

Welcome to
**DANNY'S
 ON THE GREEN!**
 Sit awhile and enjoy our great food,
 casual atmosphere and
 beautiful view of
 Creekside Golf Club.



CHIP SHOTS (APPETIZERS & SMALL PLATES)

Onion Rings - 3/4 lb. gourmet breaded onion rings deep fried and served with garlic aioli - \$14

Deep Fried White Cheddar Cheese Curds - Wisconsin white cheddar cheese curds, battered and deep fried. Served with chipotle aioli \$13

Asian Steak Bites - Sautéed tender steak bites in sweet chili ginger soy sauce. Garnished with wasabi aioli, scallions and sesame seeds \$18

Hummus Plate - Roasted red pepper hummus with Kalamata olives, Feta, cucumbers, grape tomatoes and grilled pita bread \$15

Coconut Breaded Prawns - With pineapple sweet chili aioli. \$18

Prawns Limoncello -Chilled Gulf shrimp marinated with garlic, shallots, olive oil, and white wine tossed with fresh basil, roasted tomatoes, and limoncello. Served with grilled pita bread. \$18

Steamer Clams - One pound of sweet, tender baby clams steamed in wine, lemon, garlic, and butter. \$18

Cajun Dusted Calamari - Tender calamari rings and tentacles tossed in seasoned flour, deep fried and tossed in Cajun spice. Served with garlic aioli \$18

THE PUTTING GREEN (SALADS)

Add grilled or crispy chicken or tofu to any of the following salads for \$8

Add spicy calamari, fried oysters, 6 jumbo prawns, seared ahi or steak bites for \$12. Add grilled salmon for \$14

Caesar

Chopped romaine and shaved Parmesan tossed in our house made Caesar dressing. Garnished with crispy croutons and more Parmesan \$12

Wedge

Crisp iceberg wedge with crumbled blue cheese, grape tomatoes, smoky bacon bits, green onions, and hard-boiled egg. Drizzled with sweet balsamic reduction. Your choice of salad dressing on the side. - \$14

Northwest

Mixed greens topped with shredded cheese, sliced apples, candied hazelnuts, and dried cranberries. Served with blueberry balsamic vinaigrette. - \$14

Creekside Cobb

Mixed greens with diced bacon, chopped egg, grape tomatoes, crumbled blue cheese, diced chicken, and avocado. - \$15

Southwest Fajita

Mixed greens served over crispy tortilla chips and topped with tomatoes, shredded cheese, avocado, seasoned black beans, grilled onions, and roasted peppers. Served with fiesta ranch. - \$14

Asian Chicken

Mixed greens tossed with sesame ginger cilantro dressing topped with shredded carrots, cucumbers, scallions, cabbage, and sweet chili chicken breast. - \$15

Citrus Onion Salad

Mixed greens topped with grapefruit and orange segments with marinated red onion, candied walnuts, dried sour cherries, and Feta cheese in a toasted cumin and mint vinaigrette - \$15

Side House Salad or Caesar Salad \$6

House Made Soups - Cup \$6 Bowl \$8

Side of French Fries or Tater Tots - \$6

Side of Fruit, Cottage Cheese, or Coleslaw - \$4

THE PAR FIVES

(PASTA & DINNER FARE)

Add soup, salad, or Caesar for \$3. Sub gluten free penne pasta on pasta dishes at no charge.

Sesame Ahi

Sesame seed seared ahi tuna steak striped with Wasabi and pineapple aioli.
Served with steamed brown rice and vegetable du jour. \$28

Shrimp Scampi

Six jumbo prawns sautéed in garlic, white wine, lemon and butter with grape tomatoes and scallions. Tossed with fettuccine and Parmesan. \$28

Chicken Marsala

Grilled chicken breast covered with a rich mushroom and Marsala wine demi glace.
Served with creamy mashed potatoes and vegetable du jour. \$26

Cilantro Grilled Chicken

Grilled chicken breast with cilantro pesto and roasted tomatoes.
Served with roasted Yukon gold potatoes and vegetables. \$28

Lemon Herb Grilled Salmon

On a bed of baby spinach drizzled with marionberry lavender coulis.
Served with roasted Yukon gold potatoes and vegetables. \$32

Smoked Pork Tenderloin

Garlic and herb marinated smoked pork tenderloin medallions served over wild mushroom ravioli with a sage demi glace drizzled with blood orange balsamic glaze. \$30

Steak Rotini

Tender sautéed steak bites with mushrooms and shallots in a Marsala wine demi-glace. Tossed with rotini and garnished with sour cream, diced tomatoes and scallions. \$27

Choice Certified

6 oz Angus Top Sirloin

Charbroiled to your specification and served with mashed potatoes and vegetable du jour. \$30

Steak add-ons

Sautéed mushrooms - \$4

Grilled onions - \$4

Blue cheese - \$4

Four grilled prawns - \$8

Four coconut prawns - \$12

Dinner Sides

Steamed broccoli or vegetable \$5

Mashed potatoes \$5

Parties of 10 or more will have a 20% gratuity automatically added