



THE  
CREEDE HOTEL

# LUNCH

11AM - 2PM

## SANDWICHES + WRAPS

served with fries or garden salad  
gluten free bread available

**tomato-basil grilled cheese V GFO 12**  
Tillamook aged white cheddar, fresh tomato, and basil on toasted sourdough

**reuben GFO 16**  
sliced corned beef, sauerkraut, thousand Island dressing on toasted marble rye

**balsamic grilled chicken sandwich GFO 16**  
grilled chicken, feta crumbles, fresh basil, balsamic reduction mayo on toasted sourdough

**BLT GFO 14**  
thick cut bacon, romaine, sliced tomato, mayo on toasted sourdough

**madras chicken salad wrap 16**  
diced chicken breast, mayo, celery, golden raisins, honey, madras curry powder

**ratatouille wrap VV 16**  
grilled eggplant, yellow squash, zucchini, colored bell peppers, tomato, herbs du Provence wrapped in naan

**falafel wrap V 16**  
4 falafel, hummus, shredded lettuce, tomato, tzatziki, cucumber, carrot, crumbled feta wrapped in naan

**lamb and beef burger GFO 16**  
ground lamb and beef patty, feta, tomato, shredded romaine, and tzatziki sauce on a toasted brioche bun

**black bean burger VV 14**  
vegan black bean burger with lettuce and tomato on a toasted brioche bun

**bison burger GFO 15**  
6oz Colorado bison, brioche bun, with lettuce tomato and pickle on the side  
+ cheddar, american, swiss, 1  
+ bacon, avocado 2

## SOUP + SALAD

### SOUP

8 cup / 10 bowl

**soup of the day**  
daily homemade chef special

### ENTRÉE SALADS

add chicken 4 / grilled salmon 8

**house entree salad VV GFO 10**  
spring mix, carrots, cucumber, pickled red onions, croutons with choice of balsamic vin, ranch, or blue cheese

**caesar entree salad GFO 11**  
chopped romaine, shaved parmesan, white anchovy caesar dressing, croutons

**greek entree salad V GFO 12**  
mixed greens, crumbled feta, heirloom cherry tomatoes, kalamata olives, capers, pickled red onion, cucumber

**madras curry chicken salad on greens GF 16**  
spinach and arugula with carrots, cucumber, and heirloom cherry tomatoes; served with naan flatbread

**smoked salmon salad on greens GF 18**  
house pecan smoked salmon, capers, mayo, lemon zest, and fresh dill on a bed of spinach and arugula with carrots; served with naan flatbread

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

V = vegetarian

VV = vegan

GF = gluten free

GFO = gluten free option

## NOODLES

**mac and cheese 14**  
house made mornay using cheddar, gruyere, and American cheeses tossed with cavatappi noodles and garnished with chives  
+ green chili 2, + bacon 4, + lobster 6,  
+ white truffle oil 2

**Vietnamese vermicelli bowl GF 18**  
Shrimp / Chicken / Pork  
vermicelli rice noodles, shredded romaine, cucumber, carrot, bean sprouts, basil, cilantro, mint, roasted peanuts, and Vietnamese fish sauce

**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

## KID'S MENU

ALL ITEMS ARE \$8

chicken strips + fries    grilled cheese + fries  
buttered noodles        kid's mac and cheese

## DESSERT

Brandon's carrot cake  
peach crisp + vanilla ice cream  
turtle cheesecake  
tiramisu  
chocolate chip cannoli