

# Sample Menu

## (Weekly Changing Menus)

### Call for current Menu 719.598.8667

The Margarita at PineCreek

### Dinner Menu

#### Tonight's Menu

Soups ~~~Served with Fresh Baked Bread

Soup Du Jour (gf)

Salads ~~~Served with Fresh Baked Bread

Sesame Dressing, Greens, Carrots, Cucumber, Tomato, Edamame & Crisp Wontons (gf)

French Balsamic Vinaigrette, Greens, Marinated Tomatoes, Red Onion, Feta & Croutons (gf)

#### Entrees

**Pan-Roasted Scottish Salmon** (gf)

Jasmine Rice, Coconut-Basil Curry Sauce & Caramelized Vegetables

~ *Terra Alpino Pinot Bianco*

**\*Grilled New York Strip** (gf)

Mashed Potatoes, Gaujillo Chile-Mustard Jus, Sautéed Shallots & Spinach  
& Roasted Garlic-Goat Cheese Crema

~ *St Cosme Cotes Du Rhone*

**Ricotta-Parmesan Crisp Eggplant Rollatini**

Sauce Pomodoro, Seasonal Vegetables, Wild Mushroom & Balsamic

~*Chateau St Michelle Merlot*

**\*Grilled Herb-Garlic Marinated Lamb T-bone Chops** (gf)

Polenta, Harissa Puree, Sauce Riata & Mediterranean Salpicon

~ *Campo Viejo Rioja Reserva*

#### Desserts

Chocolate Brownie w/ Peppermint Ice Cream, Ganache & Peppermint Bark

Panna Cotta w/ Blackberries & Shortbread (gf)

Gingerbread Bread Pudding w/ Crème Anglaise

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~Price Fixe Menu Options~      ~Four Course \$54    ~Three Course \$48

~Wine Pairing/Tasting Options    ~Two Wines \$18    ~Three Wines \$25

(gf) Our Kitchen is not 100% Gluten Free; these dishes can be made gluten friendly

\*Consuming raw or undercooked foods may increase a risk of food related illnesses

~Please notify our staff of any Dietary Restriction, Thank you

~Gratuuity added to parties of 6 or more & separate checks

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## Ala Carte Appetizers / Add-On Options

Crab Dip w/ Spinach, Artichoke Gratin (gf)

Toast, Veggies & Pita

\$15

Charcuterie Plate OR Cheese Plate (gf)

w/ Accompaniments

\$18

Chef's Board (gf)

Combination Charcuterie & Cheese w/ Accompaniments

\$27

Mezze Platter (gf)

Roasted Garlic Hummus & Spinach -Herb Falafel, Veggies, Pita, Harissa, Raita, Olives & Feta

\$16

House-Smoked Salmon Cakes

Horseradish Crema, Arugula-Tomato Salad, Pickled Onion & Crisp Capers

\$15

Blue Crab & Leek Arancini

Sofrito Aioli & Accompaniments

\$13

Menus are Subject to change

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