****

**Hammock Dunes Club**

*CREEK DINNER Menu*

**SOUP**

**BEER CHEESE SOUP**

*velvety, topped with pretzel croutons* C 6 / B 9

**FEATURED SOUP**

*freshly prepared daily* C7 / B10

**APPETIZERS**

**VEGAN CEVICHE**

*hearts of palm-tomato-avocado-red onion-cucumber-pineapple-jalapeno-cilantro-lime-olive oil, crisp tortilla chips* 12

**FRIED CALAMARI**

*fried crispy in cornmeal breading, lemon-herb aioli, diced cherry pepper-green onion garnish* 15

**BUFFALO MEATBALLS** (5)

*beef-pork blend in mild buffalo sauce, bleu cheese crumble, diced and sauteed carrot and celery* 13

**SALADS**

***Optional***: chicken 7 I six shrimp 11 I salmon 15

**SOUTHWEST with CILANTRO-RANCH**

*baby greens, black beans, corn kernels, tomato halves, bell peppers, black olives, cheddar, scallion, tortilla strips, cilantro-ranch dressing* 10 / 14

**CLASSIC WALDORF**

*cut romaine greens, toasted walnuts, crisp apples, peeled and cut celery, red grape halves, bleu cheese crumble, honey mustard dressing* 9 / 13

**CREEK CAESAR**

*crisp romaine, cornbread croutons, candied pecans classic dressing, asiago cheese* 7 / 10

**SPINACH-STRAWBERRY CAPRESE**

*red onions, baby spinach, cut berries, shredded mozzarella cheese, baby tomatoes, fried basil leaves, honey-balsamic vinaigrette* 9 / 13

**HANDHELDS**  *includes pickle spear and choice of side item*

**CARIBBEAN JERK SPICED MAHI**

*pineapple-cabbage slaw with pickled red onions, charred red pepper-garlic aioli, toasted brioche* 17

**VEGETARIAN WRAP**

*balsamic roasted zucchini-peppers-onions-tomato, spinach, pesto spread, flour tortilla wrap, asiago* 13

**\* BLACKENED-BLEU BURGER**

*eight-ounce patty, griddle texas toast, blackening spice, bleu cheese, bacon, tomato* 17 / *$1 each additional: sautéed mushrooms or onions* /**IMPOSSIBLE BURGER** *(vegan* / *vegetarian)* 15

**SRIRACHA SHRIMP TACOS**

*warm flour tortillas, lettuce shred, pineapple slaw, grilled shrimp, sriracha mayonnaise, green onion* 16

**ENTREES**

*entrees include listed accompaniments and vegetable of the evening; additional sides $5*

**SHRIMP-OKRA ETOUFFE** (6)

*bell peppers, okra medallions, brown roux, garlic, celery, onion, over rice pilaf, scallion threads* 27

**\* CHARBROILED BONELESS PORK CHOP**

*apple brined with thyme-shallots, grilled, roasted red potato wedges, apple-brandy sauce* 24

**CHICKEN POT PIE**

*creamy mixture of peas-corn-carrots In flaky crust, topped with toasted herb breadcrumbs, whipped potatoes* 23

**BAKED COD AMANDINE**

*roasted potato wedges, butter sauce, toasted almond slices* 25

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

*oyster mushroom-thyme demi-glace, whipped buttery potatoes, fried haystack potato garnish* 37

**MOLASSES-SOY GLAZED SALMON FILLET**

*pan-seared, charred lemon round, rice pilaf, sweet glaze* 27

**FEATURED VEGETARIAN ENTREE**

*freshly prepared by the culinary team at the Creek* 18

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

*rice pilaf with mirepoix, featured vegetable, lemon butter* 32

**PASTA DISH of the EVENING** 17 / ***Optional***: chicken 7 I six shrimp 11 I salmon 15