


STARTERS

Steamed Prince Edward Island Mussels 18

White Wine, Garlic, Shallot
Focaccia

( Available upon request)



Low Country Oysters Rockefeller 18

Half Dozen House Oysters
Parmesan, Spinach Tasso Ham

Baked Jumbo Lump Crab Cake 18

Mango Salsa
Red Pepper Coulis, Remoulade
Available as Entrée (2) 36

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

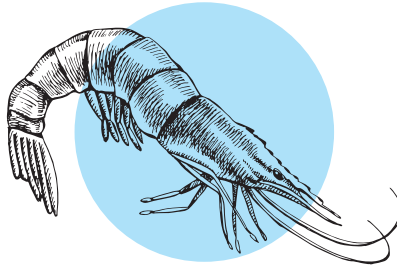
Tomato, Cucumber
Shaved Carrot, Red Onion
Mixed Greens
Balsamic Dressing



RAW BAR

Tropical Ahi Tuna Poke 18

Wakame Salad, Fresh Mango
Kalbi Sauce, Avocado
Wonton Chips



Shrimp Cocktail 14

Half Dozen Large Shrimp
Housemade Cocktail Sauce
Lemon



*Please Ask Your Server for Our Current Selection of Oysters & Seasonal Crab *

Building A Sustainable Community

The Deer Creek Clubhouse is now a proud participant of rebuilding Georgia's oyster reefs by returning recycled shell to coastal marshes in partnership with UGA Marine Extension and Georgia Sea Grant's Shellfish Research Lab on Skidaway Island.

Each week, researchers at the lab will collect 10 buckets of shells from Deer Creek that will be placed along the shoreline in the intertidal zone.

The oysters will be exposed at low tide and submerged at high tide, according to Tom Bliss, UGA Shellfish Research Lab director.

Recycled shell provides a perfect place for oyster larva to cement themselves and grow, eventually forming new oyster reefs, which provide a wealth of benefits to the coastal ecosystem and communities. They prevent erosion by stabilizing shorelines, provide habitat for fish and crabs, and improve water quality by filtering pollutants from waterways.

Returning oyster shell to estuaries and building new reefs will grow Georgia's wild population, which declined in the mid-1900s due to overharvesting, disease and habitat degradation.

"Today, shell recycling is happening throughout the state thanks to Marine Extension and Georgia Sea Grant, the Georgia Department of Natural Resources, and Shell-to-Shore," said Bliss. "We're working collaboratively to support this key estuarine species."

By participating in this effort, The Club is diverting thousands of pounds of shells from the landfill and reconnecting them to their coastal home.



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.

WINE LIST

SPARKLING

La Marca Prosecco, Veneto, Italy 9.5 34
 Veuve Clicquot Brut Yellow Label 62

PINOT GRIGIO & PINOT GRIS

T.L.C Private Label, CA 7.5 24
 Maso Canali, Trentino, Italy 12.5 46
 Santa Margherita Pinot Gris, CA 49

SAUVIGNON BLANC &

T.L.C Private Label, CA Stoneleigh, NZ 7.5 24
 Ferrari Carano Fume Blanc, CA 9.5 34

CHARDONNAY

T.L.C Private Label, Rutherford, CA 7.5 24
 St. Simeon, Monterey, CA 9.5 34
 Sonoma-Cutrer, Sonoma, CA 12.5 46
 Fess Parker, Santa Barbara, CA 12.5 46
 Duckhorn, Napa, CA 59

ADDITIONAL WHITES & ROSÉ

Bauer Haus Riesling, Germany 9.5 34
 Bellerusche Cotes-de-Rhone 12.5 46
 Rose, France

PINOT NOIR

Big Fire, Oregon 12.5 46
 Meiomi, CA 12.5 46
 Fess Parker, Santa Rita Hills, CA 19 70

MERLOT

T.L.C Private Label, CA 7.5 24
 Sterling, Napa, CA 34
 Parcel 41, Napa, CA 46

CABERNET SAUVIGNON

Bonanza, Wagner Family, CA 12.5 46
 Austin Hope, CA 17 65
 Quilt, Napa Valley, California 16 59

ADDITIONAL REDS

T.L.C Private Label Blend, CA 7.5 24
 Cigar Box, Malbec, Argentina 9.5 34

NON-ALCOHOLIC

Geisen Sauvignon Blanc 9.5 34
 Ariel Cabernet Sauvignon 9.5 34
 Freixenet Sparkling 9.5 34

SPECIALTY COCKTAILS

All Rye Tea 13

Knob Creek Rye, Tea
 Sour Mix

Paper Plane 12

Bourbon, Amaro
 Norvino, Aperol
 Lemon Juice

British 75 10

Titos, St. Germaine
 Lemon Juice
 Simple Syrup



Cucumber Rosemary Gimlet 11

Hendrick's Gin, Lime Juice
 Simple Syrup
 Muddled Cucumber

Salted Caramel Espresso Martini 12


Rumchata,
 Shot of Espresso

Island Rita 10

El Jimador Blanco
 Tequila, Peach Schnapps
 Pineapple Orange Juice
 Grenadine


CUSTOMIZE YOUR ENTRÉE

Includes choice of Starch, Vegetable & Sauce

**Grilled Scottish
Salmon** 
21/28

**Pan Seared
Rainbow Trout** 
17/29

**Sous Vide Bone-In
Chicken Breast** 
24

**Butter Basted
Scallops** 
(6) 37

**Fresh Dayboat
Special *MP**



**Butter & Herb Basted
Pork Tenderloin** 
22

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

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

**Fried Beer
Battered Cod**
26

Vegetables

 
Sautéed 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 Ahi 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