

DEER CREEK

A COASTAL GRILL

STARTERS

Steamed Prince Edward Island Mussels 18

Chorizo, Yuengling Broth, Absinthe, Fennel, Garlic, Shallot
Red Pepper, Peppadew Rouille, Grilled Bread

Baked Jumbo Lump Crab Cake 18

Mango Salsa, Red Pepper Coulis, Remoulade
Available as Entrée (2) 36

Low Country Oysters Rockefeller 18 

Half Dozen House Oysters, Parmesan, Spinach, Tasso Ham

Hearts of Palm "Ceviche" 13 

Lime, Lemon, Shallot, Cilantro, Olive Oil, Wonton Chips

SOUPS & SALADS

Shrimp Pozole 8/13

Hominy Beans, Radish, Onions, Cilantro, Lime

Classic Caesar Salad 7/10

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

Marinated Tomato & Burrata Salad 9/14 

Basil, Olive Oil, Saba, Sea Salt Flakes

Crab & Asparagus Salad 19

Jumbo Lump Crab, Asparagus, Radicchio, Frisee, Green Goddess
Lemon Bread Crumble

Deer Creek House Salad 7/10 

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

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.

CUSTOMIZE YOUR ENTRÉE

Includes choice of Starch, Vegetable & Sauce

Grilled Scottish Salmon 🚫
22/29

Fresh Dayboat Special *MP

Butter Basted Scallops 🚫
(6) 37

Grilled CAB Filet Mignon 🚫
(6 oz) 29 (8 oz) 35

Fried or Grilled Jumbo Shrimp
(3) 17 (6) 29

Sous Vide Bone-In Chicken Breast 🚫
22

Pan Seared Rainbow Trout 🚫
17/29

Chateau Pork Tenderloin
22

Vegetables ✓

Sauteed Spinach
Grilled Jumbo Asparagus
Crispy Brussels
Coleslaw

Starches ✓

Whipped Yukon Potatoes
Basmati Rice
French Fries
Buttered Linguini

Sauces

Lemon Beurre Blanc
Tarter Sauce
Gochujang "Aioli" 
Hollandaise
Demi Glace

ADDITIONAL SIDE \$6

CHEF'S ENTRÉE SELECTION

Chef's Nightly Feature *Market Price

Grilled Scottish Salmon 29 🚫

Marinated Tomatoes, Cucumber Guacamole, Lemon Marmalade 28

Fish & Chips 26

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

Scallops 37 🚫

Smashed Fingerling Potatoes, Artichokes, Red Pepper Silken, Hollandaise

Rice Bowl 18 

Basmati Rice, Brussels Sprouts, Braised Fennel, Maitake Mushrooms, Gochujang Aioli, sesame

Grilled Ahi Tuna 30 🚫

Charred Scallion Aioli, Mango & Bell Pepper Whipped Avocado, Cilantro, Honey Tamari Glaze

Beef Tips A La Gorgonzola 29

Beef Tenderloin Tips, Fettucine Pasta, Gorgonzola Sauce

Georgia Trout 25 🚫

Basmati Rice, Braised Fennel, Maitake Mushrooms, Brussels Sprouts, Lemon Beurre Blanc, Aleppo