

GENTLE CREEK

SMALL PLATES

To Share or Not to Share

TUNA & SALMON TARTAR 18 Avocado Miso Ginger Sauce Wontons Himalayan Pink Salt Block	BEEF TENDERLOIN CHILI Cilantro-Sour Cream Yellow Onions Grilled Jalapenos CornBread Cup 6 Bowl 11
LOBSTER CORN DOG 14 Spicy Creole Lemon Aioli Smoked Paprika	SMOKED JALP-BACON QUAIL KNOTS 15 Goat Cheese Wild Strawberry Compote Fried Leeks Candied Jalapenos
CHEF'S SOUP OF THE DAY Ask Server for Details Cup 6 Bowl 11	GRILLED FOCACCIA BREAD 10 EVO Balsamic Vinegar Lava Salt

LEAFY

*Toppers for Salads: Chicken or Salmon: 7
Add Beef Tenderloin: 9*

BABY KALE AND ARUGULA SALAD 15 Fried Goat Cheese Grilled Mango Smoked Jalapeno Vinaigrette	GENTLE CREEK HOUSE SALAD 12 Dried Bing Cherries Espresso Spiced Pecans Red Onions House Vinaigrette
KNIFE & FORK CAESAR 12 Artisan Romaine Baked Prosciutto Roma Tomato Parmesan Crisps	

OVER THE WOOD GRILL

Today's Wood - Oak

DRY AGED, PRIME BONE-IN RIBEYE 47 22 Ounce In-House Dry-Aged Roasted Bacon Brussels Smoked Tomato Butter	GENTLE CREEK BURGER 17 Wood Grilled Aged Cheddar Bacon Bourbon Jam Butter Pickles & Onions Heirloom Tomato Brioche Bun
JAMAICAN JERK CHICKEN 19 Sweet Potato Puree Grilled Broccoli Smoked Pineapple Relish Avocado "Creme"	FILET OF BEEF FOR 2 45 13 Ounce Red Wine Rosemary Fingerling Potatoes Baby Carrots

LARGER PLATES

WAGYU BEEF CACHETE TORTELLINI 21 Oyster Mushrooms Baby Kale Texas Lavender-White Wine Cream Sauce	SMOKED SHOYU CHILEAN SEA BASS 26 Table Side Smoked Sautéed Baby Kale & Arugula Baby Carrots Yuzu Glaze
THREE BEEF PASTA BOLOGNESE 19 Red Wine Tomato Sauce Rigatoni Pasta Shaved Parmesan Cheese	GRILLED LOBSTER & SHRIMP TACOS 22 Flour Tortilla Shaved Brussels Slaw Smoke Pineapple Salsa Pickled Red Onions

CHEF'S RESOLUTIONS

Healthy Options

SOUTHWESTERN BLACK BEAN BURGER 15 Cheddar Cheese Baby Arugula Red Onions Avocado Ciabatta	GRILLED SALMON 22 Mango Pico Baby Bok Choy
GRILLED CHICKEN BREAST & BABY KALE 14 Smoked Jalapeno Vinaigrette Sliced Avocado Pineapple Relish	GRILLED VEGGIES & SWEET POTATO 12 Broccoli Sriracha Vinaigrette Balsamic Reduction

*Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. Especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies. 35227

BREWS

MILLER LITE 5
COORS LIGHT 5
MODELO ESPECIAL 6
BLUE MOON BELGIAN WHITE 6
VOODOO RANGER JUICY HAZE IPA 6
CORONA EXTRA 6
CORONA LIGHT 6
WHITE CLAW HARD SELTZER 6
HIGH NOON 6

COCKTAILS

BULLEIT SMASH 13
Bulleit Bourbon | Lemon | Mint | Bundaberg
Ginger Beer | Lime Zest
CINNAMON ORCHARD 15
Fireball | Angry Orchard | Gingerale
CRAN-ORANGE MARGARITA 15
Parton Anejo | Cointreau | Agave | Orange Bitters
PEPPERMINT MOCHA 15
Espresso Liqueur | Kahlua | Peppermint Schnapps
| Vodka | Whipped Cream
HERBAL HARVEST 15
Gray Whale Gin | Hennessy | Lavander | Spices |
Gingerale
HONEYOAK TEA 15
Woodford | Fernet | Lemon | Lavender | Honey
SPICY WIFE 12
Espolon Tequila | Cointreau | Mezcal | Habanero
SMOKED OLD FASHIONED 13
Yellowstone Bourbon | Seasonal Wood Smoke
GREEN FIRE 15
Midori | Gray Whale Gin | Habanero Simple Syrup
| Yuzu | Tonic

WINE

MEIOMI 17 | 56
Rosé
J VINEYARDS 15 | 49
Pinot Gris
LA JOLIE FLEUR 17 | 15
Rosé
CANYON ROAD 7 | 21
Chardonnay
MEDITERRA IL POGGIONE 26 | 79
Blend
FREI BROTHERS 19 | 59
Merlot
TALBOTT KALI HART 17 | 54
Chardonnay
CANYON ROAD 7 | 21
Cabernet Sauvignon
KIM CRAWFORD 9 | 35
Sauvignon Blanc
ESTANCIA 15 | 49
Pinot Noir
CANYON ROAD 7 | 21
Pinot Grigio