



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 1/3 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

(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 availability

Includes refills unless otherwise indicated.

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

Join us for Breakfast
Every Sunday

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





Specialty Cocktails

White Linen **\$12**
Gin, Elderflower liqueur, muddled
Cucumber, fresh lime juice.

The Borrowed Time **\$11**
Bulleit Bourbon, Dubonnet,
Angostura bitters, Orange bitters

Alexander **\$10**
Cognac, Crème de Cacao,
Cream, Nutmeg

Adonis **\$12**
Vodka, Elderflower liqueur,
Lemon Dragon fruit simple syrup.

Empress Reviver **\$14**
Empress 1908, Cointreau, Lillet Blanc,
Lemon, Absinthe

Tequila Passion **\$11**
Tequila, Lime, Passion Fruit liqueur,
Orange bitters, Orange liqueur

The Whiskey Rebellion **\$10**
Bulleit Bourbon, Pimm's #1,
Lemon simple syrup

P.S. Martini **\$12**
Vanilla Vodka, Passion Fruit liqueur,
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