATA CAPRESE 14

FRESH BURRATA, VINE-RIPENED TOMATOES AND FRESH BASIL. DRIZZLED WITH PESTO OIL & AGED BALSAMIC GLAZE. SERVED WITH GARLIC & HERB CROSTINI.

BAVARIAN PRETZEL 22

JUMBO BAVARIAN PRETZEL, ROLLED IN BUTTER & SMOKED SEA SALT. SERVED WITH BEER MUSTARD

CRISPY BRUSSELS SPROUTS 13 *GF*

MICHIGAN BRUSSELS SPROUTS WITH CANDIED WALNUTS, CAPERS, PARSLEY & TART HONEY GLAZE.

SOUPS

GAZPACHO *GF*

FRESH VINE RIPENED TOMATOES, BELL PEPPERS, CUCUMBERS & GARLIC. BLENDED WITH BASIL INFUSED OLIVE OIL. SERVED WITH CROSTINIS.

CUP 6 BOWL 9

SOUP DU JOUR

ASK YOUR SERVER ABOUT OUR HOMEMADE SOUP OF THE DAY. SERVED WITH CROSTINIS.

CUP 6 BOWL 9

8 OZ ANGUS BURGERS

SERVED WITH FRENCH FRIES OR HOUSE MADE CHIPS

CREEK BURGER 18

ZESTY HOUSE SAUCE, CHERRY-WOOD BACON, WHITE CHEDDAR, YELLOW CHEDDAR & FRIED ONIONS ON A GRILLED BRIOCHE BUN. SERVED WITH LETTUCE, TOMATO, RED ONION & PICKLES.

CLASSIC BURGER 15

ANGUS BEEF PATTY GRILLED TO ORDER. SERVED WITH LETTUCE, TOMATO, ONION AND PICKLE ON A BRIOCHE BUN.
ADD CHEESE +1
*SUB VEGGIE PATTY +1

PORTOBELLO BURGER 16

CUSTOM BLEND ANGUS BEEF GRILLED TO ORDER. TOPPED WITH HOUSEMADE ROASTED GARLIC AIOLI, SAUTEED PORTOBELLO MUSHROOMS, CARAMELIZED ONIONS & SWISS CHESS ON A TOASTED BRIOCHE BUN. SERVED WITH LETTUCE, TOMATO & RED ONION.

HANDHELDS

SERVED WITH FRENCH FRIES OR HOUSE MADE CHIPS

CHICKEN PANINI 16

MARINATED GRILLED CHICKEN TENDERLOINS, HOUSE GARLIC AIOLI, GRUYERE CHEESE, SAUTEED PORTOBELLOS, ONION & PEPPER MEDLEY WITH LETTUCE, TOMATO, RED ONION & PICKLES ON CIABATTA BREAD.

BUFFALO CHICKEN WRAP 15

GRILLED CHICKEN TENDERLOINS, SHREDDED LETTUCE, MIXED CHEESE, TOMATO AND RED ONION.

FISH AND CHIPS 15

SERVED ON A BRIOCHE BUN WITH SHREDDED LETTUCE, TARTAR SAUCE, AMERICAN CHEESE. SERVED WITH COLE SLAW

PRIME PANINI 18

HOUSE ROASTED PRIME RIB WITH ZESTY SAUCE, CARAMELIZED ONION, SAUTEED PORTOBELLOS, PEPPER MEDLEY & SMOKED PROVOLONE CHEESE ON CIABATTA BREAD. SERVED WITH AU JUS & PICKLES.

SALADS

GRILLED CHICKEN SALAD 15

CHICKEN TENDERLOINS, FRESH MIXED GREENS, ARTISAN LETTUCE, CHERRY TOMATOES, RED ONIONS, CUCUMBERS, CARROT RIBBONS, CHEESE BLEND & HOUSE GARLIC HERB CROUTONS.

BLACKENED SALMON CAESAR SALAD 18

BLACKENED SALMON, ARTISAN ROMAINE WITH SHAVED PARMESAN REGGIANO, CHERRY TOMATOES, PARMESAN CRISP, GARLIC HERB CROUTONS & CREAMY CAESAR DRESSING.

ANTIPASTO SALAD 14 *GF*

FRESH MIXED GREENS TOPPED WITH PEPPERONI, SALAMI, MOZZERALLA CHEESE, PEPPERONCINIS, BLACK OLIVES & MARINATED ARTICHOKE HEARTS. SERVED WITH HOUSEMADE ITALIAN DRESSING

AVAILABLE HOMEMADE DRESSINGS *GF*

RANCH
BERRY VINAIGRETTE
WHITE BALSAMIC VINAIGRETTE
CREAMY ITALIAN
BLUE CHEESE
CREAMY CAESAR
WHOLE GRAIN HONEY MUSTARD

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ENTRÉES

SERVED WITH GARLIC KNOT, CHOICE OF ONE
SIDE, AND SOUP OR SALAD

CREEKSID CHICKEN
TENDERLOINS 21

HAND BATTERED IN BOTTOM CREEK BEER BATTER.

BOURSIN CHICKEN 26

PAN FRIED CHICKEN TENDERLOIN, BOURSIN
CHEESE & HOUSE ORANGE LIQUEUR REDUCTION
WITH DRIED FRUIT MEDLEY.

MAPLE-CHILI GLAZED SALMON 32

FRESH HAND-CUT 8 OZ FAROE SALMON FILLET,
GRILLED WITH HOUSE MAPLE-CHILI SAUCE.

PECAN CRUSTED WHITEFISH 33

FRESH 10 OZ WHITEFISH FILLET COATED IN A
PECAN-PANKO CRUST, PAN FRIED
WITH HOUSE BROWN BUTTER SAUCE.

BOTTOM CREEK FILET MIGNON 46
GF

HAND-CUT 8 OZ ANGUS PRIME FILET
GRILLED TO ORDER. SERVED WITH SAUTEED
PORTOBELLOS & DEMI-GLACE.

BOTTOM CREEK RIBEYE 41 *GF*

HAND-CUT 12 OZ RIBEYE GRILLED TO ORDER, BRUSHED
WITH GARLIC HERB COMPOUND BUTTER.



PASTAS

SERVED WITH GARLIC KNOT & CHOICE OF
SOUP OR SALAD

WILD MUSHROOM & TRUFFLE
RAVIOLI 26

PORTOBELLO MUSHROOM STUFFED RAVIOLI,
PARMESAN REGGIANO, CREAM CHEESE & FRESH
HERBS, BABY SPINACH & TOMATOES. TOSSED IN
BECHAMEL SAUCE & FINISHED WITH TRUFFLE OIL.

STEAK TIP 31

ANGUS STEAK TIPS GRILLED ATOP PAPPARDELLE
PASTA. TOSSED IN PEPPERCORN
COGNAC CREAM SAUCE.

SHRIMP BLISS TORTELLINI 29

SAUTEED SHRIMP WITH SHALLOTS, BABY SPINACH,
SUN-DRIED TOMATOES & PARMESAN REGGIANO.
TOSSED IN A GARLIC BECHAMEL SAUCE.

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SIDE DISHES

FRENCH FRIES 5

GARDEN SALAD 6

FRESH MIXED GREENS, LETTUCE, CHERRY TOMATOES,
RED ONION, CUCUMBERS, MIXED CHEESE
& HOUSE CROUTONS.

CAESAR SALAD 7

ARTISAN ROMAINE TOSSED WITH SHAVED PARMESAN
REGGIANO, CHERRY TOMATOES, HOUSE CROUTONS,
CREAMY CAESAR & PARMESAN CRISP.

ROASTED RAINBOW CARROTS 5

PURPLE, YELLOW, WHITE & ORANGE BABY CARROTS
TOSSED IN OLIVE OIL & FRESH HERBS.

HOMESTYLE MASHED POTATOES 4

HOUSE CHIPS 4

VEGETABLE DU JOUR 5

WILD RICE PILAF 4