

# **DINNER HOURS**

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

# **BRUNCH HOURS**

SUNDAY 10:00 AM - 2:00 PM



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.

Due to supply issues beyond our control, we are experiencing shortages in product delivery and accessibility at this time. As a result, we may need to substitute or limit menu item availability.

Thank you for your understanding.

# **STARTERS**

#### Bread and Butter

Warm bread with whipped butter. 8

## Garlic Cheese Bread

Bread baked with garlic, cheese and caper spread. 10

#### Mushroom and Steak Bites

Whole mushrooms and tender bites of steak sautéed in garlic butter. **16** 

# Caprese Flat Bread

Roasted garlic basil pesto, served on crispy flat bread topped with mozzarella, tomatoes, fresh basil and balsamic glaze. 12

# Tempura Prawns

Four jumbo tempura prawns served with cocktail sauce and lemon. 15

# Crab & Artichoke Dip

A creamy crab and artichoke dip, topped with shredded cheese and served with toasted crostinis. 15

#### **Prawns Cocktail**

Five jumbo prawns with shredded lettuce, cocktail sauce and a lemon wedge. 15

#### Calamari

Rings and tentacles, breaded and deep fried, served with lemon wedge, cocktail and orange wasabi dipping sauce. 16

# WILD CREEK FAVORITES

#### Wild Creek Burger

A <sup>1</sup>/<sub>3</sub> lb seasoned brisket and sirloin patty, cooked to order, with cheese, house burger sauce, lettuce, tomatoes and onions on an oiltop bun, served with French fries. 18

(Vegan option available add \$3.00)

#### 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

# Fish & Chips

Our beer battered Pacific Snapper is served with French fries, tartar sauce and fresh-cut Lemon wedges. 18

# SOUP & SALAD

#### House Salad

Mixed greens, grape tomato, carrots and cucumber with your choice of dressing. 6

# Caesar Salad

Chopped romaine lettuce tossed with our house made Caesar dressing, croutons and shredded parmesan cheese. 12

## Steak Salad

Mixed greens with strips of tender New York steak, feta cheese, cherry tomatoes, onions and avocado. Choice of Dressing. 18

# Mango Avocado Salad

Mixed greens diced mango, avocado, feta cheese and sliced almonds. Served with house-made vinaigrette. 10

# Soup du Jour

Ask your server about our soup of the day. 6/9

# **PASTA DISHES**

# Spaghetti with Meatballs

House-made meatballs, spaghetti and marinara sauce with garlic bread. 18 (Vegan option available add \$2.00)

# Stuffed Chicken Florentine

Stuffed chicken breast with bacon, spinach, linguine and Florentine sauce. Served with garlic bread. 20

# Pork Stroganoff

Bits of tender pork, onions and mushrooms in a savory sour cream sauce, served over egg noodles and served with Garlic bread. 22

#### 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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# **SURF & TURF MEALS**

Menu items below are served with soup or salad.

## New York Steak

New York steak, grilled to order, topped with demi-glaze, served with a baked potato and seasonal vegetables. 38

#### Ribeye Steak

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

# Bacon Wrapped Filet

Bacon Wrapped Filet served with garlic mashed potatoes, asparagus and blue cheese bacon chive compound butter. 38

#### Grilled Salmon

Salmon filet, topped with wasabi ginger compound butter, served with wild rice pilaf, asparagus and fresh cut lemon. 28

#### Garlic Lime Chicken

Pan fried chicken breast, topped with a garlic lime sauce and served with rice pilaf and seasonal vegetables. 19

#### Catch of the Week Market Price

A new delicious fish special every week!

Please ask your server for details.

## ON THE SIDE

Seasonal Vegetables	7
Baked Potato	7
Garlic Mashed Potatoes	7
Rice Pilaf	7
Asparagus	7
French Fries	7
Garlic Bread	7



# All items are subject to season and availab

Includes refills unless otherwise indicated.

Pepsi Cola / Diet Pepsi	2
Wild Cherry Pepsi	2
Root Beer	2
Dr. Pepper	2
Mountain Dew	2
Lemonade	2
Iced Tea	2
Sweet Tea/Raspberry Iced Tea	2
Hot Coffee	2
Hot Tea	\$2ea.
Red Bull ®	\$3ea.
Rock Star ®	\$3ea
Espresso/Cappuccino	\$3ea.
Vanilla Cappuccino	\$3ea.
Latté/Mocha	\$3ea.

# Join us for Breakfast Every Sunday

\$2 Mimosas & \$3 Bloody Mary 10:00 am-2:00 pm





# **Specialty Cocktails**

White Linen	\$12	Empress Reviver	\$14	
Gin, Elderflower liqueur, muddled		Empress 1908, Cointreau, Lillet Blanc,		
Cucumber, fresh lime juice.		Lemon, Absinthe		
The Borrowed Time	\$11	Tequila Passion	\$11	
Bulleit Bourbon, Dubonnet,		Tequila, Lime, Passion Fruit liqueur,		
Angostura bitters, Orange bitters		Orange bitters, Orange liqueur		
Alexander	\$10	The Whiskey Rebellion	\$10	
Cognac, Crème de Cacao,		Bulleit Bourbon, Pimm's #1,		
Cream, Nutmeg		Lemon simple syrup		
Adonis	\$12	P.S. Martini	\$12	
Vodka, Elderflower liqueur, Vanilla Vodk		Vanilla Vodka, Passion Fruit liqu	eur,	
Lemon Dragon fruit simple syrup.		Lime simple syrup. (Served with a shot of sparkling wine).		



# Bottled Beer

Bud Light	\$4	Angry Orchard	\$5
Budweiser	\$4	Blue Moon	\$5
Coors	\$4	Great White	\$5
Coors Light	\$4	Racer 5	\$5
Michelob Ultra	\$4	Sierra Nevada	\$5
Miller Genuine Draft	\$4	Corona	\$5
Smirnoff Ice	\$4	Heineken	\$5
Twisted Tea	\$4	Modelo	\$5
White Claw	\$4	Schoeferhofer	\$5
Stella Artois	\$5	Pacifico	\$5

# **Draft Beer**

805 \$5
Lagunitas \$5
Coors Light \$4