

# SALT CREEK GRILLE LUNCH MENU

## STARTERS

<b>LOBSTER BISQUE</b> Fresh Herbs & Spices	7.95
<b>CHEF SOUP OF THE DAY</b> Daily Chef Creation	Mkt
<b>HOUSEMADE SCG POTATO CHIPS (g)</b> Tossed with Sea Salt, Thyme and Gorgonzola	5.95
<b>OVEN ROASTED WILD MUSHROOMS (g)</b> Braised Local Greens, Risotto Cake & Truffle Oil	8.95
<b>BAKED GOAT CHEESE MARINARA</b> Sautéed Wild Mushrooms, Caramelized Onions, Focaccia for Dipping	9.95
<b>CALAMARI</b> Hand Cut, Fried Crisp, Spicy Remoulade & Hot Mustard Sauce for Dipping	12.95
<b>STUFFED JUMBO SHRIMP</b> "A House Specialty", Stuffed with Horseradish & Bacon Wrapped, Chipotle Honey Sauce	14.95
<b>CREEK SLIDERS</b> Served on King's Hawaiian Sweet Buns with Blue Cheese Aioli & Arugula	14.95
<b>AHI TUNA STACK</b> Sashimi-Style, Stacked with Avocado & Cucumber, Sesame, Ginger-Soy Sauce & Wasabi	15.95
<b>FRESH LUMP CRAB QUINOA (g)</b> With Lemon-Lime Flavors. Sits Atop Amazing Quinoa. Cajun Hot Sauce on the Side	15.95

## SALADS

<b>SALT CREEK HOUSE SALAD (g)</b> Granny Smith's, Gorgonzola & Glazed Walnuts with Balsamic Vinaigrette • LARGE HOUSE SALAD \$11	6.95
<b>CAESAR OVER MESQUITE</b> Salt Creek Grille Favorite, Mesquite Grilled Romaine, Asiago & Caesar Dressing • LARGE CAESAR SALAD \$12	7.95
<b>PEAR &amp; WARM GOAT CHEESE SALAD</b> Phyllo-Wrapped Goat Cheese, Anjou Pears, Walnuts, Tossed with Sherry Vinaigrette	11.95
<b>SPICY BBQ CHICKEN SALAD (g)</b> Arugula, Napa Cabbage, Peppers, Carrots, Granny Smith's, Gorgonzola, Spicy BBQ & Ranch Dressing	12.95
<b>BRANDT BEEF TOP SIRLOIN SALAD, RARE CHARRED</b> Arugula, Tomato, Onion, Fennel, Pepper Flakes, & Cumin Vinaigrette	13.95
<b>SEARED AHI TUNA SALAD</b> Mixed Greens, Daikon Sprouts, Tomato, Cilantro, Won Tons, Sesame Strips, Spicy Mustard & Ginger Soy	15.95

## SANDWICHES

<b>GRILLE LUNCH</b> YOUR CHOICE OF TWO - Half-a-Sandwich (French Dip or Beef Brisket or Portobello Cubano) & Cup of Chef's Soup or House Salad, or Caesar Over Mesquite	9.95
<b>PORTOBELLO CUBANO SANDWICH</b> Smoked Heirloom Tomatoes, Jack Cheese, Balsamic Onions & Papaya Mustard. Salt Creek Garlic Fries	9.95
<b>GUAVA GLAZED HAND-PULLED CHICKEN HERO</b> BBQ Sauce, Chorizo Stuffing, Chipotle Mayo, Watercress & Tomato Salad, Served with Salt Creek House Salad	12.95
<b>DRY RUBBED BEEF BRISKET SANDWICH</b> Slow-Roasted & Marinated Overnight, Sliced & Shredded by Hand, BBQ, Topped with Coleslaw. Salt Creek garlic fries	13.95
<b>FRENCH DIP, CREEK STYLE</b> Caramelized onions, Swiss & Horseradish Cream, Side of Au Jus for Dipping, Served with Salt Creek Garlic Fries	14.95
<b>BLACKENED AHI TUNA STEAK SANDWICH</b> Seared Rare, Daikon Sprouts, Tomato, Avocado, Wasabi Mayo on a King's Hawaiian Sweet Bun. Salt Creek potato chips (sea salt, fried thyme & gorgonzola)	14.95

## GRILLE BURGERS

Served on King's Hawaiian Sweet Bun, Romaine Lettuce, Red Onion, Tomato, Pickles & Salt Creek Garlic Fries • ADD APPLEWOOD SMOKED BACON \$1

<b>THE CHEESEBURGER</b> Cheddar Cheese • Add Hickory	12.95
<b>STUFFED BLUES BURGER</b> Gorgonzola Stuffed, Topped with Fried Onions, Blue Cheese Aioli	13.95
<b>WILD MUSHROOM BURGER</b> Caramelized Onions, Mushrooms & Swiss	13.95
<b>THE KOBE BURGER</b> 10 oz, Humboldt Fog Cheese, Garlic Butter, Arugula, Red Onion, Tomato & Mayo on King's Hawaiian Sweet Bun	18.95

## SALT CREEK SPECIALITIES

<b>MARKET FISH</b> ask your server about today's daily fresh catch (mesquite grilled, blackened, pan-seared or oven-roasted)	MKT
<b>VEGETABLES OVER MESQUITE</b> Skewered Crimini Mushrooms, Bell Peppers, Squash Mix, over Quinoa with a Smoked Tomato Sauce	13.95
<b>STUFFED "BELL"</b> 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	14.95
<b>GRILLED MISO ATLANTIC SALMON</b> Miso-Glazed, Served with Stir Fried Vegetables	15.95
<b>STUFFED ALL-NATURAL FREE RANGE CHICKEN (g)</b> All-Natural, Corn & Mushroom Risotto Stuffing, Roasted Vegetables • \$1 donated to Big Brothers Big Sisters of Mercer County...facilitating lasting mentoring relationships with caring adults	15.95
<b>SPICY GULF SHRIMP LINGUINE</b> Blackened Cajun Shrimp & Roasted Vegetables Tossed in a Goat Cheese Béchamel Sauce & Linguine	15.95
<b>MESQUITE GRILLED BABY BACK RIBS</b> Slow-Roasted, Falls off the Bone! Finished with a Tangy BBQ Sauce, Salt Creek Garlic Fries	17.95
<b>SEARED YELLOWFIN TUNA</b> Dusted with Wasabi Butter & Finished with Ponzu Sauce over Citrus Herb Rice & Stir Fry Vegetables	18.95

(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.com](http://www.saltcreekgrille.com)

18% 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.