

CREEKSIDE WINTER MENU

APPETIZERS

Creamy Jarlsberg and Vermont Cheddar Fondue, Assorted Warm Artisan Bread and Sliced Apples...\$14.95

Tuscan Flatbread topped with Caramelized Sweet Onions served with Tzatziki and Red Bell Pepper Hummus...\$10.95

Shrimp & Snow Crab Cake served with Saffron Aioli and Cocktail Sauce...\$14.95

Crispy Spring Rolls filled with Rice Vermicelli, Fresh Cilantro, Red Peppers and Enoki Mushrooms served with Peanut Sauce and Hot Chili Oil...\$9.95

Hazelnut Crusted Brie served with Lingonberry Compote, Apple Slaw, Bread Crisps and Crackers...\$12.95

Chilled Seafood Cocktail du Jour -- Ask for our Daily Selection of Chilled Seafood served on ice with Avocado Cocktail Sauce and Fresh Lemon...\$29.95

SOUPS & SALADS

Chanterelle Mushroom Soup with Apple Wood Smoked Bacon & Lingonberries...\$8.50

Roasted Chicken and Poblano Chili topped with Vermont Cheddar...\$8.50

Soup du Jour.....\$8.50

Simple Salad - A small dinner salad of Baby Field Greens, Grape Tomato and Crispy Crouton with Balsamic Vinaigrette.....\$3.95

Roasted Beet Salad - Baby Field Greens, Grilled Asparagus, Mustard Herb Vinaigrette and Goat Cheese Crouton with Balsamic Glazed Fruits & Nuts...\$12.95

Served with Salmon...\$16.95

Served with Chicken...\$14.95

Solitude Favorite - Baby Spinach, Warm Sliced Chicken Breast, Strawberries, Buttermilk Blue Cheese, Caramelized Sweet Onions, Toasted Almonds and Balsamic Vinaigrette...\$14.95

The Greek - Mixed Field Greens with Kalamata Olives, Grape Tomatoes, European Cucumber, Pepperocini, Red Onion and Feta with

Fresh Herb Vinaigrette & Tzatziki...\$12.95

Served with Roasted Leg of Lamb...\$15.95

WOOD-FIRED PIZZA

House Style - Prosciutto, Roasted Mushrooms, Homemade Mozzarella, Asiago, Fresh Herbs and Sauce Pomodoro...\$16.95

Vegetable - Roasted Peppers, Sweet Onions, Artichoke Hearts, Tomato Confit, Herb Pesto, Homemade Mozzarella...\$15.95

Margherita Style - Sliced Tomatoes, Homemade Mozzarella, Fresh Basil and Roasted Garlic...\$14.95

Three Cheeses - Pomodoro Sauce, Homemade Mozzarella, Jarlsberg and Asiago Cheese...\$14.95

Meaty - Your choice of Pepperoni or Sausage, Pomodoro Sauce, Homemade Mozzarella, Jarlsberg and Asiago Cheese...\$15.95

BBQ - Homemade BBQ Sauce, Roasted Chicken, Sweet Onions, Vermont Cheddar and Fresh Cilantro...\$16.95

ENTREES

Grilled Jumbo Rosemary Shrimp Skewer served with Herb Orzo and Lemon Buerre Blanc...\$25.95

Grilled Salmon Fillet with Tomato-Pear Glaze, Herb Orzo and Arugula Salad...\$23.95

Beef Pappardelle Pasta with Roasted Wild Mushrooms, Asparagus and Sautéed Beef Tenderloin Tips in an Herb Provencal Crème Sauce topped with Shaved Asiago...\$23.95

Roasted Half Chicken, Crispy Herb Potatoes, Apple-Wood Smoked Bacon Jus and Tomato Confit...\$19.95

Shrimp and Arugula Pappardelle in a Roasted Tomato- Red Pepper Sauce with Grilled Asparagus, Fresh Herbs and Shaved Asiago...\$23.95

Beef Tenderloin Fillet with Buttermilk Blue Cheese Crust, Sour Cream Mashed Potatoes and Peppercorn Port Wine Reduction...\$29.95

Crispy Pork Schnitzel, Sour Cream Mashed Potatoes, Dijon Cream Sauce and Lemon-Herb Salad...\$21.95

Shrimp & Snow Crab Cakes with Herb Orzo, Saffron Aioli and Avocado Cocktail Sauce...\$24.95

Wild Mushroom, Basil and Roasted Tomato Lasagna with Fresh Mozzarella and Chevre Goat Cheese served with Sauce Pomodoro...\$17.95

Creekside Grand Burger- Grilled 1/2 Pound Angus Beef Patty on our Parmesan, Pepper and Garlic Bun topped with Avocado, Jarlsberg Cheese, Bacon, Onion Haystacks and Chipolte Aioli served with Pommes Frites...\$16.95

DESSERTS

Crème Brûlée...\$8.95

-Vanilla Bean Ice Cream with your choice of topping-
Walnut Carmel Sauce, Cloudberry Preserves, Lingonberries or Chocolate

Ganache...\$7.95

Cheesecake du Jour.....\$7.95

Creekside Sorbets...\$7.95

Rocky Road Torte - Chocolate Mousse with Whipped Marshmallow Crème and
Caramelized Pecan and Coconut Compote...\$8.95