

BEVERAGES

COLD DRINKS	Fresh Squeezed Lemonade, Coke, Diet Coke, Sprite, Orange, Root Beer, <i>San Pellegrino</i> sparkling water, Aqua Panna, Aranciata, Limonata, Apple, Grape & Tomato Juice
COFFEE, TEA & ESPRESSO	<i>Walla Walla Roastery</i> Creektown Blend coffee and espresso, <i>Tazo</i> Teas: Earl Gray, Awake, Spice, Calm, Zen, Refresh, Fresh brewed Ice Tea
BOTTLED BREWS	Blue Moon Belgian Wheat, Terminal Gravity E.S.G. or I.P.A., Guinness Draught Stout, Stella Artois Lager, Chimay Ale Blue Label, Rogue Dead Guy Ale, Kona Fire Rock Pale Ale, Corona, Budweiser Select Light, Miller Genuine Draft, Kaliber Non-Alcoholic

BURGERS, PANNINI, SANDWICHES – Choice of salad or house-made fries.

Substitute cup of soup for \$ 2.25. *Split plate charge: \$2.75*

BURGERS

**THUNDERING HOOVES BEEF BURGER	Locally raised and pasture finished beef, 1/3 lb. handmade patty, leaf lettuce, mayo, tomato and onion on a brioche bun	10.95
**COLUMBIA BURGER	<i>Thundering Hooves'</i> bacon, <i>WSU Cougar Gold</i> cheese, mayo & crispy <i>Castoldi Farms</i> sweet onions on a brioche bun	12.95
FRESH HALIBUT BURGER	Roasted Alaskan halibut, basil aioli, pickled carrot, celery root, onion & pepper slaw, leaf lettuce on a Kaiser roll	14.95
* "FROM THE GARDEN" BURGER	House-made vegetable patty, 1000 island dressing, mayo, avocado, Swiss cheese, lettuce, tomato & sweet onion on a brioche bun	9.50

PANNINI ("LITTLE BISCUIT OR BREAD" IN ITALIAN, SANDWICHES BRUSHED WITH OLIVE OIL AND PRESSED ON A HOT GRILL) LEGEND: FULL SANDWICH=F, HALF SANDWICH=H.

ROAST BEEF & POTATO	Rare roasted prime rib, thin sliced paprika roasted <i>Woodward Canyon</i> Yukon gold potatoes, house made oven-dried tomatoes, mayo & camembert cheese	F:11.95 H:8.50
*SUMMER VEGETABLE	Thin slices of <i>R & R Produce</i> zucchini and yellow squash, mushrooms, <i>Castoldi Farm's</i> sweet onions, spinach, basil aioli, parmesan crust	F: 10.50 H: 7.50
MONTE CRISTO	Roasted turkey breast, honey ham, mayo, cheddar & Swiss cheese, grilled peach compote, dipped in egg batter & grilled pannini style	F: 11.95 H: 8.50

SPECIALTY SANDWICHES

NORTHWEST CLUB	House roasted turkey breast, <i>Thundering Hooves</i> bacon, lettuce, tomato, mayo, provolone cheese, Greek olive-artichoke spread, ciabatta bread	F: 12.25 H: 8.75
CLASSIC REUBEN	<i>Thundering Hooves</i> corned beef brisket, house-made sauerkraut, Swiss cheese, 1000 island dressing, dark rye bread, & a side of stone ground mustard	F: 11.75 H: 8.25
PRIME DIP	Sliced rosemary-roasted prime rib, provolone cheese, lettuce, tomato, sweet roasted red pepper chutney and roasted garlic mayo on ciabatta	F: 12.25 H: 8.75

**Available as Vegetarian Items – some contain dairy.*

For parties of six or more: No split checks; for your convenience, 17% gratuity may be added

***CreekTown Café would like to advise you that eating undercooked meat, egg, or shellfish may cause illness*

LUNCH MENU

CREEK TOWN CAFE

PASTAS & PLATES - *Split plate charge: \$2.75.*

HALIBUT & CHIPS	Fresh Alaskan halibut fillet, <i>Terminal Gravity</i> beer batter, orange essence tartar sauce & house-made fries	15.95
*HUMMUS & ARTICHOKE DIP	Cucumber tatziki, grilled pita bread, grape tomatoes, Kalamata olives & mixed greens	14.00
*SUMMER SQUASH, SPINACH & CHEVRE QUICHE	Layers of steamed spinach, <i>R&R produce</i> zucchini squash & grilled sweet onions, gruyere, <i>Montiellet Fromagerie</i> fresh goat cheese, roasted fennel béchamel sauce & house salad	14.95
KING CRAB LEG SALAD	Alaskan King crab leg, red bell peppers, avocado, tossed in peach-Louie dressing & house made old bay seasoning	14.95
*HOUSEMADE "MAFALDE" PASTA	Wide egg pasta (means "poorly cut" in Italian), zucchini, squash, tomatoes, sweet basil aioli, mascarpone cheese & steamed garlic cloves <i>Add grilled chicken breast, sea scallops or gulf prawns for \$ 4</i>	15.50
* SPATZLE & ROOT VEGETABLES	German style pasta made of roasted butternut squash, tossed with a Hungarian pepper & honey crisp apple chutney, plum and fig glazed parsnips, yams, rutabaga, and baby carrots, local watercress <i>Add grilled chicken breast, sea scallops or gulf prawns for \$ 4</i>	15.50
TOMATO & SCALLOP	<i>Edward Farms</i> heirloom tomato coulis, parmesan poached sea scallops, fresh basil, & Italian meringue	15.95

SOUPS & SALADS

KOBE BEEF AND AUTUMN VEGETABLE SALAD	House smoked <i>Snake River Farm's</i> Kobe beef steak, celery seed & fig glazed root vegetables, molasses vinaigrette, toasted pumpkin seeds, mixed greens	15.95
SOUP & SALAD PLATE	Choice of salad (Caesar, Spinach or House), cup of soup & bread	13.50
CAESAR SALAD	Traditional Caesar dressing, parmesan cheese & herbed croutons. <i>Add grilled chicken breast, gulf prawns or sea scallops for \$4.</i>	10.50 SIDE: 7.00
* <i>CASTOLDI FARMS</i> SPINACH SALAD	Shallot-poppy seed dressing, fresh orange slices, pine nuts, golden raisins & parmesan cheese on spinach <i>Add grilled chicken breast, gulf prawns or sea scallops for \$4</i>	10.95 SIDE: 7.00
SEAFOOD CAESAR SALAD	Alaskan king salmon, Alaskan halibut, wild gulf prawns, sea scallops & parmesan crisp	19.95 SIDE: 12.00
* CREEKTOWN SEASONAL HOUSE SALAD	<i>Stones Throw Farm's</i> mixed organic greens, selection of fresh local vegetables, <i>Montiellet Fromagerie</i> goat cheese & champagne vinaigrette	7.00
SOUP OF THE DAY	Ask your server for today's house-made soup	CUP/BOWL 4.00/7.00

DESSERTS

Ask your Server or feel free to check out our deli case for the house-made specialties of the day.

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