

APPETIZERS

Dungeness Crab Cakes	\$14
<i>Two crab lump meat cakes deep fried, served over a white wine cream sauce topped with a cilantro corn salsa</i>	
Lemon Calamari	\$10
<i>Deep fried calamari served with fresh parmesan and marinara sauce</i>	
Spanish Onion Rings	\$6
<i>Fresh yellow onions sliced, battered and deep fried</i>	
Coconut Shrimp	\$12
<i>Four jumbo shrimp battered in a coconut batter, deep fried and served with a red chile lime sauce and a cucumber salad</i>	
Texas Boiled Shrimp	\$9 dozen
<i>Seasoned jumbo peel and eat shrimp served with cocktail sauce</i>	
4 Cheese Shrimp Fondue	\$10
<i>Jack, parmesan, blue and feta cheese fondue with blackened shrimp served with tortilla chips</i>	

SOUPS

Lobster Bisque	\$7.50 cup \$10 bowl
<i>A creamy tomato based soup with fresh lobster meat</i>	
Chicken Tortilla	\$7.50 cup \$10 bowl
Soup of the Day	\$4.50 cup \$7 bowl

SALADS

Wedge Salad	\$5
<i>Fresh iceberg wedge salad with sundried tomatoes, bacon and red onions with blue cheese dressing</i>	
Field Green House Salad	\$5
<i>Mixed greens, tomatoes, onions, and croutons served with choice of dressing</i>	
Spinach Salad	\$5
<i>with feta cheese, candied pecans and balsamic dressing</i>	

FRIED SEAFOOD

Shrimp	\$15
<i>Twelve fried jumbo shrimp, floured, deep fried, and served over a bed of golden french fries or crawfish potato salad</i>	
Creek Platter	\$24
<i>One catfish fillet, five shrimp, two ounces of crawfish, and two stuffed shrimp all battered and deep fried, served over a bed of golden french fries or crawfish potato salad</i>	
Shrimp and Catfish	\$16
<i>Two catfish fillets, six shrimp, battered and deep fried, served over a bed of golden french fries or crawfish potato salad</i>	
Catfish	\$15
<i>Three catfish fillets, battered and deep fried, served over a bed of golden french fries or crawfish potato salad</i>	
Stuffed Shrimp	\$16
<i>Four stuffed shrimp, battered and deep fried, served over a bed of golden french fries or crawfish potato salad</i>	

LOBSTER

Cold Water Maine Live Lobster	\$ Market
<i>Our freshest live Maine lobster slow cooked and served with lobster butter and choice of any two sides</i>	
Australian Rock Lobster Tail	\$34
<i>An eight ounce Australian lobster tail served with lobster butter and choice of two sides</i>	

CHOP HOUSE

Filet*	6 oz - \$24 or 10 oz - \$29
<i>Hand cut mesquite grilled and served with grilled asparagus and baked potato</i>	
Ribeye*	12 oz - \$24 or 16 oz - \$28
<i>Hand cut mesquite grilled and served with baked potato and string beans</i>	
Prime Rib	\$28
<i>16 oz. prime rib slow cooked to your perfection and served with sauteed mushrooms and garlic mashed potatoes</i>	
Beef Tenderloin Roulade	\$28
<i>8 oz. beef tenderloin stuffed with feta cheese and roasted garlic, topped with a red pepper wasabi and fresh guacamole and served with garlic mashed potatoes and sauteed spinach</i>	
Black and Blue Sirloin	\$24
<i>12 oz. hand cut top sirloin blackened and topped with bleu cheese crumbles and a balsamic reduction served with au gratin potatoes and sauteed spinach</i>	

SIDES

Jalapeño Cheese Grits	\$4	Grilled Asparagus
Crawfish Potato Salad		Sauteed Spinach
Garlic Mashed Potatoes		String Beans
Long Grain Wild Rice		Sauteed Mushrooms

FRESH SEAFOOD

Horseradish Salmon	\$20
<i>Fresh Atlantic salmon mesquite grilled, served with string beans, long grain wild rice and topped with a horseradish cream sauce</i>	
Grilled Mahi Florentine*	\$24
<i>8 oz. of grilled Costa Rican Mahi Mahi topped with sauteed crawfish and spinach in a lemon garlic butter sauce served with long grain wild rice</i>	
Cedar Plank Salmon*	\$20
<i>An 8 oz. salmon filet grilled on a cedar plank, served with grilled asparagus and lemon</i>	
Pepper Bacon Shrimp	\$18
<i>6 bacon wrapped jumbo shrimp, stuffed with mild jalapeno and monterey jack cheese, served with jalapeno grits, and string beans</i>	
Citrus Glazed Redfish*	\$24
<i>Blackened redfish topped with a peppery citrus glaze and served with sauteed spinach and long grain wild rice</i>	
Avocado Sea Bass*	\$28
<i>Pan seared Chilean sea bass topped with an avocado lime coulis and served with jalapeno grits and string beans</i>	

CHICKEN

Chicken Breast	\$14
<i>Seasoned eight ounce chicken breast mesquite grilled, served with garlic mashed potatoes and string beans</i>	
Stuffed Chicken Breast	\$15
<i>Stuffed with spinach and artichokes pan seared served with au gratin potatoes and string beans</i>	
Chicken Cordon Bleu	\$15
<i>Chicken breast breaded and fried topped with smoked ham, jack cheese and cream sauce served with au gratin potatoes and string beans</i>	

DESSERTS

Six Layer Chocolate Cake	\$8
Almond Praline Pie	\$8
Key Lime Pie	\$8
New York Cheese Cake	\$8

The consumption of raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

*** THESE PRODUCTS ARE COOKED TO DESIRED TEMPERATURES.**

LUNCH MENU

SALADS

- ★ **House Salad** \$4
Mixed greens, tomatoes, onions, and croutons with choice of dressing
- ★ **Grilled Chicken or Shrimp Caesar Salad** \$9
Grilled chicken or shrimp served over romaine lettuce with caesar dressing, croutons and fresh aged parmesan cheese
- ★ **Beef Tenderloin Salad*** \$10
Slices of grilled beef tenderloin atop a spring mix salad with fresh feta cheese, onions, tomatoes, cucumbers, house dressing topped with fried onion strings
- ★ **Grilled Chicken Salad** \$9
Grilled chicken breast, fresh feta cheese, onions, tomatoes, cucumbers, house dressing tossed in a spring mix salad and topped with fried onion strings
- ★ **Fire Grilled Veggie Salmon Salad*** \$9
Mesquite grilled salmon served over grilled asparagus, grilled broccoli, fresh feta cheese, onions in a spinach salad, tossed in a balsamic vinaigrette

SOUPS

- ★ **Lobster Bisque** \$7.50 cup \$10 bowl
A creamy tomato based soup with fresh lobster meat
- ★ **Chicken Tortilla**..... \$7.50 cup \$10 bowl
- ★ **Soup of the Day** \$4.50 cup \$7 bowl

SANDWICHES

- ★ **Cowboy Club Sandwich** \$8
Thin sliced ham, turkey, prime rib, bacon, and jack cheese, between layers of toasted texas toast, and mayo served with homemade potato chips
- ★ **Prime Rib Sandwich** \$8
1/4 lb of hot thin sliced prime rib with horseradish cream sauce, jack cheese and Bar-B-Q sauce served with homemade potato chips
- ★ **Monte Cristo** \$8
Deep fried sandwich stuffed with ham and jack cheese served with fries or chips
- ★ **Creek Burger*** \$8
1/2 lb chop steak burger with lettuce, tomato, pickles, and fried onion strings
- ★ **Grilled Chicken Guacamole Wrap** \$8
Grilled chicken, pinto beans, cheese, lettuce, guacamole in chipolte tortilla served with chips

NACHOS

- ★ *Topped with blue cheese, cheddar cheese, parmesan cheese, jalapenos, corn salsa, guacamole, sour cream and pinto beans*
- ★ **Grilled Chicken** \$10
- ★ **Grilled Steak** \$14

SEAFOOD

- ★ **Lunch Sampler** \$15
One catfish fillet, three shrimp, two ounces of crawfish, and one stuff shrimp all deep fried and served with golden french fries or crawfish potato salad
- ★ **Fried Catfish** \$8
Two five ounce catfish fillets deep fried and served over a bed of golden french fries or crawfish potato salad
- ★ **Fried Shrimp** \$8
Eight fried jumbo shrimp, floured and deep fried, served over a bed of golden french fries or crawfish potato salad
- ★ **Grilled Salmon Sinder*** \$12
Grilled salmon topped with a white wine cream sauce and cilantro corn salsa, served with long grain wild rice

CHOP HOUSE

- ★ **Chicken Fried Rib-Eye** \$16
Eight ounce ribeye tenderized, battered, and deep fried served with garlic mashed potatoes, string beans, and homemade gravy
- ★ **Chop Steak*** \$10
Eight ounce bacon wrapped chop steak topped with a mushroom au jus, jack cheese, and fried onion strings served with garlic mashed potatoes
- ★ **Chicken Breast** \$8
Seasoned eight ounce chicken breast mesquite grilled, served with garlic mashed potatoes
- ★ **Rib-Eye*** \$22
A hand cut 12 oz. ribeye steak mesquite grilled, served with a baked potato
- ★ **Filet Mignon*** \$18
Six ounce mignon mesquite grilled, served with garlic mashed potatoes and spicy onion rings

COPPER CREEK



FINE TEXAS DINING

SUNDAY - THURSDAY 11:00 AM - 10:00 PM
FRIDAY - SATURDAY 11:00 AM - 11:00 PM

325.692.4424

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