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 **Hammock Dunes Club**

 *CREEK DINNER Menu*

**SOUP**

**BUTTERNUT-CAULIFLOWER PUREE**

*thyme-cream float, pecans* C6 / B8

**SLOW COOKED BEEF CHILI**

*vidalia onions, kidney beans*

*cumin, grass fed beef*  C8 / B10

**FEATURED SOUP**

*freshly prepared daily* C5 / B7

**APPETIZERS**

**VEGETABLE POTSTICKERS** (5)

*fried, over vegetable slaw with rice vinegar, scallions, teriyaki glaze dip, sesame seeds* 9.5

**HUSHPUPPIES-CRAB CREAM** (5)

*spiced sauce, red pepper coulis, chopped herbs* 10.5

**PUMPKIN HUMMUS**

*quenelles, sunflower seeds, cracked sage, olive oil, flatbread crisps with everything season*  8.5

**SALADS**

**LO’ COUNTRY**

*baby greens, blackeye peas-vidalia onions-ham in balsamic dressing, fried okra, tomatoes, cucumbers, bacon pieces, honey mustard dressing* 8 / 10

**ULTIMATE WEDGE**

*iceberg lettuce, fried onions, tomatoes, hardboiled eggs, bacon pieces, bleu cheese, grated carrots, creamy balsamic dressing* 9

**SPINACH-APPLE-BLEU**

*red onions, candied walnuts, dried cranberries, apple cider vinaigrette, baby spinach, roasted apples, crumbled bleu cheese* 7 / 9

**CREEK CAESAR**

*crisp romaine, cornbread croutons, candied pecans classic dressing, asiago cheese* 5 / 7

**POWER BOWL**

**BURRITO** 11

*warm rice, cumin black beans, corn-cilantro salsa, cheddar-jack cheese blend, tomatoes, red onions, smashed avocado, chipotle-ranch dressing /* ***Optional Topping Selections for Salads or Bowl***: chicken 5 I six shrimp 10 I salmon 12 I (blackened I grilled I jerk spiced I seared)

**HANDHELDS**

*includes pickle spear and choice of side item*

**\* PIMENTO BURGER**

*eight-ounce patty, griddled brioche bun, fully dressed, pimento cheese, a-1 aioli, fried onions* 13 /  *$1 each additional: sautéed mushrooms or bacon /* **IMPOSSIBLE BURGER** *(vegan / vegetarian)* 13

**JERK SPICED or BLACKENED CHICKEN**

*toasted brioche bun, mango chutney-mayonnaise, grilled pineapple ring, fully dressed* 12

**HAM and BRIE CROISSANT**

*warm sliced ham with melted brie cheese, fruit chutney, bacon strips on buttery flaky croissant* 10

**ENTREES**

*entrees include listed accompaniments and vegetable of the evening; additional sides $4*

**BOURBON GLAZED SHRIMP** (6)

*zesty lemon-bourbon butter, blistered tomatoes, scallions, crispy prosciutto, aged cheddar grits* 22

**PORK OSSO BUCCO**

*creamy risotto, parsley-orange gremolata, pork jus, fried onions* 19

**HALF ROASTED CORNISH GAME HEN**

*fried parmesan potato gnocchi, sage-brown butter sauce* 18

**GRILLED TROUT FILLETS**

*bacon-cider dressing, creamy cheddar grits, herbs* 21

**\* CERTIFIED BLACK ANGUS FILET MIGNON** (6 ounce)

*brandy peppercorn demi-glace, piped buttery potatoes, haystack* 30

**MAPLE-DIJON SALMON FILLET**

*pan seared, charred lemon round, rice-quinoa blend, glazed with sweet maple-dijon* 20

**FEATURED VEGETARIAN ENTREE**

*freshly prepared by the culinary team at the Creek* 17

**WILD CAUGHT CATCH** *(seared, bronzed, grilled, jerk spiced, blackened)*

*rice-quinoa blend, featured vegetable, lemon butter* 25

**PASTA DISH of the EVENING** 15 / ***Optional***: chicken 5 I six shrimp 10 I salmon 12