SQUAW CREEK
SEASONAL MENU

SMALL PLATES

LOLLIPOP LAMP CHOPS 24
grilled to a perfect medium rare and served on a bed of sweet potato mash, drizzled with rich demi glaze

FIRECRACKER SHRIMP 15
fried tempura shrimp served over a bed of rice and drizzled in firecracker glaze

HOUSE PRETZEL 11
served with seasonal beer cheese

SEASONAL SALAD

MEDITERRANEAN SALAD 16
sous vide red beets, feta, dried cranberry, shallots and croutons on a bed of arugula, served with Italian dressing

HANDHELDS

served with house-made chips

CHICKEN PARMESAN 17
breaded chicken breast, topped with red sauce, provolone, arugula, balsamic drizzle on a focaccia bread

TURKEY DINNER HOAGIE 17
oven roasted turkey, mashed potatoes, stuffing, cranberry sauce on a hoagie bun with a side of turkey gravy

BACON APPLE JAM BURGER 17
eight ounce angus burger topped with apple infused bacon jam, gruyere cheese, lettuce, tomato and onion served with a pickle spear

SIGNATURE ENTREES

served with a garden salad

SHRIMP TEMPURA HIBACHI 28
vegetables over fried rice with fried tempura shrimp topped with sweet and sour sauce served with a side of Yum Yum sauce

CHICKEN APPLE RAVIOLI 24
burrata, pesto ravioli, topped with whiskey apple cream sauce served with grilled chicken

JAGERSCHNITZEL 24
veal, pounded thin and dipped in batter, fried to a golden brown and served over mashed potatoes, topped with mushroom gravy

KIELBASA AND PIEROGIES 15
grilled kielbasa with onion over pierogies, topped with beer cheese

SEASONAL ACCOMPANIMENTS
spätzle - cooked in brown butter and thyme $3
sweet potato mash - made with butter and brown sugar $3