

# DEER CREEK

A COASTAL GRILL

## STARTERS

Steamed Prince Edward Island Mussels 18

White Wine, Garlic, Shallot, Focaccia

(🌾 GF Available upon request)

Baked Jumbo Lump Crab Cake 18

Mango Salsa, Red Pepper Coulis, Remoulade

Available as Entrée (2) 36

Low Country Oysters Rockefeller 18

Half Dozen House Oysters, Parmesan, Spinach, Tasso Ham

Marinated Hearts Of Palm 13 

Lemon, Lime, Orange, Cilantro, Shallot, Red Pepper

Mango, Olive Oil, Sea Salt, Wonton Chips

## SOUP & SALADS

New England Clam Chowder 6/10

Soup of the Day 5/9

Classic Caesar Salad 7/10

Shaved Parmesan Reggiano Cheese, Focaccia Croutons

Hearts of Romaine, Caesar Dressing

Spring Wedge Salad 9/14

Iceberg Lettuce, Strawberries, Bacon, Blue Cheese

Picked Red Onions, Pecans, Blackberry Vinaigrette

Jumbo Lump Crab & Asparagus Salad 19

Radicchio, Frisée, Lemon Bread Crumble, Green Goddess Dressing

Deer Creek House Salad 7/10  

Tomato, Cucumber, Shaved Carrot, Red Onion

Mixed Greens, Balsamic Dressing

 Gluten Free

 Vegetarian

 Vegan


For our guests with allergies, please inquire with your server on available options prepared by the Chef.  
We take dietary preferences & restrictions very seriously. Unfortunately, cross-contact with other ingredients may occur.  
Regrettably, we cannot guarantee the complete absence of allergens.


\*Advisory Notice: The consumption of raw or undercooked foods such as meat, fish and eggs which may contain harmful bacteria, which may cause serious illness.


2/15/2023


# CUSTOMIZE YOUR ENTRÉE

Includes choice of Starch, vegetable & Sauce


Grilled Scottish Salmon   
21/28

Grilled CAB Filet Mignon   
(6 oz) 28 (8 oz) 34

Butter Basted Scallops   
(6) 37

Sous Vide Bone-In Chicken Breast   
24

Fried or Grilled Shrimp  
(6) 17 (12) 29

Butter & Herb Basted Pork Tenderloin   
22

Pan Seared Rainbow Trout   
17/29

Fried Beer Battered Cod  
26

Fresh Dayboat Special \*MP

## Vegetables

Sauteed Spinach

Grilled Jumbo Asparagus

Crispy Brussels

Coleslaw

Heirloom Carrots

Haricot Verts

## Starches

Whipped Yukon Potatoes

Smashed Fingerling Potatoes

French Fries

Buttered Linguini

## Sauces

Lemon Beurre Blanc

Tartar Sauce

Wasabi Aioli

Roasted Garlic &  
Shallot Aioli

Demi Glace

ADDITIONAL SIDE \$5

# CHEF'S ENTRÉE SELECTIONS

Chef's Nightly Feature \*Market Price

Togarashi Dusted & Grilled Ahí Tuna 30

Wasabi Aioli, Cucumber, Carrot, Edamame, Avocado Whip

Sweet Soy Reduction, Ginger, Toasted Sesame

Grilled Scottish Salmon 28 

Basmati Rice, Eggplant, Zucchini, Squash, Wild Mushrooms

Romesco, Roasted Shallot & Garlic Aioli

Beef Tips A La Gorgonzola 29

Beef Tenderloin Tips, Fettucine Pasta

Bleu Cheese Crumbles, Gorgonzola Sauce

Fish & Chips 26

Beer Battered Cod, House Fried Potatoes, Cole Slaw, Tartar Sauce

Seared Scallops 37

Parsnip Silken, Stacked Potatoes, Pomegranate

Carrot Pearls, Lemon Basil Oil

Tofu Rice Bowl 18 

Seared Tofu, Basmati Rice, Edamame, Cucumber, Carrot

Mango Pico de Gallo, Tamari Glaze, Wasabi "Aioli"

Pan Seared Georgia Trout 17/29 

Cauliflower Puree, Heirloom Carrots, Smashed Fingerling Potatoes, Scallion Salsa, Pepitas