

# DEER CREEK

A COASTAL GRILL

## STARTERS

Steamed Prince Edward Island Mussels 13

White Wine, Garlic, Shallot, Grilled Ciabatta

Chicken Stuffed Summer Roll 12

Chicken in Yellow Pepper Cream Sauce, Chimichurri

Baked Jumbo Lump Crab Cake 17

Black Bean & Corn Salsa, Shaved Cucumber, Remoulade Sauce

Available as Entrée (2) 34

Low Country Oysters Rockefeller 16 GF

Half Dozen James River Oysters, Parmesan, Spinach, Tasso Ham

Beef Tenderloin Skewers 15

Soy Glaze, Market Mushroom, Tomato, Red Onion, Cilantro, Basmati Rice

## SOUPS & SALADS

Soup of the Day 4/7

Shrimp & Tomato Saffron Soup 6/9

Diced Tomato, Spinach, Corn

Classic Caesar Salad 7/10 GF

Hearts of Romaine, Shaved Parmesan Reggiano Cheese, Focaccia Croutons

Caesar Dressing, Parmesan Tuile

Trader Hills Farms Aquaponic Greens 7/10 GF

Black Mission Figs, Goat Cheese, Toasted Pecans, Pickled Shallot, Reduced Balsamic

Tuna Niçoise Salad 15 GF

Seared Tuna, French Beans, Fingerling Potatoes, Tomato, Red Onion, Niçoise Olive, Egg

Lemon Oregano Vinaigrette

Deer Creek House Salad 6/9

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

The Landings Club is committed to purchasing local, sustainable seafood whenever possible.

For our guests with allergies, please inquire with your server on available options prepared by the Chef.

GF - denotes menu items that are Gluten Free as listed.

GF LEAF promotes whole and plant based foods that are nutrient dense dark colored, close to source and prepared minimally.

\*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.

Page updated

7.6.2021

# CUSTOMIZE YOUR ENTRÉE

Includes choice of Starch, Vegetable & Sauce

Butter Basted Diver Scallops  
(5) 34

Fresh Dayboat Special \*MP

Pan Seared Rainbow Trout  
15/24

Grilled CAB Natural Filet Mignon  
(6 oz) 26 (8 oz) 33

Grilled Scottish Salmon  
20/27

Sous Vide Bone-In Chicken Breast  
20

Broiled Local S.C. Flounder  
17/28

Cornmeal Crusted Fried  
N.C. Catfish  
17

Fried or Grilled Jumbo Shrimp  
(3) 14 (6) 28

## Vegetables

Haricot Verts  
Sautéed Spinach  
Charred Broccolini  
Grilled Jumbo Asparagus  
Crispy Brussels  
Coleslaw

## Starches


Whipped Yukon Potatoes  
Basmati Rice  
Fried Rice  
Sweet Potato Wedges  
French Fries  
Fried Yucca

## Sauces


Lemon Beurre Blanc  
Béarnaise  
Argentinian Chimichurri  
Almondine Sauce  
Sweet Thai Chili  
Sofrito Cream Sauce

ADDITIONAL SIDE 4.50

## CHEF'S ENTRÉE SELECTION

Grilled Scottish Salmon 28 

Artichoke and Farro Salad, Pea Purée, Charred Broccolini, Lemon Beurre Blanc

Fresh Seafood "Paella" 33 

Maine Lobster, Bay Scallops, Shrimp, English Peas, Corn, Cognac, Pepper Cream Sauce


Lemon & Herb Basted Scallops 34 

Succotash, Applewood Smoked Bacon, Corn Silken, Brown Butter Foam

Chef's Nightly Feature \*Market Price

Georgia Trout Almondine 25 

Creamed Wild Mushroom Barley, Haricot Verts, Almondine Sauce

Seasonal Vegetable Stir Fry 15 

Celery, Onion, Market Mushrooms, Yellow Peppers, Tomato, Fried Yucca

Grilled Ahí Tuna 27

Fried Rice, Sesame Seeds, Haricot Verts, Tamarind Sauce, Pickled Ginger, Crispy Rice Noodles