

# DEER CREEK

A COASTAL GRILL

## STARTERS

Steamed Prince Edward Island Mussels 18

White Wine, Clam Stock, Bacon, Green Apples, Shallot  
Garlic Cream, Vecchio Amaraio, Grilled Focaccia

Baked Jumbo Lump Crab Cake 18

Mango Salsa, Red Pepper Coulis, Remoulade, Fried Capers

*Available as Entrée (2) 36*

Low Country Oysters Rockefeller 18

Half Dozen House Oysters, Parmesan, Spinach, Tasso Ham

Marinated Hearts Of Palm 13 

Lemon, Lime, Orange, Pomegranate, Cilantro, Shallot, Red Pepper  
Olive Oil, Sea Salt, Wonton Chips

## SOUP & SALADS

New England Clam Chowder 6/10

Soup of the Day 5/9

Classic Caesar Salad 7/10

Shaved Parmesan Reggiano Cheese, Focaccia Croutons  
Hearts of Romaine, Caesar Dressing

Burrata & Fig Salad 9/14

Baby Arugula, Toasted Pecans, Pomegranate  
Balsamic Vinaigrette, Saba, Olive Oil

Jumbo Lump Crab & Asparagus Salad 19

Radicchio, Frisée, Lemon Bread Crumble, Green Goddess Dressing

Deer Creek House Salad 7/10 

Tomato, Cucumber, Shaved Carrot, Red Onion  
Mixed Greens, Balsamic Dressing

 Gluten Free

 Vegetarian

 Vegan


For our guests with allergies, please inquire with your server on available options prepared by the Chef.  
We take dietary preferences & restrictions very seriously. Unfortunately, cross-contact with other ingredients may occur.  
Regrettably, we cannot guarantee the complete absence of allergens.


\*Advisory Notice: The consumption of raw or undercooked foods such as meat, fish and eggs which may contain harmful bacteria, which may cause serious illness.


10/10/2022


# CUSTOMIZE YOUR ENTRÉE

Includes choice of starch, vegetable & sauce


Grilled Scottish Salmon   
21/28

Grilled CAB Filet Mignon   
(6 oz) 28 (8 oz) 34

Butter Basted Scallops   
(6) 37

Sous Vide Bone-In Chicken Breast   
24

Fried or Grilled Shrimp  
(6) 17 (12) 29

Butter & Herb Basted Pork Tenderloin   
22

Pan Seared Rainbow Trout   
17/29

Fried Beer Battered Cod  
26

Fresh Dayboat Special \*MP


## Vegetables

## Starches

## Sauces

Sauteed Spinach  
Grilled Jumbo Asparagus  
Crispy Brussels  
Coleslaw  
Garlic Sauteed Mushrooms  
Roasted Cabbage  
Haricot Verts

Whipped Yukon Potatoes  
Basmati Rice  
French Fries  
Buttered Linguini  
Farro

Lemon Beurre Blanc  
Tartar Sauce  
Roasted Carrot "Aioli"   
Lemon Aioli  
Demi Glace

ADDITIONAL SIDE \$5

# CHEF'S ENTRÉE SELECTIONS

Chef's Nightly Feature \*Market Price

Grilled Scottish Salmon 28

Basmati Rice, Vadouvan Cabbage, Vidalia Onion, Red Pepper, Lemon Aioli

Fish & Chips 26


Beer Battered Cod, House Fried Potatoes, Cole Slaw, Tartar Sauce

Seared Scallops 37

Parsnip Silken, Stacked Potatoes, Pomegranate, Carrot Pearls  
Lemon Basil Oil

Fall Grain Bowl 18 

Farro, Vadouvan Cabbage, Roasted Tomatoes & Onions  
Wild Mushrooms, Roasted Carrot Aioli

Grilled Ahi Tuna 30 

Charred Scallion Aioli, Mango & Bell Pepper Whipped Avocado  
Chilled Rice Noodles, Honey Tamari Glaze, Puffed Noodles

Beef Tips A La Gorgonzola 29

Beef Tenderloin Tips, Fettucine Pasta, Bleu Cheese Crumbles, Gorgonzola Sauce

Pan Seared Georgia Trout 17/29

Farro, Roasted Tomatoes & Onions, Haricot Verts, Shaved Almonds, Lemon Beurre Blanc