

SALT CREEK GRILLE DINNER MENU

CHOCOLATE GANACHE SOUFFLÉ 12.95

"A Salt Creek Grille Specialty", Made-to-Order, Finished Table-Side with a Warm Chocolate Ganache

"It takes a little extra time to prepare...25 minutes. May we suggest you order this dessert prior to your meal."

STARTERS

MARTINIS

Our Martinis & "Cosmos" Shaken & Served "Up"
\$12

PATRON POMEGRANATE MARTINI

Patron Silver, Patron Citronge, Pomegranate, Fresh Lemon & Lime Juice Shaken & Served in a Sugar-Rimmed Glass

PRINCETON FLIRTINI

Ketel One Citron, Chambord, Champagne With a Splash of Pineapple. Chilled & Garnished with a Lemon Twist

FRENCH PEAR MARTINI

Absolut Pears and St Germain Elderflower Liqueur Shaken and Topped with Prosecco Garnished with a Fresh Pear Slice

BIG CRANAPPLE MARTINI

Bacardi Big Apple, Cranberry, Cointreau & a Splash of Sweet & Sour, Perfectly Chilled

CARAMEL MACCHIATO MARTINI

Van Gogh Dutch Caramel Vodka and Espresso Chilled in a Caramel Rimmed Glass Marked with Fresh Whipped Cream

SALT CREEK CLASSIC

Grey Goose Vodka & Dry Vermouth with Garlic & Pimento Stuffed Olives

SPECIALTY DRINKS

SALT CREEK "SUNRISE" \$10

Patron Anejo with Domaine de Canton Ginger Liqueur On the Rocks with Muddled Orange and Cherry

SCG SANGRIA \$10

A Traditional Yet Unique SCG blend of Red & White Wines, Fine Spirits & Fresh Fruit

CLASSIC PIMM'S CUP \$9

Pimm's No1 with Fresh Squeezed Lemonade Muddled with Fresh Mint, Lemon & Orange Garnished with a Fresh Cucumber Slice

PATRON SILVER MARGARITA \$12

Cointreau, Sweet n Sour, Splash of Orange Juice. Served Shaken with a Grand Marnier Float

PREMIUM WINE

"CREATE YOUR OWN" PREMIUM WINE

FLIGHTS

Choose Any Three of Our "Wines by the Glass"

To Create Your Own Wine Flight. (2.5-Ounce Pour of each Wine Offered)

Choose Any Three of Our "Wines By The Glass"

To Create Your Own Wine Flight. (2.5-Ounce Pour of Each Wine Offered)

Every Wine Comes Along with Winemaker Tasting Notes. Try a Different Combination of Glass Wines Each Time You Come In!

HOUSEMADE SCG POTATO CHIPS (g) Tossed With Sea Salt, Thyme & Gorgonzola **5.95**

OVEN ROASTED WILD MUSHROOMS (g) Braised Local Greens, Risotto Cake & Truffle Oil **8.95**

BAKED GOAT CHEESE MARINARA **9.95**

Sautéed Wild Mushrooms, Caramelized Onions, Focaccia for Dipping

CALAMARI Hand Cut, Fried Crisp, Spicy Remoulade & Hot Mustard Sauce for Dipping **13.95**

MINI AHI POKE TACOS Stuffed in Crispy Wonton Shells ...Delicious and Fun! **13.95**

STUFFED JUMBO SHRIMP **14.95**

"A House Specialty", Stuffed with Horseradish & Bacon-Wrapped, Chipotle Honey Sauce

MARYLAND CRAB CAKE Roasted Corn Salsa, Saffron Orange & Whole Grain Mustard Sauce **14.95**

CREEK SLIDERS Served on King's Sweet Hawaiian Buns with Blue Cheese Aioli & Arugula **14.95**

AHI TUNA STACK Sashimi-Style, Stacked with Avocado & Cucumber, Wasabi, Ginger & Soy **15.95**

FRESH LUMP CRAB & AVOCADO QUINOA (g) Drizzled with Garlic-Rosemary Mojo **15.95**

LOBSTER BISQUE Fresh Herbs & Spices **7.95**

CHEF'S SOUP OF THE DAY Chef Creation Prepared Daily **MKT**

SALADS

SALT CREEK HOUSE SALAD (g) **7.95**

Granny Smith's, Gorgonzola & Glazed Walnuts with Balsamic Vinaigrette • **LARGE HOUSE SALAD \$11**

CAESAR OVER MESQUITE **8.95**

Salt Creek Grille Favorite, Mesquite Grilled Romaine, Asiago & Caesar Dressing

• **CLASSIC TOSSED CAESAR SALAD \$8.95**

PEAR & WARM GOAT CHEESE SALAD **12.95**

Phyllo-Wrapped Goat Cheese, Anjou Pears, Tomatoes, Walnuts, Sherry Vinaigrette

SPICY BBQ CHICKEN SALAD (g) **13.95**

Arugula, Napa Cabbage, Peppers, Carrots, Granny Smith's, Gorgonzola, Spicy BBQ & Ranch Dressing

BRANDT BEEF TOP SIRLOIN SALAD, CHARRED RARE **14.95**

Arugula, Cucumbers, Fennel, Tomatoes, Red Onions, Pepper Flakes, Croutons, Toasted Cumin Vinaigrette

SEARED AHI TUNA SALAD **15.95**

Daikon Sprouts, Tomato, Cilantro, Spicy Mustard, Ginger Soy Dressing

SANDWICHES

PORTOBELLO CUBANO SANDWICH **11.95**

Smoked Tomatoes, Jack Cheese, Balsamic Onions & Papaya Mustard, Salt Creek Garlic Fries

GUAVA GLAZED HAND-PULLED CHICKEN HERO **13.95**

Spicy BBQ Sauce, Chorizo Stuffing, Chipotle Mayo, Watercress, Served with Salt Creek House Salad

BLACKENED AHI TUNA STEAK SANDWICH **14.95**

Seared Rare, Daikon Sprouts, Tomato, Avocado & Wasabi Mayo on King's Hawaiian Sweet Bun

Served with Salt Creek Potato Chips (Sea Salt, Thyme & Gorgonzola)

DRY RUBBED BEEF BRISKET SANDWICH **14.95**

Slow Roasted, Sliced and Shredded by Hand, Spicy BBQ, Topped with Coleslaw, Salt Creek Garlic Fries

FRENCH DIP, CREEK STYLE **15.95**

Caramelized Onions, Swiss, Horseradish Cream & Au Jus, Salt Creek Garlic Fries

GRILLE BURGERS

Mesquite Grilled, on King's Hawaiian Sweet Bun

Romaine Lettuce, Onion, Tomato, Pickle & Salt Creek Garlic Fries • **Add Bacon \$1**

THE CHEESE BURGER Cheddar Cheese • Add Hickory **12.95**

WILD MUSHROOM BURGER Swiss & Caramelized Onions **13.95**

STUFFED BLUES BURGER Gorgonzola Stuffed, Fried Onions, Blue Cheese Aioli **13.95**

THE KOBE BURGER 10 Ounces, Humboldt Fog Cheese, Garlic Butter, **18.95**

Arugula, Red Onion, Tomato & Mayo on King's Hawaiian Bun, Salt Creek Garlic Fries

FRESH FISH & SEAFOOD

DAILY MARKET FISH**MKT**

Ask Your Server about Today's Fresh Catch (Mesquite Grilled, Blackened, Oven-Roasted or Pan-Seared)

SEARED YELLOWFIN TUNA**24.95**

Dusted with Wasabi Butter & Finished with a Ponzu Sauce, Citrus Herb Rice & Stir Fry Vegetables

GRILLED MISO-GLAZED ATLANTIC SALMON**18.95**

Served with Stir Fried Vegetables

SPICY GULF SHRIMP PASTA**18.95**

Blackened Cajun Shrimp Tossed in a Goat Cheese Béchamel Sauce with Roasted Farmer's Market Vegetables Tossed with Linguine

PAN-SEARED SEA SCALLOPS (g)**23.95**

Pepper Dusted, Served with Sautéed Spinach & Vegetable Quinoa, Finished with Ginger Carrot Emulsion, Topped with a White Onion Puree

SALT CREEK GRILLE SPECIALTIES**ALL-INCLUSIVE 'PRIX FIXE' DINNERS****19.95**

Choice of Murray's Stuffed All-Natural Chicken, Spicy Gulf Shrimp Pasta or Grilled Miso-Glazed Atlantic Salmon

Along with Your Choice of Chef Soup of the Day or Salt Creek House Salad or Grille Caesar Salad & a Special Chef Dessert

MURRAY'S STUFFED ALL-NATURAL FREE RANGE CHICKEN (g)**17.95**

Corn & Mushroom Risotto Stuffing, Roasted Farmer's Market Vegetables

• \$1 donated to Big Brothers Big Sisters of Mercer County...facilitating lasting mentoring relationships with caring adults

PORTERHOUSE STROGANOFF**23.95**

Sliced Filet & New York, Sautéed with Caramelized Onions, Shiitake Mushrooms over Fettuccine & Sour Cream Garnish

THE GRILLE CHOP (g) "Best Pork Chop on the Planet" – Zagat Guide**24.95**

Finished with Apple Gastrique, Served with Sweet Potato Mashed & Sautéed Green Beans

BRAISED SHORT RIBS**24.95**

Finished with Caramelized Balsamic Red Onions and a Cabernet Demi Glace, Creamy Mashed Potatoes & Roasted Farmer's Market Vegetables

MESQUITE GRILLED BABY BACK RIBS (g)**25.95**

Slow-Roasted, Falls off the Bone! Brushed with Tangy BBQ Sauce & Salt Creek Garlic Fries

VEGETABLES OVER MESQUITE**14.95**

Skewered Crimini Mushrooms, Red Bell Peppers, Onions, Squash Mix, Served over Quinoa and Finished with a Smoked Tomato Sauce

VEGETABLE PLATTER**14.95**

Chef's Daily Collection of Several Vegetables Prepared to Perfection, Served Platter Style

STUFFED "BELL"**15.95**

Red Bell Pepper Stuffed with Quinoa, Black Beans, Tomatoes, and Mango on a Bed of Sautéed Spinach and Citrus Rice. Baked and Finished with Melted Monterey Jack

FROM THE MESQUITE GRILLE*Hand-Cut Steaks, Seasoned to Perfection***BRANDT BEEF BLUE CHEESE CRUSTED "BASEBALL-CUT" TOP SIRLOIN****29.95**

10 oz, Brandt All-Natural Beef, with Caramelized Onions, Classic Demi Glace & Served with Jalapeño Au Gratin Potatoes... A "House" Specialty

PREMIUM STEAKS

Certified Angus Beef, *Choice Of One: Béarnaise Sauce, Classic Demi-Glace, Garlic Butter or Wild Mushrooms

- **NEW YORK (14 oz)** Served with Jalapeño Au Gratin Potatoes **32.95**
- **FILET MIGNON (9 oz)** Served with Prosciutto Green Beans **35.95**
- **PETITE FILET MIGNON (6 oz)** Served with Roasted Farmer's Market Vegetables **28.95**

RARE: Very Red, Cool Center
MEDIUM RARE: Red, Warm Center

MEDIUM: Warm, Pink Center
MEDIUM WELL: Slightly Pink
WELL DONE: Cooked Through

FOR STEAK LOVERS - Add One: Bleu Cheese or Caramelized Balsamic Onions - \$0 – "It's On Us"
Add Our Signature Stuffed Jumbo Shrimp - \$3 ea

SIDES

Roasted Farmer's Market Vegetables (g)	6.95	Jalapeño Au Gratin Potatoes	6.95
Jasmine Herb Rice (g)	4.95	Red Skin Buttermilk Mashed (g)	5.95
Sautéed Spinach (g)	7.95	Sweet Potato Mashed (g)	5.95
Oven Roasted Wild Mushrooms (g)	5.95	Basket of 1000 Garlic Fries	5.95
Adult Mac & Cheese With Prosciutto	5.95	SCG Potato Chips (g) (Sea Salt, Gorgonzola & Thyme)	5.95

(g) gluten free

SALT CREEK GRILLE PRINCTON, FORRESTAL VILLAGE

PHONE (609) 419-4200 • FAX (609) 419-4280

FOR RESERVATIONS, PRIVATE EVENTS, AND MORE...PLEASE VISIT www.saltcreekgrille.com18% Gratuity Added for Parties of 6 or Larger • Please No Separate Checks • Entrée Split Plate Charge \$4
Be aware that consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.

PRC 3.10