

# Wild Creek

## DINNER HOURS

MONDAY - THURSDAY 5:00PM - 9:00 PM FRIDAY AND SATURDAY 4:00PM - 10:00PM  
SUNDAY DINNER 4PM - 9:00PM

## BRUNCH HOURS

**SUNDAY 10:00AM - 2:00 PM**

RUNNING CREEK CASINO 635 EAST HIGHWAY 20 \* UPPER LAKE CALIFORNIA 95485  
(707) 262 - 5500

Please inform your server of any food allergies or dietary restrictions.  
Corkage fee \$10. Parties of 8 or more will have 15% service charge added



\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.\*\* Thank you for your understanding

## STARTERS

### GARLIC CHEESE BREAD

Bread baked with garlic, cheese and caper spread. – \$10.00

### CRAB & ARTICHOKE DIP

Creamy crab and artichoke dip, topped with shredded cheese and served with toasted crostinis. – \$15.00

### CALAMARI

Rings and tentacles, breaded and deep fried, served with lemon wedge, cocktail and orange wasabi dipping sauce. – \$16.00

### CAPRESE FLAT BREAD

Roasted garlic basil pesto, served on crispy flat bread topped with mozzarella, tomatoes, fresh basil and balsamic glaze. – \$12.00

### HOUSE SALAD

Mixed greens, grape tomato, carrots and cucumber with your choice of dressing. – \$6.00

### MANGO AVOCADO SALAD

Mixed greens, diced mango, avocado, feta cheese and sliced almonds. Served with house-made vinaigrette. – \$10.00

### SOUP DU JOUR

Ask your server about our soup of the day. – 6.00 / 9.00

### RAVIOLI

Beef and cheese ravioli in marinara sauce. Served with garlic bread. – \$26.00

### STUFFED CHICKEN

### PARMESAN

Airline chicken breast stuffed with ricotta cheese, breaded and sautéed with marinara over linguine. Served with garlic bread. – \$28.00

### FRENCH DIP

Thin sliced prime rib, sautéed onions and mushrooms on a toasted roll with a roasted garlic aioli, au jus and French fries. – \$18.00

### FISH & CHIPS.

Two house made crispy beer batter snapper with fries – \$18.00

### BREAD AND BUTTER

\$8.00

### PRAWNS COCKTAIL

Six jumbo prawns with shredded lettuce, cocktail sauce and a lemon wedge. – \$16.00

### TEMPURA PRAWNS

Four jumbo tempura prawns served with cocktail sauce and lemon. – \$15.00

### MUSHROOM AND STEAK BITES

Whole mushrooms and tender bites of steak sautéed in garlic butter. – \$16.00

## SOUP & SALAD

### STEAK SALAD

Mixed greens with strips of tender New York steak, feta cheese, cherry tomatoes, onions and avocado. Choice of Dressing. – \$18.00

### CAESAR SALAD

Chopped romaine lettuce tossed with our house made \*Caesar dressing\*, croutons and shredded parmesan cheese. – \$12.00

## PASTA DISHES

### GNOCCHI WITH PESTO

Potato gnocchi pasta with wild mushrooms tossed in pesto. Served with Garlic bread. – \$26.00

### SEAFOOD LINGUINE

Bay scallops, Cajun sausage, mussels, clams, shrimp, tomatoes and green onions in a sherry cream sauce over linguine. Served with garlic bread. – \$22.00

## WILD CREEK FAVORITES

### WILD CREEK BURGER

A ½ lb seasoned brisket and sirloin patty, cooked to order, with cheese, house burger sauce, lettuce, tomatoes and onions on an oil-top bun, served with French fries. – \$18.00

... (Vegan option available add \$3.00)

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# SURF & TURF MEALS

Menu items below are served with soup or salad

## STEAK & CRAB

8 oz. New York and a cluster of Dungeness crab. served with rice and fresh lemons. – \$48.

## BACON WRAPPED FILET

Bacon Wrapped Filet served with garlic mashed potatoes, asparagus and blue cheese bacon chive compound butter. – \$42.00.

## T-BONE

18 oz. T-Bone steak topped with demi-glace. Served with a baked potato and seasonal vegetables. – \$60.00

## CHICKEN TERIYAKI

Airline chicken breast, broiled, served with pineapple bites, rice, and seasonal vegetables. Topped with teriyaki glaze. – \$28.00

## RIBEYE STEAK

Ribeye steak, grilled to order, topped with mushroom peppercorn sauce, served with a baked potato and seasonal vegetables. – \$52

## GRILLED SALMON

Salmon filet, topped with wasabi ginger compound butter, served with wild rice pilaf, asparagus and fresh cut lemon. – \$32.00

## CRAB

Two clusters of Dungeness crab. Served with rice pilaf, butter, and fresh cut lemons. – \$50.

## CATCH OF THE WEEK

A new delicious fish special every week! Please ask your server for details. – MARKET PRICE

## ON THE SIDE \$ 7.00

RICE PILAF

FRENCH FRIES

GARLIC MASHED POTATOES

FRIED POPCORN SHRIMP

\$8.00

BAKED POTATO

ASPARAGUS

GARLIC BREAD

SHRIMP SCAMPI

FRESH GARLIC , 6 oz OF SHRIMP  
LEMON AND CAPERS, – \$9.00

## BEVERAGES

PEPSI COLA SOFT DRINKS

\$2.50

ICED TEA – \$2.50

HOT TEA – \$2.50

ROCK STAR ® – \$3.00

LEMONADE – \$2.50

HOT COFFEE – \$2.00

VANILLA CAPPUCINO – \$3.00

RED BULL ® – \$3.00

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