

chocolate ganache soufflé

Made to Order, Fresh Baked Double Chocolate Soufflé, Finished Table-Side with Warm Chocolate Ganache Whipped Cream and a Sprinkle of Powdered Sugar

\$13.95

This Special Dessert Takes 25 Minutes to Prepare

[take a sip]

[our signatures served up]

\$12

patron pomegranate martini

Patron Silver, Patron Citronage Pomegranate Juice, Fresh Lemon & Lime Juice Shaken & Served in a Sugar Rimmed Glass

princeton flirtini

Ketel One Citron, Chambord, Champagne Splash of Pineapple, Lemon Twist

french pear martini

Absolut Pears & St. Germain Elderflower Liqueur Shaken & Topped with Prosecco, Fresh Pear Slice

big cranapple martini

Bacardi Big Apple, Cranberry, Cointreau Splash of Sweet & Sour, Perfectly Chilled

caramel macchiato martini

Van Gogh Dutch Caramel Vodka & Espresso Chilled in a Caramel Rimmed Glass Marked with Fresh Whipped Cream

salt creek classic

Grey Goose Vodka & Dry Vermouth Garlic & Pimento Stuffed Olives

[specials]

salt creek sunrise 10

Patron Añejo, Domaine de Canton Ginger Liqueur On the Rocks With Muddled Orange and Cherry

scg sangria 10

A Traditional yet Unique SCG Blend of Red & White Wines, Fine Spirits & Fresh Fruit

classic pimm's cup 9

Pimm's No1 with Fresh Squeezed Lemonade Muddled with Fresh Mint, Lemon & Orange Garnished with a Fresh Cucumber Slice

patron silver margarita 12

Cointreau, Sweet n Sour, Splash of Orange Juice Served Shaken with a Grand Marnier Float

"create your own"

premium wine flights

Choose Any Three of Our "Wines By The Glass" To Create Your Own Wine Flight. (2.5-Ounce Pour of Each Wine Offered)

Every Wine Comes Along with Winemaker Tasting Notes. Try a Different Combination of Glass Wines Each Time You Come In!

[to start]

artisanal cheese plate 11.95

Great Hill Blue, Moses Sleeper Brie, Bijou Buttons Aged Goat paired with Bourbon Caramel Sauce, Wine-Soaked Golden Raisins & Sweet Heirloom Tomato Marmalade

baked goat cheese marinara 10.95

Sautéed Wild Mushrooms, Caramelized Onions & Focaccia

calamari fritto misto 13.95

Buttermilk Marinated, Fried Crisp with Seasonal Vegetables & Citrus Remoulade

scg chips 6.95

House Made Onion Dip, Sea Salt & Malt Vinegar

creek sliders 15.95

Blue Cheese Aioli & Wild Baby Arugula. Served on King's Sweet Hawaiian Buns

maryland crab cake 16.95

Roasted Corn Salsa, Saffron Orange Aioli & Citrus Remoulade

stuffed jumbo shrimp 14.95

Stuffed with Horseradish, Bacon-Wrapped & Chipotle Honey

ahi tuna stack 16.95

Sashimi-Style, Stacked with Avocado, Cucumber, Wasabi & Ginger Soy

[soup]

lobster bisque 8.95

Maine Lobster Stock, Cream, Tarragon & Sherry

[greens]

salt creek house (g) 7.95

Granny Smith's, Tomato, Gorgonzola, Glazed Walnuts & Balsamic Vinaigrette on Baby Greens

• large \$11

caesar over mesquite 8.95

Salt Creek Grille Favorite, Asiago & Caesar Dressing on Mesquite Grilled Romaine

• large \$12 • add grilled chicken or salmon \$5

wedge salad (g) 8.95

Cherry Tomatoes, Applewood Smoked Bacon and Shaved Red Onion

Blue Cheese Dressing on Iceberg Lettuce

• add grilled chicken or salmon \$5 • add grilled shrimp \$6

pear and warm goat cheese salad 13.95

Phyllo-Wrapped Goat Cheese, Anjou Pears, Tomatoes & Glazed Walnuts

Sherry Vinaigrette on Baby Greens

reinvented creek bbq chicken (g) 13.95

Bell & Evens Organic Chicken Breast, Black Beans, Onions, Corn, Avocado & Cilantro

Red Pepper Vinaigrette on Romaine

beef teriyaki cobb 14.95

Marinated All Natural Hanger Steak, Great Hill Blue Cheese

Bacon, Red Onion, Egg, Roasted Peppers & Balsamic Vinaigrette on Butter Lettuce

smoked ahi salad (g) 15.95

Citrus, Shaved Celery, Red Grapes & Sherry Vinaigrette on Baby Greens

[handhelds]

blackened ahi tuna steak sandwich 14.95

Seared Rare, Daikon Sprouts, Tomato, Avocado & Wasabi Mayo on King's Hawaiian Sweet Bun

With Salt Creek Grille House Salad

grilled vegetable wrap 12.95

Zucchini, Baby Wild Arugula, Portobello Mushroom, Heirloom Tomato, Roasted Peppers

Bijou Buttons Goat Cheese & Hummus with Sweet Potato Fries

french dip - creek style 15.95

Sliced to Order, Slow Roasted Medium Rare Prime Rib with Horseradish Cream & Au Jus

On a "Grinder Roll" With Salt Creek Grille Garlic Fries

• add caramelized onions \$1 • add swiss cheese \$1

dry rubbed beef brisket sandwich 15.95

Spicy BBQ, Coleslaw on Ciabatta With Salt Creek Grille Garlic Fries

grilled chicken sandwich 15.95

Bell & Evens Organic Chicken Breast, Roasted Peppers, Burrata Cheese & Basil

On Lightly Salted Pretzel Bread With Salt Creek Grille Garlic Fries

[grille burgers]

all natural beef

Mesquite Grilled, on King's Hawaiian Sweet Bun. Served with Salt Creek Garlic Fries

the cheese burger 13.95

Cheddar Cheese, Iceberg Lettuce, Onion, Tomato & Pickle

the teriyaki 14.95

Teriyaki Bacon, Hot Mustard & Herb Salad

stuffed "blues" burger 14.95

Gorgonzola Stuffed, Arugula, Fried Onions, Tomato, Pickle & Blue Cheese Aioli

grilled natural turkey burger 14.95

Feta Cheese, Sweet Peppers, Cucumbers, Butter Lettuce

Sweet Heirloom Tomato Marmalade on a Whole Wheat Bun

kobe burger 19.95

Humboldt Fog Cheese, Arugula, Red Onion, Tomato & Garlic Butter

[fresh fish]

grilled sweet soy atlantic salmon Brown Rice with Almonds & Baby Bok Choy	19.95
spiced ahi tuna (g) Mint, Lime Yogurt, Grilled Asparagus & Quinoa "Tabouli"	25.95
rock shrimp risotto (g) Sweet Corn, Basil & Lemon	15.95
citrus glazed swordfish (g) Baby Tomatoes, Citrus Segments, Kale, Garlic & Avocado Mousse	24.95

[grille specialties]

woodfired chicken breast (g) Bell & Evens Organic Chicken, Sautéed Sweet Corn, Kale, Butter Beans, Tomatoes With Roasted Tomatillo Sauce	16.95
porterhouse fusilli Sliced All Natural Filet & New York Steak, Local Chef Select Garden Vegetables Over hand Rolled Lucy's Fusilli Pasta with Veal Jus	23.95
spaghetti squash & ricotta ravioli Corn, Slivered Almonds, Snow Peas, Capers, Cherry Tomatoes, Kale & Sweet Heirloom Tomato Marmalade	16.95
grilled tofu (g) Wine-Soaked Golden Raisin, Almonds, Kale, & Red Grapes Atop Quinoa	15.95
braised short ribs (g) Prepared "Osso Bucco Style", Oven Roasted Yukon Golds, Wild Mushrooms, Sauerkraut & Pickles	24.95
mesquite grilled baby back ribs (g) Slow-Roasted, Brushed with Tangy BBQ Sauce & Salt Creek Garlic Fries	25.95
the grille chop (g) Finished with Apple Gastrique, Served with Sweet Potato Fries & Roasted Asparagus	26.95

[from the flame]

hand cut, all natural beef

Choice Of One: Béarnaise Sauce, Classic Demi-Glace, Garlic Butter or Wild Mushrooms
[FOR STEAK LOVERS] Add One: Blue Cheese or Caramelized Balsamic Onions - \$0 - "It's On Us"
 Add Our Signature Stuffed Jumbo Shrimp - \$3 ea

[CHOOSE A TEMP]	RARE: Very Red, Cool Center	MEDIUM WELL: Slightly Pink	
	MEDIUM RARE: Red, Warm Center	WELL DONE: Cooked Through	
	MEDIUM: Warm, Pink Center		
coffee encrusted new york steak (g) Baby Wild Arugula, Great Hill Blue Cheese, Oven Roasted Potatoes & Bourbon Caramel	28.95		
petite filet mignon (g) Oven Roasted Yukon Golds & Asparagus	28.95		
filet mignon (g) Oven Roasted Yukon Golds & Asparagus	35.95		
blue cheese crusted "baseball-cut" top sirloin Baseball Cut Sirloin, Caramelized Onions, Classic Demi-Glace & Served with Oven Roasted Yukon Golds	29.95		
mesquite grilled all-natural hanger steak Oven Roasted Yukon Golds, Asparagus & Cauliflower Purée	21.95		

[signature sides]

oven roasted yukon golds (g)	6
mashed yukon golds (g)	6
honey & ginger glazed carrots (g)	6
creamed corn & spinach (g)	7
brown rice With Almonds & Baby Bok Choy (g)	6
oven roasted asparagus (g)	6

(g) gluten free

salt creek grille • princeton, forrestal village

FOR RESERVATIONS, PRIVATE EVENTS AND ENTERTAINMENT CALENDAR VISIT

www.saltcreekgrille.com

PHONE (609) 419-4200

18% Gratuity Added For Parties of 6 or Larger Please No Separate Checks Entrée Split Plate Charge \$4
 * Be aware that consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.

As we make culinary strides to please the changing palate of our guests, we do so with a fresh(er), local approach to our menu. Our "Fresh (Reinvented)" direction finds its way to our recipes by way of lighter, yet flavorful ingredients, an emphasis on local farms and products: combining a mix of flavors unique to our menu...all the while staying true to our Grille origin

**salt
creek
grille**

est. 1996