

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

Fire 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

Roasted Pepper Hummus Plate - Served with sliced cucumbers, grape tomatoes, feta cheese, Kalamata olives and toasted pita \$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

Burrata Caprese - Grape tomatoes, fresh burrata mozzarella, roasted garlic, basil pesto and balsamic reduction. Served with toasted pita. \$14

Creekside Wings - 10 wings tossed in your choice of: traditional red hot, extra spicy habanero hot, Sweet Baby Ray's BBQ, teriyaki, or sweet chili or dry rub options; Jamaican jerk, Cajun, Sriracha, sweet BBQ and smokey mesquite. \$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 Shrimp Tacos - Two tacos (your choice of flour or corn tortillas) filled with Jamaican jerk spiced grilled shrimp, 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, 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 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*

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, 6 jumbo prawns (regular or Cajun), seared ahi or grilled salmon (regular or Cajun) \$12*

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

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

Cup of Soup with House or Caesar Salad and Bread - \$10

** 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. 1/2 - \$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

Mediterranean

Mixed greens, roasted red peppers, cucumbers, kalamata olives, scallions and feta cheese with balsamic vinaigrette. \$14

Rooster

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

South Pacific

Spinach, carrots, cabbage, roasted red peppers, green onions, and cucumbers with Thai peanut sauce and pineapple sweet chili aioli. \$14

Caesar Wrap

Chopped romaine, shaved Parmesan cheese and house made Caesar dressing. \$12

THE PAR FOURS (BURGERS & CHICKEN SANDWICHES)

All burgers are fresh ground 1/2 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

***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. \$20

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

Cajun Salmon - Cajun spiced grilled salmon with sweet zinfandel reduction. Served with creamy mashed potatoes and vegetable du jour. \$28

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

Chicken Supreme - Charbroiled breast of chicken topped with artichoke hearts and sun-dried tomatoes in a white wine cream sauce. served with steamed brown rice 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

Marsala 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 served with mashed potatoes and vegetable du jour.

6 oz Angus Top Sirloin - Charbroiled to your specification. \$30

10 oz Certified Angus New York - Charbroiled to your specification. \$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