

# Alberta Creek Cafe

Summer 2018  
"Just for Fun"<sup>tm</sup>

## *Appetizers*

- Chilled Shrimp Cocktail** - Four large chilled deveined shrimp 8  
**Cheese Stuffed Jalapenos** – Breaded fried jalapenos stuffed with three cheeses 7  
**Fried Mushrooms** - Battered and deep fried with dipping sauce 7  
**Battered Green Beans** – Lightly battered green beans with dipping sauce 7  
**Mozzarella Sticks** – Five Breaded Motz sticks with marinara sauce 6  
**Calamari** - Lightly battered calamari rings 8  
**Fried Pickles** – Basket of sliced pickles breaded and fried 6  
**Saucy Meatball** - Meatballs with delicious homemade secret sauce 8  
**Crab Balls** – Six crab cake balls with Creek dipping sauce 7

## *Salads*

- Oriental Chicken Salad** - Crisp greens, grilled chicken, mandarin pieces, sunflower seeds 10  
**Caesar Salad** – Crisp romaine, croutons, dressing, topped with Parmesan cheese 8  
\*\*add grilled or fried chicken to the above 3  
**House Salad** – Crisp mixed greens, house made croutons, cherry tomatoes, cheese 4

## **MAINS**

*Dinners are served with one side and a house salad*

## *Steaks*

- Rib eye** 12oz Beautifully marbled hand cut steak 20  
16oz Beautifully marbled hand cut steak 28
- Steak Oscar** Add Bernaise sauce with fresh crab meat to any steak 6
- Filet** 7oz The most tender filet you have ever tasted 28
- Prime Rib** Queen Cut 12oz 20 (While it lasts)  
King Cut 16oz 28 (While it lasts)
- Chicken Fried Steak** Handmade per order 12  
**Hamburger Steak 10oz** Served with grilled onions and brown gravy 12

- \*\*Add an 1/2lb lobster tail 16  
\*\*Add 3 large shrimp 7  
\*\*Add sautéed mushrooms 5  
\*\*Add sautéed onions 3

### *Chicken*

<b>Red Creek Grilled Chicken Breast</b> - Large 8oz breast and mesquite smoke marinade	14
<b>Raspberry Chipotle Breast</b> – Large 8oz breast with special sauce	14
<b>Grilled Lemon Pepper Breast</b> – large 8oz breast grilled and lemon peppered	13
<b>Blackened Grilled Breast</b> – 8oz breast all cajun'd up	13
<b>Chicken Fried Chicken</b> - Large 8oz breast hand battered	11
<b>Baked Chicken Cordon Bleu</b> - Panco coated, mozzarella, prosciutto and chicken breast	12

### *Fish & Seafood*

<b>Catfish Alberta</b> – Two fillets rolled in seasoned saltines, hush puppies, corn nuggets, coleslaw	14
<b>Southern Catfish</b> – Two fillets dusted with cornmeal, hush puppies, corn nuggets, coleslaw	14
<b>Blackened Catfish</b> – Two cajun'd fillets, hush puppies, corn nuggets, coleslaw	14
<b>Lemon Peppered Catfish</b> - Two grilled fillets, hush puppies, corn nuggets, coleslaw	14
<b>Ocean Scallops</b> - Six large scallops served on bed of rice	22
<b>Lobster Tail</b> – One 8-10oz cold water broiled lobster tail	25
<b>Snow Crab Legs</b> – 3 -5 Snow crab clusters with drawn butter	24
<b>Shrimp Scampi</b> – Half dozen large shrimp scampi style with wild rice	16

**Catch of the Day** (ask server) Market Price

### *Sides*

<b>Baked Potato</b>	4	<b>Mashed Potatoes</b>	4
<b>Green Veggies</b>	4	<b>Creek Fries</b>	4
<b>Rice</b>	4	<b>Mac N Cheese</b>	4 (when available)

### *Kids Menu (10 and under)*

Served with one child portion side

<b>Steak</b> – 7 oz. Sirloin	10
<b>Breast Grilled</b> – 6 oz. breast grilled	7
<b>Chicken Strips</b> – 2 strips with a side	7
<b>Bone-in Wings</b> - 6 wings	9
<b>Hamburger Steak</b> – 4oz hamburger patty	9

### *Desserts*

<b>Cobbler</b> – Cooked daily. Ask your server for the cobbler available today	5
<b>Cake</b> – Ask your server for today's offerings	6
<b>Molten Chocolate Cake</b> – Prepared per order	6
**add one scoop of vanilla ice cream to any dessert	2

## **Alberta Creek Resort & Marina** **Since 1954**

We reserve the right to refuse service.  
An 18% gratuity may be added to tables of 6 or more.  
Shirt and shoes required after 5pm.