

Starters

Artisan Cheese Board	21
assorted fine cheese & cured meats golden raisin & cranberry mostarda lavash flatbreads accoutrements	
Sea Scallops	15
pan seared sea scallops corn fritters black garlic emulsion	
Crab Cakes	14
blue crab remoulade sauce frisée	
Tuna Poke cg	13
avocado wonton chips toasted sesame scallions	
Crispy Calamari cg	12
sweet soy toasted pistachio togarashi scallions	

Salads and Soup

Buratta	12
heirloom tomato arugula basil oil aged balsamic	
House Salad	7
mixed greens shredded carrot red cabbage cherry tomatoes croutons	
Caesar	11
romaine grilled crostini lemon pecorino parmesan asiago white anchovy	
Baby Iceberg Lettuce Wedge cg	9
diced tomatoes blue cheese crumbles fried onion strings Roquefort dressing	
Today's Soups cg	Cup - 5 / Bowl - 6.50
new creations daily	
<i>Add Grilled All-Natural Colorado Chicken Breast 6</i>	
<i>Add Three Grilled Jumbo Shrimp 9</i>	

"cg" denotes "contains gluten." Some of our dishes can be prepared gluten free. Please ask your server for details.
"cn" denotes "contains nuts." These dishes cannot be prepared without nuts.

Steaks

Salt Creek Steakhouse proudly serves Upper Choice Black Angus beef. The Black Angus breed is renowned for its excellent marbling. Our steaks are aged for a minimum of 21 days. This aging process helps bring out the extraordinary layers of rich, buttery flavor.

All (unless otherwise specified) are served with choice of sautéed quinoa, baked potato, or Chef's daily vegetable creation.

New York Strip 14 oz. hand cut from the heart of the short loin bursting with juicy flavor	37
Rib Eye 14 oz. a fine well-marbled home cut steak with the flavor of prime rib beef	37
Filet 8 oz. our most tender center cut beef tenderloin	37
Bone-In "Cowboy" Rib Eye 16 oz. our signature steak bone-in for that ultimate flavor	44
Prime Rib 14 oz. / 12 oz. slow roasted au jus creamy horseradish sauce	37/32

Add Ons

Oscar any entrée topped with blue crab asparagus béarnaise sauce	12
Grilled Shrimp Add 3 Shrimp to any entrée	9

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Summer Entrée Specials

Salt Creek Steakhouse receives fresh fish via express air and ground delivery within 24 hours after capture to ensure that your meal tastes as if you were dining at the shore.

Barramundi **28**

caramelized turnip | ruby red grapefruit supremes | wilted kale
| passion fruit vinaigrette

Skillet Pan Roasted Chicken **26**

roasted baby potatoes | charred leeks | sautéed wild mushrooms
| white wine & herb demi glace

Elk Flank Steak cg **35**

secret marinade | Cumberland sauce | roasted baby beets
| gnocchi roastini

Grilled Octopus & Crispy Pork Belly **37**

roasted red pepper coulis | fried yucca | smoked edamame
| chimichurri

Vegetarian

Cauliflower Steak **22**

sautéed quinoa | roasted mushrooms | zucchini | sunflower seed & arugula
pesto

Add Ons

Oscar any entrée **12**

topped with blue crab | asparagus | béarnaise sauce

Grilled Shrimp Add 3 Shrimp to any entrée **9**

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BBQ Plates

The name of the game is to cook low and slow. All our meats are slow smoked in-house daily. After the smoking process is completed, your meat will have a pink smoke ring around the outside and the ribs and chicken may turn pink on the inside...this is our personal guarantee of authenticity. True Central Texas BBQ slow-cooked on our Austin built custom pit.

Choices of meats: Beef, Ribs, Chicken, Sausage, or Pulled Pork

Served with your choice of two sides: Beans, Coleslaw, Whipped Sweet Potato, French Fries, or Corn Soufflé
Substitute sweet potato fries or pub salad for 2.25

Salt Creek Special – Choice of 3 Meats	22
Combination Plate – Choice of 2 Meats	19
1/2 rack Rib Plate cg	18

Sides

Baked Beans	4
Colorado Mac and Cheese	10
<i>Colorado ale and cheddar sauce, butter toasted bread crumbs, scallions</i>	
Cole Slaw	4
Corn Soufflé cg	5
Collard Greens	4
French Fries cg	5
Grilled Asparagus	7
Loaded Baked Potato	6
Sautéed Mushrooms	5
Old-Fashioned Onion Strings cg	5
Sweet Potato Fries	5
Yukon Gold Mashed Potatoes	5
Split Plate Charge (<i>Each plate served with 2 side items and a half portion of entrée</i>)	8

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Desserts

Cinnamon Toffee Bread Pudding cg	8
served warm with toffee sauce	
“Knock You Naked” Brownie cg, cn	8
double chocolate brownie vanilla ice cream chocolate and caramel sauce	
Chocolate Pot de Crème	8
chantilly cream shaved chocolate fresh berries	
Peach Cobbler cg, cn	9
blueberries bourbon vanilla ice cream candied pecans	
Matcha Creme Brûlée	9
blackberries candied ginger	
Ice Cream Sundae	6
vanilla ice cream chocolate and caramel sauce whipped cream cherry	

A 20% gratuity may be added to parties of 5 or more, split checks, and gift certificates. Gift certificates may not be redeemed for tax or gratuity. Please, no more than 4 split checks per table, one check for parties of 10 or more.

All major credit cards accepted- **Except American Express**
No checks please

Gift Certificates Available

*Our catering works on two premises -
Yours and ours.*

From business meetings to holiday celebrations, we cater any occasion.
Ask you server for more details.

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