



THE  
CREEDE HOTEL  
FOR THE TABLE  
2 P M - 8 P M

**parmesan-truffle fries V** 12  
fries, white truffle oil, grated parmesan,  
parsley with roasted garlic aioli

**maryland crab cakes** 18  
lump crabmeat, breadcrumbs, mayo,  
dijon, lemon, parsley served with dill  
remoulade

**charcuterie board GFO** 21  
an assortment of meat and cheeses,  
rosemary fig compote, and crackers

**coconut shrimp over asian slaw** 16  
panko bread crumbs, shaved coconut,  
sherry vinegar Szechuan sauce

**fried avocado V** 12  
1/2 avocado lightly breaded, fried, and  
topped with mango pico, queso fresco  
and lime crema

**fried oysters** 16  
6 Washington state farm raised oysters  
lightly breaded, fried, and served with  
remoulade sauce

**sesame seared ahi tuna with  
wakame and cucumber salad GF** 18  
sesame seed seared 4oz ahi tuna sliced  
and served with a soy wasabi dipping  
sauce, seaweed salad and cucumber  
salad

**smoked duck and gruyere quesadilla  
with arugula and mango pico** 16  
smoked duck breast, shredded gruyere,  
arugula, mango pico, sour cream

**spring rolls with peanut sauce GF** 14  
shrimp, rice, vermicelli, carrot, cucumber,  
cilantro, mint and basil served with a  
hoisen and sweet chili peanut sauce

V = vegetarian

VV = vegan

GF = gluten free

GFO = gluten free option

DESSERT

Brandon's carrot cake

peach crisp + vanilla ice cream

turtle cheesecake

tiramisu

chocolate chip cannoli

# DINNER

4:30 PM - 8 PM

## SOUP + SALAD

### STARTER SALADS

- starter house salad VV GFO** 8  
spring mix, carrots, cucumber, pickled red onions, croutons with choice of balsamic vinaigrette, ranch, or blue cheese
- starter caesar GFO** 9  
chopped romaine, shaved parmesan, white anchovy caesar dressing
- starter wedge GF** 10  
iceberg, chopped bacon, Danish blue cheese dressing, seared tomato

### ENTRÉE SALADS

- pear and goat cheese salad** 18  
saffron poached pear, herbed goat cheese, grilled sweet onion, toasted almonds on spinach and arugula with balsamic reduction

### SOUP

8 cup / 10 bowl

- soup of the day**  
daily homemade chef special

## ENTRÉES

### PASTAS

- cheese ravioli V** 24  
ricotta cheese ravioli, roasted butternut squash, and fresh spinach with sage burre blanc
- stuffed chicken breast rigatoni** 26  
grilled chicken breast stuffed with artichokes and spinach with a tomato basil cream sauce served over rigatoni
- shrimp scampi with linguini** 26  
6 large shrimp sauteed with burre blanc, red pepper flakes, fresh basil and parsley tossed with linguini
- mediterranean pasta V** 24  
burre blanc, feta, marinated artichokes, roasted red pepper, capers, kalamata olives, heirloom cherry tomatoes, fresh basil and parsley tossed in linguini  
add grilled chicken 4

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### PLATES

- smoked beef bourguignon** 26  
smoked and braised eye of round, bacon, mushrooms, pearl onions, in a dark roux beef broth served over garlic-roasted mashed potatoes garnished with fresh herbs
- chicken piccata** 24  
lightly floured and pan seared chicken breast with a lemon, butter, white wine, and caper sauce served with garlic mashed potatoes and grilled asparagus
- grilled salmon with chimichurri GF** 32  
served with rice pilaf and grilled asparagus
- grilled pork loin with cherry merlot sauce** 28  
herb brined and grilled, served with a loaded baked potato; sour cream, bacon, and chives
- cauliflower and potato massaman curry VV** 19  
a mild curry with coconut milk, grilled onions, lemongrass, roasted peanuts, cumin, cardamom, and cinnamon served with rice and grilled asparagus  
+ *grilled chicken* 5
- ratatouille V** 18  
grilled eggplant, yellow squash, zucchini, colored bell peppers, crushed tomato, herbs du Provence served with grilled asparagus

## KIDS MENU

ALL ITEMS ARE \$8

chicken strips + fries

grilled cheese & fries

buttered noodles

kid's mac and cheese



### STEAKS

- bison chicken fried steak** 23  
tenderized Colorado bison fried in a light and crispy batter served with cracked pepper buttermilk gravy over garlic mashed potatoes
- filet of beef au poivre GF** 40  
6oz beef tenderloin with a brandy-green peppercorn cream sauce served with roasted garlic mashed potatoes and grilled asparagus
- steak frites** 28  
8oz marinated flank steak grilled and served with pico, french fries, and grilled asparagus
- 14oz Colorado bison ribeye GF** 40  
with herb and garlic compound butter served with grilled asparagus and a loaded baked potato; sour cream, bacon, and chives