

Featured Lenten Dining

Available every Friday during Lent. Dine in or carry out.

Vegetable Lasagna Lunch

Lasagna noodles layered with spinach, zucchini, wild mushrooms, onions, ricotta cheese, provolone cheese and homemade marinara sauce. Served with garlic toast and a tossed salad. \$9.25

Pretzel Crusted Perch Lunch

Lake perch pan seared in a pretzel breading. Served with orzo rice pilaf and broccoli. \$11.95.

Eggplant Melt Lunch Sandwich - Pan fried eggplant topped with wild mushrooms, tomato, arugula and provolone cheese on garlic sourdough bread. Choice of one side dish. \$9.25

Lemon Pepper Shrimp Lunch

Jumbo shrimp pan seared in lemon pepper breading. Served with orzo rice pilaf and broccoli. \$9.95.

English Tuna Melt Lunch

Citrus tuna salad baked open faced on an English muffin with cheddar jack cheese. Choice of one side dish. \$8.95

Walleye Melt Sandwich - Beer battered walleye filet fried golden brown on a toasted hoagie bun with American cheese and lettuce. Choice of one side dish. \$10.25

Fish & Chips Lunch & Dinner

Fresh Alaskan cod dipped in Dortmund beer batter then fried golden brown. Served with housemade coleslaw and choice of fresh cut potato chips or french fries. L \$9.50 / D \$14.95

Lake Perch Lunch & Dinner

Lightly breaded and quickly fired. Served with salt & vinegar fries and coleslaw. L \$11.95 / D \$16.50

Whiskey Grilled Salmon Lunch & Dinner

Fresh grilled salmon filet glazed with whiskey citrus sauce. Includes orzo rice pilaf and vegetable. L \$11.95 / D \$17.95

Perch & Pierogi Dinner

Lake perch lightly breaded and flash fried. Served with potato cheese pierogi and coleslaw. \$16.95

Shrimp Scampi Dinner - Tender shrimp pan seared with butter, garlic, tomatoes, spinach finished in white wine lemon sauce over fresh pasta. Served with a tossed salad. \$17.95

Walleye Your Way Dinner

Choice of beer battered, breadcrumbs, blackened or lemon pepper. Includes cole slaw and french fries. \$16.50

Asiago Sea Scallops Dinner

Lightly breaded scallops served over garlic chive linguine tossed in asiago cream sauce finished with diced tomatoes, scallions and fresh basil. Includes a tossed salad. \$22.95

Trio Shrimp Platter Dinner

A combination of shrimp scampi, cajun shrimp and lemon pepper shrimp served with orzo rice pilaf and broccoli \$18.50

Fire Roasted Eggplant Ravioli Dinner - Eggplant ravioli from Ohio City Pasta, tossed with extra virgin olive oil, spinach, tomatoes, artichokes. Served with a tossed salad. \$15.95

Enjoy Our Delicious Homemade Bakery

Hot Cross Buns ♦ Nut Rolls ♦ Poppy Rolls ♦ Lamb Cakes ♦ Paska Bread

PIZZA

Mediterranean ♦ Lobster Pesto ♦ Margherita ♦ Zesty Veggie

APPETIZERS

**Honey Sesame Tempura Shrimp ♦ Chevre Flatbread ♦ Potato Crabcakes ♦ Calamari
Lobster Quesadilla ♦ Spinach & Artichoke Cheese Dip ♦ Beer Battered Mushrooms**

SOUP & SALADS

Lobster Bisque

Velvety cream soup with chunks of lobster meat, finished with brandy, Served with our housemade crackers. \$6.50

Strawberry Fields

Fresh greens and spinach topped with strawberries, goat cheese, candied pecans, red onion drizzled with balsamic glaze \$9.95

Louisiana Salad

Blackened jumbo shrimp and sea scallops over crisp romaine lettuce tossed with caesar dressing, diced tomatoes and crispy onion strings. \$13.95

Creekside House Salad

Fresh greens, cranraisins, roasted pecans, tomatoes, red onion, gorgonzola and romano cheese. \$8.95

Romano Crusted Salmon Salad

Oven roasted salmon fillet with romano cheese atop a bed of greens, tomato, crispy onion strings. \$12.95

Spinach & Scallop Salad

Seared scallops over spinach with prosciutto ham, sundried tomatoes, artichokes, pine nuts. \$14.95

Scarlet Salad (without chicken)

Fresh greens, feta cheese, cranraisins, red onion, tomatoes, toasted almonds. \$9.45 With Salmon or Shrimp \$14.95

CATERING MENU (requires 36 hour notice)

Half Pan serves 10-12 / Full Pan serves 25-30

Vegetable Lasagna

Choice of marinara or alfredo sauce, layered with fresh vegetables. H \$45 / F \$75

Pasta Primavera

Penne pasta tossed with sautéed broccoli, peppers, carrots, artichokes, mushrooms, spinach in a lemon balsamic sauce. H \$30 / F \$60

Penne Sorrento

Bell peppers, broccoli, garlic and basil sautéed with olive oil then tossed with penne pasta and romano cheese. H \$35 / F \$70

Penne Marinara

Penne noodles in marinara sauce topped with fresh shave romano cheese. H \$20 / F \$40

Shrimp Stir Fry

Tender shrimp in teriyaki sauce with vegetables over rice. H \$45 / F \$90

Lemon Panko Crusted Fish

Fresh 5 oz cod fillet baked with panko breadcrumbs, lemon seasoning and romano cheese. \$5.50 Minimum order 8 pieces

Pierogi By The Dozen - Potato cheese pierogi with grilled onions and sour cream. \$15 per dozen.