

Wild Creek

STEAKHOUSE AND SEAFOOD

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

RUNNING CREEK

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= CASINO =

RUNNING CREEK CASINO

635 EAST HIGHWAY 20 ♣ UPPER LAKE, CALIFORNIA 95485
(707) 530-5158

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. 13

Tempura Prawns

Four jumbo tempura prawns served with cocktail sauce and lemon. 16

Steamers

White wine, garlic, and crushed red pepper in basil broth.

Clams 21

Mussels 18

Combo 21

Prawns Cocktail

Five jumbo prawns with shredded lettuce, cocktail sauce and a lemon wedge. 16

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 1/2 lb seasoned brisket and sirloin patty, cooked to order, with cheese, house burger sauce, lettuce, tomatoes and onions on a seeded brioche bun, served with French fries.

19

(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. 19

Fish & Chips

Our beer battered Pacific Snapper is served with French fries, tartar sauce and fresh-cut Lemon wedges. 19

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. 23

Crab Louie

Mixed greens topped with egg, olives, avocado, onion, bacon, tomatoes with crab meat. Served with Thousand Island dressing.

4 oz crab 26

8 oz crab 51

Soup du Jour

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

PASTA DISHES

Steakhouse Pasta

Pappardelle, 8 oz New York, mushroom garlic cognac cream sauce, served with garlic bread. 28

Stuffed Chicken Florentine

Stuffed chicken breast with bacon, spinach, linguine and Florentine sauce. Served with garlic bread. 26

Linguine with Clam Sauce

Linguine pasta and rich clam sauce, sautéed with clams. 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. 24

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

All items are subject to season and availability. Management reserves all rights

SURF & TURF MEALS

Menu items below are served with soup or salad.

T-Bone

16 oz well-marbled cut, two lean, tender steaks –the strip and the tenderloin, topped with butter. Served with a baked potato and seasonal vegetables.

39

New York Steak

16 oz 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.

42

Grilled Salmon

Salmon filet, topped with hot honey herb compound butter. Served with wild rice pilaf, asparagus, and fresh cut lemon.

32

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



BEVERAGES

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	\$2ea.

Join us for Breakfast Every Sunday

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



Saturday



Specialty Cocktails

Blue Hawaiian – Rum, Vodka, Blue Curacao, Malibu, Simple Syrup Sweet & Sour, & Pineapple Juice **\$7**

Pomegranate Paloma – Tequila, Lime, Grapefruit Juice, & Pomegranate Puree **\$7**

Fruity Wonderland – Midori, Malibu Rum, Pineapple Juice, & Starry **\$6**

Electrifying Lemonade – Stillhouse Whiskey, Triple Sec, Lemonade, & Blue Curacao **\$5**

Purple Passion – Rum, Strawberry Banana Puree, & Blue Curacao **\$5**

Heated Sunrise – Fireball, Pineapple Juice, Cranberry Juice, & Ginger Beer **\$5**

Bottled Beer

Bud Light	\$4	Great White	\$5
Budweiser	\$4	Sierra Nevada	\$5
Coors	\$4	Corona	\$5
Coors Light	\$4	Heineken	\$5
Michelob Ultra	\$4	Modelo	\$5

Draft Beer

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

Please enjoy responsibly ♣ Management reserves all rights