

NAKED CREEK

RESTAURANT & LOUNGE

FOR THE TABLE

SMOKED GOUDA MAC & CHEESE Panko breadcrumbs	13
TRUFFLE FRIES Truffle oil, Parmesan, fry sauce	15
BBQ SPARERIBS Cherry cola BBQ	18
COCONUT SHRIMP Zesty orange sauce	17
SOUP DE JOUR Cup	5

FROM THE GARDEN

GF GARDEN SALAD Tomato, carrots, cucumbers, red onion	13
FRIED CHICKEN LEMON RANCH SALAD Fried airline chicken, bacon, tomato, cucumber, lemon ranch	17
BUTTER LETTUCE CAESAR Parmesan, croutons, Caesar dressing	12
GF STRAWBERRY SALAD Strawberries, pecans, fresco, raspberry vinaigrette	15

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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COMPLETE DISHES

SEAFOOD PASTA 33

Fresh linguine, mussels, lemon garlic shrimp

VEGETABLE RAVIOLI 31

Creamy Parmesan sauce, mixed mushrooms

FISH N CHIPS 30

Fried founder, poblano slaw, malt vinegar fries

GRILLED LEMON PEPPER CHICKEN 33

Truffle Romano pasta

CHICKEN ALLA VODKA 31

Grilled chicken, linguine, basil, Romano, vodka sauce

MAIN COURSE

The following are served with choice of two sides.

GF PINEAPPLE HONEY GARLIC SALMON 34

Pan seared

GF 8 OZ FILET MIGNON 45

Demkota filet, herb compound butter

WAGYU BRIE BURGER 26

Onion bun, melted Brie, Bibb lettuce, bacon, caramelized onion jam

GF GRILLED HOISIN CHICKEN 28

Housemade sweet hoisin sauce

GF PAN-SEARED CHILEAN SEA BASS 44

Blackened seasoning

GF ROTATING BUTCHER BLOCK

Market Price

GF DRY-AGED BONE-IN PORK CHOP 35

Greek rub

SIDES

GF ROASTED
POBLANO SLAW

GF CUBAN BLACK
BEANS

GF GREEK LEMON
RICE

GF MASHED
POTATOES

GOUDA MAC &
CHEESE +2

GF TRUFFLE FRIES +2

GF BALSAMIC BRUSSELS
SPROUTS

GF GARLIC HERB
MARBLE POTATOES

GF ROASTED BROCCOLI
& CAULIFLOWER

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