

Creed's

SEAFOOD AND STEAKS

"Curb Side, To Go"

As of March 25th, 2020

Starters

Artisan Cheese Board 13

Chef's selection of cheese and accompaniments

Lump Crab Cocktail 18

Citron cocktail sauce, lemon

***Three Grilled Lamb Chops 18**

Garlic and rosemary marinated, chianti demi

Salads

Traditional Caesar 10

Crisp romaine, cracked pepper croutons, locatelli cheese

Harvest Greens 9

Dried cranberries, toasted walnuts, fried goat cheese
crouton, creamy white balsamic vinaigrette

Classic Iceberg Wedge 9

Applewood smoked bacon, tomatoes, hardboiled egg, buttermilk bleu
cheese dressing

Baby Spinach Salad 10

Cucumbers, feta, greek olives, grape tomatoes, balsamic rosemary vinaigrette

Grilled Steaks & Chops

*Our steaks are served with potatoes,
garlic buttered haricot verts and choice of a sauce*

*6 oz. Center Cut Filet Mignon	38
*8 oz. Center Cut Filet Mignon	45
*Pan Seared Texas Rubbed Prime Reserve Pork Chop	31
*Grilled New Zealand Venison Loin	36

Chef's Specialties

***Pan Seared Sliced Filet Mignon 33**

Sliced filet mignon, roasted Yukon gold potatoes, sautéed spinach, Chianti demi-glace

***Black and Blue N. Y. Strip Steak 41**

Blackened steak topped with melted Roquefort cheese, roasted brussels sprouts,

Roasted Sliced Pork Sandwich 15

Tomato jam, spinach, fontina, brioche bun

***Half Pound Black Angus Sirloin Burger 15**

Green leaf lettuce, tomato, red onion, aged white cheddar or Swiss cheese, garlic fries

Sliced Ribeye Cheese Steak Sandwich 15

Caramelized onions, beer cheese sauce, French baguette

Sauces

(Additional sauce - \$2 each)

Chianti Demi-Glace

Brandy Peppercorn Sauce

Roquefort Demi-Glace

Lemongrass-Ginger Ponzu

Sides

Caramelized Sweet Onions 8

Roasted Brussels sprouts 8

Roasted Yukon Gold Potatoes 8

Roasted Sweet Potatoes 8

Desserts

Grand Marnier Dark Chocolate Mousse 11

House made whipped cream, orange zest, fresh mint

Creed's Cheesecake 9

Graham cracker crust, Chef's revolving sauce (ask your server), house made whipped cream, fresh mint

Artisan Cheese Board 12

Chef's selection of cheese and accompaniments

Pistachio Chocolate Layer Cake 11

Pistachio butter cream filling, chocolate glaze, white chocolate blossoms, house made whipped cream, fresh mint, pistachios

Executive Chef / Partner, John Talbot – Sous Chef - James Plum

*Consuming raw or undercooked meats, seafood or shellfish may increase your risk of food borne illness; especially if you have certain medical conditions.

“Curbside, To Go” menu is subject to change without notice.