

GENTLE CREEK

SMALL PLATES

To Share or Not to Share

TUNA & SALMON TARTAR 18
Avocado | Miso Ginger Sauce | Wontons | Himalayan Pink Salt Block

GRILLED FOCACCIA BREAD 10
EVO | Balsamic Vinegar | Black Garlic | Lava Salt

BEEF TENDERLOIN CHILI
Cilantro-Sour Cream | Yellow Onions | Grilled Jalapenos
CornBread
Cup 6 | Bowl 11

CHEF'S SOUP OF THE WEEK
Ask Server for Details
Cup 6 | Bowl 11

SMOKED JALP-BACON QUAIL KNOTS 15
Goat Cheese | Wild Strawberry Compote | Fried Leeks
Candied Jalapenos

ANGRY MUSSELS 15
Spanish Chorizo | Chili De Arbol | Charred Lemon | Spicy Butter Sauce | Grilled Sour Dough Bread

CHARCUTERIE BOARD 28
Guinness Aged Cheddar | Smoked Cave Aged Gruyere Cheese | Blue Cheese | Salami Picante | Prosciutto Bacon Bourbon Jam | House made Pickles and Onions | Dried Bing Cherries | Honey Comb | Grilled Focaccia Crostini's
Make It A Long Board - Serves 6-8 | 75

OVER THE FLAME

Today's Wood - Oak

FILET OF BEEF
Fried Maple Grit Cake | Over Easy Egg
6oz 29 | 8oz 39

LAVA BLACKENED COULOTTE 18
Cilantro Jalapeno Chimichurri | Sweet Potato Puree

MOROCCAN RED FISH 27
Spiced Red Fish | Broccolini | Harissa Honey Gastric
Bulls Blood Micro Green | Charred Orange

GENTLE CREEK BURGER 17
Wood Grilled | Aged Cheddar | Bacon Bourbon Jam
Butter Pickles & Onions | Heirloom Tomato | Brioche Bun

SMOKED RIBEYE 43
16 Ounce | Roasted Brussels

GRILLED LOBSTER AND SHRIMP TACOS 22
Flour Tortilla | Shaved Brussels Slaw |
Smoke Pineapple Salsa | Pickled Red Onions

LEAFY

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

BABY KALE AND ARUGULA SALAD 14
Fried Goat Cheese | Grilled Mango
Smoked Jalapeno Vinaigrette

HONEY BURRATA & SEASONAL FRUIT 15
Prosciutto | Balsamic Glaze | Focaccia Toast Points

GENTLE CREEK HOUSE SALAD 12
Dried Bing Cherries | Espresso Spiced Pecans | Red Onions
Maple Bourbon Vinaigrette

KNIFE & FORK CAESAR 12
Artisan Romaine | Baked Prosciutto | Roma Tomato
Parmesan Crisps

BALANCED BITES

GRILLED BABY GEMS 14
Little Gems | Pt. Reyes Blue | Pickled Red Onions
Campari Tomato | Blue Cheese Vinaigrette
Everything Spice

JAMAICAN JERK CHICKEN 19
Broccolini | Smoked Pineapple Relish | Avocado "Creme"

TEQUILA INFUSED SALMON 26
Citrus Gravlax | Grilled Bok Choy | Sweet Potato
Pickled Ginger | Yuzu Glaze

BIG PLATES

SMOKED WAGYU CACHETE OF BEEF 21
Gnocchi Pasta | Oyster Mushrooms | Kale | Texas Lavender
Alfredo Sauce

CHICKEN FRIED LOBSTER TAIL 32
Smoked Tomato Butter Sauce | Truffle Mac and Cheese

THREE BEEF PASTA BOLOGNESE 19
Red Wine Tomato Sauce | Rigatoni Pasta | Shaved Parmesan
Cheese

SAKE COCONUT CHICKEN 18
Pan-Seared | Udon Noodle | Egg | Baby Bok Choy
Coconut-Lemongrass Sauce

MONTE CRISTO CLUB 17
Battered & Fried | Honey Ham | Roasted Turkey | Mixed
Cheeses | Strawberry Jam | Powdered Sugar

SHARABLE SIDES

BAKED MAPLE GRITS 7
Over Easy Egg | Jalapeno Bacon | Smoked Gouda Cheese

MAC AND CHEESE 8
Candied Beef Bacon | Panko Crust

RUSTIC KALE MASH POTATOES 7
Mascarpone Cheese | Roasted Garlic

SRIRACHA BROCCOLINI 9
Balsamic Reduction | Parmesan Cheese

ROASTED BRUSSELS 9
Bourbon Bacon Jam | Dried Bing Cherries

*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 sever if there are any dietary requirements or food allergies. 31937

B R E W S

- 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

C O C K T A I L S

BULLEIT SMASH 13

Bulleit Bourbon | Lemon | Mint | Bundaberg
Ginger Beer | Lime Zest

HOT BLACKBERRY LEMONADE 12

Crown Royal | Blackberry | Lemon | Habanero
Bundaberg Ginger Beer

SMOKED OLD FASHIONED 13

Yellowstone Bourbon | Seasonal Wood Smoke

SPICY WIFE 12

Espolon Tequila | Cointreau | Mezcal | Habanero

VOODOO LEMON 12

Sazerac | Grand Marnier | Sweet & Sour

BLUEBERRY MOJITO 11

Bacardi | Sprite | Mint | Blueberries

BLOOD & SAND 13

Johnnie Walker Red | Sweet Vermouth |
Cherry Liqueur | Orange Juice | Egg White

CHERRY POP 11

Tito's | Orgeat Liqueur | Luxardo

W I N E

- MEIOMI 19 | 57

Rosé

LA JOLIE FLEUR 16 | 49

Rosé

CANYON ROAD 7 | 21

Chardonnay

TALBOTT KALI HART 16 | 48

Chardonnay

KIM CRAWFORD 17 | 51

Sauvignon Blanc

CANYON ROAD 7 | 21

Pinot Grigio
- J VINEYARDS 15 | 45

Pinot Gris

MEDITERRA IL POGGIONE 15 | 50

Blend

FREI BROTHERS 19 | 57

Merlot

CANYON ROAD 7 | 21

Cabernet Sauvignon

ESTANCIA 17 | 52

Pinot Noir