

Welcome to
**DANNY'S
ON THE GREEN!**
Sit awhile and enjoy our great food,
casual atmosphere and
beautiful view of
Creekside Golf Club.



CHIP SHOTS (APPETIZERS & SMALL PLATES)

Coconut Breaded Prawns - With pineapple sweet chili aioli. \$18

Cajun Dusted Calamari - Tender calamari rings and tentacles tossed in seasoned flour, deep fried and tossed in Cajun spice. Served with garlic aioli \$18

Fried Oysters - Lightly breaded buttermilk-soaked oysters. Served with cocktail sauce and lemon \$18

Steamer Clams - One pound of sweet, tender baby clams steamed in wine, lemon, garlic, and butter. \$18

Baby Pink Shrimp Cocktail - Served over shredded iceberg lettuce and house-made cocktail sauce and lemon. \$14

Maple Coconut Sweet Potato Fries - Crispy shoestring sweet potatoes tossed with kosher salt, real maple syrup and toasted coconut. Served with chipotle aioli \$8

Smoked Salmon, Sun-Dried Tomato and Artichoke Dip - House smoked salmon, shallots, tender artichoke hearts and a blend of cheeses baked golden. Warm sliced baguette. \$16

Creekside Wings - 10 wings tossed in your choice of: traditional red hot, extra spicy habanero hot, IPA BBQ, teriyaki, or sweet chili. \$16

Asian Steak Bites - Sautéed tender steak bites in sweet chili ginger soy sauce. Garnished with wasabi aioli, scallions and sesame seeds \$18

Cajun Seared Ahi - Cajun seasoned Ahi tuna seared rare. Laced with balsamic reduction and served on a bed of baby spinach. \$18

Jamaican Tacos - Two tacos (your choice of flour or corn tortillas) filled with choice of Jamaican jerk spiced grilled shrimp, chicken or vegetarian with tofu and black bean. Served with chipotle aioli and mango slaw. \$14

Deep Fried White Cheddar Cheese Curds - Wisconsin white cheddar cheese curds, battered and deep fried. Served with chipotle aioli \$13

Chicken Strips - Battered deep fried chicken breast tenders served with your choice of ranch, IPA BBQ, honey mustard or buffalo sauce on the side \$10

THE DRIVING RANGE (PUB FARE AND LARGER PLATES)

Korean Lettuce Wraps - Korean lettuce wraps- Your choice of fried calamari, crispy chicken, or grilled chicken or tofu and black bean tossed with garlic and scallions in a ginger soy glaze. Garnished with cucumber, shredded carrots and sesame seeds. Served with iceberg lettuce cups \$16

Teriyaki Rice Bowl - Your choice of grilled tofu, grilled chicken or crispy chicken served with our house made teriyaki sauce, brown rice, and steamed broccoli \$18.
Substitute steak bites, 6 jumbo prawns, grilled salmon filet or seared ahi tuna for an extra \$8

Jamaican Rice Bowl - Your choice of Jamaican jerk spiced grilled tofu, chicken breast or chicken strips. Served with steamed brown rice, mango salsa, garlic seared kale and black beans \$18.
Substitute steak bites, 6 jumbo prawns grilled salmon filet or seared ahi for an extra \$8

Pub Basket - Your choice of beer battered cod, breaded chicken tenders, fried oysters, or spicy breaded calamari. Served with coleslaw and your choice of fries or tots \$20

Macaroni and Cheese - Rotini pasta tossed in a four-cheese cream sauce. \$14 *Add bacon \$4, Add grilled or crispy chicken \$8, Add steak bites, Add bay shrimp, grilled or crispy chicken \$8, Add steak bites, 6 jumbo prawns, seared ahi or grilled salmon \$12*

American Kobe Beef Sliders - Two sliders with sliced onion, Russian dressing, and American cheese \$12 *Make them deluxe and add tomato and bacon for \$3*

Dogs - Choice of Angus beef hot dog or German bratwurst with sauerkraut. Choice of side \$6

THE PUTTING GREEN (SALADS)

*Add grilled or crispy chicken or tofu to any of the following salads for \$8
Add spicy calamari, fried oysters, 6 jumbo prawns, seared ahi or grilled salmon for \$12. Add steak bites for \$15*

Creekside Cobb - Mixed greens with diced bacon, chopped egg, grape tomatoes, crumbled blue cheese, diced chicken, and avocado. 1/2 - \$12 Full - \$16

Wedge - Crisp iceberg wedge with crumbled blue cheese, grape tomatoes, smoky bacon bits, green onions, and hard-boiled egg. Drizzled with sweet balsamic reduction. Your choice of salad dressing on the side. 1/2 - \$10 Full - \$14

Spinach Salad - Baby spinach with tomatoes, sliced mushrooms, hard-boiled egg, and green onions. Served with warm bacon vinaigrette on the side. 1/2 - \$10 Full - \$14

Northwest - Mixed greens topped with shredded cheese, sliced apples, candied hazelnuts, and dried cranberries. Served with blueberry balsamic vinaigrette. 1/2 - \$10 Full - \$14

Southwest Fajita - Mixed greens served over crispy tortilla chips and topped with tomatoes, shredded cheese, avocado, seasoned black beans, grilled onions, and roasted peppers. Served with fiesta ranch. 1/2 - \$10 Full - \$14

Caesar - Chopped romaine and shaved Parmesan tossed in our house made Caesar dressing. Garnished with crispy croutons and more Parmesan \$10

Side House Salad or Caesar Salad \$6

House Made Soups - Cup \$6 Bowl \$8

Side of French Fries or Tater Tots - \$4

Side of Fruit, Cottage Cheese, or Coleslaw - \$4

** Hamburgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

THE PAR THREES (SANDWICHES & WRAPS)

Side options- Fries, tots, fresh fruit, cottage cheese, kettle chips or coleslaw.
Sub sweet potato fries, soup, house salad or Caesar for \$3
Substitute gluten free bun or tortilla for \$2

Chicken Cordon Bleu - Grilled breast of chicken topped with sliced ham and Swiss on a toasted ciabatta roll with Dijon mayonnaise, lettuce and tomato. \$14

Sirloin Steak Sandwich - 6oz grilled sirloin, cooked to your specification, French cut, served on a garlic toasted French roll with grilled onions and mushrooms. Topped with smoked mozzarella. \$28

Braised Beef French Dip - Tender braised beef on a garlic toasted French roll. Served with au jus. \$14. *Make it a "Philly" and add onions, peppers, mushrooms, and smoked mozzarella for an extra \$3*

Rueben - Choice of thin sliced pastrami or turkey on thick sliced grilled marble rye with Swiss cheese, sauerkraut, and Russian dressing. \$14

Grilled Turkey - Sliced turkey, Applewood smoked bacon, Swiss cheese, avocado, and garlic aioli on thick sliced grilled sourdough. \$14

Tuna Melt - Tuna salad, Cheddar cheese, and tomatoes on thick sliced grilled marble rye. \$14

Clubhouse - A triple decker with Dijon mayonnaise, bacon, ham, turkey, lettuce, tomato, Cheddar cheese and avocado on toasted thick sliced white bread. \$15

Barbeque Ham Ciabatta - Sliced ham, smokey barbeque sauce, melted pepper-jack cheese, crispy fried onions and jalapeños on a toasted ciabatta roll \$14

Deli - All deli sandwiches come cold or toasted (grilled available without veggies or mayo) with Dijon mayonnaise, leaf lettuce and sliced tomato with your choice of bread; white, wheat, rye, or sourdough. Choice of **one** meat; ham, turkey, pastrami, braised beef, tuna salad, or egg salad. Choice of **one** cheese; Swiss, American, Cheddar, pepper jack, or smoked mozzarella. ½ - \$8 Full - \$12

WRAPS

With your choice of tofu, crispy or grilled chicken. Substitute prawns, calamari, or fried oysters for an extra \$6.

Santa Fe

Mixed greens, shredded cheese, diced tomato, black beans, avocado, mango salsa, and chipotle aioli. \$14

Bacon Ranch

Mixed greens, diced bacon, shredded cheese, tomato, green onion, and buttermilk ranch. \$14

Rooster

Mixed greens, shredded cheese, tomato, green onion, buttermilk ranch and Rooster brand sriracha sauce. \$14

Caesar Wrap

Chopped romaine, shaved Parmesan cheese and house made Caesar dressing. \$14

THE PAR FOURS (BURGERS & CHICKEN SANDWICHES)

All burgers are fresh ground ½ lb beef patties and are served on a toasted brioche bun. Substitute gluten free bun \$2.
Grilled chicken breast or Impossible burger patty may be substituted for no extra charge. Side options- Fries, tots, fresh fruit, cottage cheese, kettle chips or coleslaw. Sub sweet potato fries, soup, house salad or Caesar for \$3

***Creekside** - Leaf lettuce, sliced tomato, sliced onion, house made Russian dressing and your choice of American, cheddar, Swiss, pepper jack, smoked mozzarella, or blue cheese. \$15

***The Ham and Egg** - Grilled ham, fried egg, smoked mozzarella, leaf lettuce, tomato, onion, and Dijon mayonnaise. \$17

***The Bayou** - Cajun spiced with blue cheese and bacon. Dijon mayonnaise, lettuce, tomato, and onion. \$17

***Mexicali** - Fajita spiced with jalapeños, pepper jack cheese, chipotle mayo, lettuce tomato, avocado and crispy fried onions. \$17

***Peanut Butter Bacon** - Toasted brioche bun with creamy peanut butter, applewood smoked bacon, pepper-jack cheese, lettuce, tomato and onion \$17

***Creekside Patty Melt** - Caramelized onions, swiss cheese and house made Russian dressing on thick sliced grilled marble rye. \$16

***Smoky Sourdough Patty Melt** - Garlic grilled sourdough with smoked mozzarella, BBQ sauce and crispy fried onions. \$16

***Mushroom Swiss Dip** - Sautéed mushrooms and swiss cheese on a brioche bun with Dijon mayo, cut in half and served au jus \$16

***The Dominator** - Double meat, fried egg, ham, Applewood smoked bacon, lettuce, tomato, onion, avocado and Russian dressing with your choice of two cheeses. \$27

***Sriracha** - Sriracha dry rub seasoning wasabi aioli, Thai peanut sauce, spinach, tomato and crispy fried onions. \$16

THE PAR FIVES (PASTA & DINNER FARE)

Add soup, salad, or Caesar for \$3. Sub gluten free penne pasta on pasta dishes at no charge.

Coconut Prawns - Six coconut breaded jumbo shrimp with pineapple sweet chili aioli. Served with steamed brown rice and vegetable du jour. \$28

Sesame Ahi - Sesame seed seared ahi tuna steak striped with Wasabi and pineapple aioli. Served with steamed brown rice and vegetable du jour. \$28

Shrimp Scampi - Six jumbo prawns sautéed in garlic, white wine, lemon and butter with grape tomatoes and scallions. Tossed with fettuccine and Parmesan. \$28

Clam Fettuccine - Tender manilla clams in garlic alfredo sauce, tossed with fettuccine garnished with scallions and tomatoes. \$26

Cajun Salmon Neptune - Cajun spiced grilled salmon topped with bay shrimp and a sweet zinfandel reduction. Served with creamy mashed potatoes and vegetable du jour. \$30

Shrimp Rotini Alfredo - Pacific baby pink shrimp in a garlic Parmesan cream sauce tossed with rotini pasta. \$25

Cajun Chicken Fettuccine - Sautéed shallots, garlic, and mushrooms in a rich Cajun cream sauce. Tossed with grilled chicken, fettuccine, and Parmesan. \$25

Chicken Rotini Alfredo - Tender grilled chicken in a garlic Parmesan cream sauce tossed with rotini pasta. \$25

Chicken Diablo - Charbroiled breast of chicken topped with sliced prosciutto, sauce Arabiata and smoked mozzarella. Served with creamy mashed potatoes and vegetable du jour. \$25

Chicken Marsala - Grilled chicken breast covered with a rich mushroom and Marsala wine demi glace. Served with creamy mashed potatoes and vegetable du jour. \$25

Steak Rotini - Tender sautéed steak bites with mushrooms and shallots in a Marsala wine demi-glace. Tossed with rotini and garnished with sour cream, diced tomatoes and scallions. \$23

Dinner Sides

Steamed broccoli or vegetable \$5
Mashed potatoes \$5

All steaks are **Choice Certified Angus Beef** and are charbroiled to your specification and served with mashed potatoes and vegetable du jour.

6 oz Angus Top Sirloin - \$30

10 oz Certified Angus New York - \$35

Steak add-ons

Sautéed mushrooms - \$4
Grilled onions - \$4
Blue cheese - \$4
Four grilled prawns - \$8
Four coconut prawns - \$12

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Parties of 10 or more will have a 20% gratuity automatically added