

SALT CREEK

G·R·I·L·L·E

Plaza El Segundo
760 South Sepulveda Boulevard
El Segundo, CA 90245

CALL 800-774-3663, PRESS 2 THEN ENTER EXT. 436
or Phone: (310) 335-9288

Email This Menu At:
YourRestaurantConnection.com

LUNCH MENU

STARTERS

- STUFFED JUMBO SHRIMP 15
Stuffed with Horseradish, Bacon-Wrapped, Chipotle Honey Sauce on the Side for Dipping
- AHI TUNA STACK 16
Sashimi-Style, Stacked with Avocado & Cucumber, Served with Wasabi, Ginger & Soy
- BAKED GOAT CHEESE 10
Sautéed Wild Mushrooms, Caramelized Onions & Marinara Focaccia Bread for Dipping
- MESQUITE GRILLED ARTICHOKE 13
Garlic Aioli & Drawn Butter for Dipping, Served over Coleslaw
- KOBE SLIDERS 15
Ground Kobe Beef, Blue Cheese Aioli on a Special Sweet Bread
- CALAMARI SPICY REMOULADE & HOT MUSTARD SAUCE 14
- LOBSTER BISQUE FRESH HERBS & SPICES 8
- SOUP OF THE DAY DAILY CHEF CREATION 8

SALADS

- THE CREEK BBQ CHICKEN SALAD 15
Gorgonzola, Granny Smiths, Corn, Tomatoes, Avocado & Tortilla Strips with Cilantro Ranch
- "PRIME" FLAT IRON STEAK SALAD 15
Served Rare, Smoked Tomatoes, Corn & Fried Onions with Balsamic Vinaigrette & Cilantro Ranch
- PEAR & WARM GOAT CHEESE SALAD 14
Phyllo-Wrapped Goat Cheese, Anjou Pears, Tomatoes, Walnuts, Sherry Vinaigrette

- SEARED AHI TUNA SALAD 16
Mixed Greens, Daikon Sprouts, Diced Tomato, Cucumber, Cilantro, Fried Ginger, Spicy Mustard & Ginger Soy Dressing
- CAESAR OVER MESQUITE 8
Mesquite Grilled Romaine, Asiago with Caesar Dressing • ADD BLACKENED SALMON \$8
- SALT CREEK HOUSE SALAD 8
"A Salt Creek Grille Specialty," Granny Smiths, Gorgonzola & Walnuts Tossed with Balsamic Vinaigrette • LARGE ENTRÉE HOUSE SALAD \$11

GRILLE BURGERS

- 8 Ounces, Sterling Silver™, Mesquite Grilled, on a Soft Potato Bun Romaine Lettuce, Red Onion, Tomato & Pickles Served with Salt Creek Garlic Fries (Add Applewood Smoked Bacon for \$1.00)*
- THE CHEESE BURGER 12
Cheddar Cheese, Mayo & Mustard
- HICKORY BURGER 12
Cheddar Cheese & Hickory Sauce
- BLEU CHEESE BURGER 13
Crumbled Gorgonzola & Mayo
- WILD MUSHROOM BURGER 13
Sautéed Mushrooms, Caramelized Onions & Swiss
- THE KOBE BURGER 19
10 Ounce, "A Salt Creek Grille Specialty," Humboldt Fog Cheese, Garlic Butter, Arugula, Red Onion, Tomato & Mayo on a Brioche Bun Served with Salt Creek Garlic Fries

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SANDWICHES

- BBQ PORK SANDWICH 12
Served Open Face with House-made Coleslaw & Caramelized Red Onions on Soft Portuguese Bread Served with Salt Creek Garlic Fries
- THE REUBEN 11
Thinly Sliced Corn Beef, Stacked High, Sauerkraut, Thousand Island & Swiss on Swirled Rye Bread Served with Salt Creek Garlic Fries
- PRIME RIB FRENCH DIP, CREEK STYLE 16
Roasted Daily, Thinly Sliced with Caramelized Onions, Swiss & Horseradish Cream on a French Roll with Au Jus Served with Salt Creek Garlic Fries
- BLACKENED AHI TUNA STEAK SANDWICH 15
Seared Rare, Daikon Sprouts, Tomato, Avocado & Wasabi Mayo on Soft Portuguese Bread, Served with Salt Creek Grille Potato Chips (Sea Salt, Fried Thyme & Gorgonzola)
- PORTOBELLO MUSHROOM SANDWICH 10
Mesquite Grilled with Roasted Peppers, Balsamic Glaze & Mozzarella on Soft Portuguese Bread Served with Salt Creek Garlic Fries
- GRILLED CHICKEN B.L.T. 12
Chipotle Mayo, Smoked Bacon, Cheddar, Lettuce, Tomato on Soft Portuguese Bread, Salt Creek Garlic Fries
- SALT CREEK GRILLE SPECIALTIES 16
MESQUITE GRILLED SALMON Topped with a Pistachio Vinaigrette Citrus Herb Rice & Fresh Seasonal Vegetables
- BABY BACK RIBS 18
Slow-Roasted, Falls off the Bone! Brushed with BBQ House-made Coleslaw and Salt Creek Garlic Fries
- FILET MIGNON 25
5 Ounce, Whole Grain Mustard Sauce Salt Creek Garlic Fries & Parmesan Creamed Spinach
- GRILLED VEGETABLE STACK 14
Portobello, Tomato, Fresh Mozzarella, Spinach, Eggplant, Red Bell Pepper Smoked Tomato Jus, Balsamic Glaze Served over Citrus Herb Rice

- DAILY MARKET FISH MKT
Ask your Server about Today's Daily Fresh Catch (Mesquite Grilled, Blackened, Pan-Seared or Oven-roasted)
- SEARED YELLOWFIN TUNA 19
Dusted with Wasabi & Finished with Ponzu Sauce Citrus Herb Rice & Fresh Seasonal Vegetables
- GRILLED CHICKEN PENNE PASTA 16
Shallots, Prosciutto, Garlic, Sun-Dried Tomatoes, Roasted Red Peppers & Fresh Spinach with Sherry Cream Sauce
- HERB ROASTED CHICKEN 15
Slow Roasted, With a Fresh Herb Jus, Shallot Mashed & Fresh Seasonal Vegetables • \$1 donated for every item sold to Richstone Family Center, Hawthorne CA

DINNER MENU

- CHOCOLATE GANACHE SOUFFLÉ 13
"A Salt Creek Grille Signature Dessert," Made-to-Order, Fresh Baked Double Chocolate Soufflé, Finished with a Warm Chocolate Ganache & Frangelico Whipped Cream "It takes a little extra time to prepare...25 minutes. May we suggest you order this dessert prior to your meal."

STARTERS

- THE CHEESE PLATE 16
Choice of Three Specialty Cheeses, Served with Dried Fruit, Candied Nuts & Cured Meat -- Monthly Cheese Selections Provided by Whole Foods Market
- STUFFED JUMBO SHRIMP 15
Stuffed with Horseradish & Bacon-Wrapped, Chipotle Honey Sauce for Dipping
- AHI TUNA STACK 16
Sashimi-Style, Stacked with Avocado and Cucumber, Wasabi, Ginger & Soy
- MESQUITE GRILLED ARTICHOKE 14
Garlic Aioli & Drawn Butter for Dipping, Served over House-made Coleslaw

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KOBE SLIDERS 15

*Ground Kobe Beef, Blue Cheese Aioli
on a Special Sweet Bread*

BAKED GOAT CHEESE 10

*Sautéed Wild Mushrooms, Caramelized Onions,
Marinara & Focaccia Bread for Dipping*

CALAMARI 14

*Hand Cut, Fried Crisp, Spicy Remoulade
& Hot Mustard Sauce for Dipping*

TOMATO BASIL BISQUE FRESH HERBS & SPICES 8

SOUP OF THE DAY DAILY CHEF CREATION 8

SALADS

THE CREEK BBQ CHICKEN SALAD 15

*Gorgonzola, Granny Smiths, Avocado, Tomatoes,
Corn, Tortilla Strips, Cilantro Ranch*

"PRIME" FLAT IRON STEAK SALAD 15

*Rare, Smoked Tomatoes, Corn, Fried Onions,
Balsamic Vinaigrette & Cilantro Ranch*

PEAR & GOAT CHEESE SALAD 14

*Phyllo-Wrapped Goat Cheese, Anjou Pears,
Tomatoes, Walnuts, Sherry Vinaigrette*

SEARED AHI TUNA SALAD 16

*Mixed Greens, Daikon Sprouts, Tomato, Cilantro,
Spicy Mustard, Ginger Soy Dressing*

CAESAR OVER MESQUITE 8

Mesquite Grilled Romaine, Asiago with Caesar Dressing

SALT CREEK HOUSE SALAD 8

*Granny Smiths, Gorgonzola & Glazed
Walnuts with Balsamic Vinaigrette*

SANDWICHES

BLACKENED AHI TUNA STEAK SANDWICH 15

*Seared Rare, Daikon Sprouts, Tomato, Avocado, Wasabi
Mayo on Portuguese Bread Served with Salt Creek
Potato Chips (Sea Salt, Fried Thyme & Gorgonzola)*

BBQ PORK SANDWICH 12

*Served Open Face with Coleslaw & Caramelized Red Onions
on Soft Portuguese Bread Served with Salt Creek Garlic Fries*

PRIME RIB FRENCH DIP, CREEK STYLE 16

*Caramelized Onions, Swiss & Horseradish Cream on a
French Roll, Side of Au Jus Served with Salt Creek Garlic Fries*

GRILLED PORTOBELLO MUSHROOM SANDWICH 10

*Roasted Peppers, Balsamic Glaze & Mozzarella on Por-
tuguese Bread Served with Salt Creek Garlic Fries*

GRILLE BURGERS

*8 Ounces, Sterling Silver™, Mesquite Grilled, Served
on a Soft Potato Bun With Romaine Lettuce, Red
Onion, Tomato, Pickles & Salt Creek Garlic Fries
(Add Applewood Smoked Bacon for \$1.00)*

THE CHEESE BURGER CHEDDAR CHEESE, MUSTARD & MAYO 12

HICKORY BURGER CHEDDAR CHEESE, HICKORY SAUCE 12

BLEU CHEESE BURGER CRUMBLER GORGONZOLA & MAYO 13

WILD MUSHROOM BURGER CAMELIZED ONIONS & SWISS 13

THE KOBE BURGER 10 OUNCES, "A SALT CREEK GRILLE SPECIALTY," 19

*Humboldt Fog Cheese, Garlic Butter, Arugula,
Red Onion, Tomato & Mayo on a Brioche Bun,
Served with Salt Creek Garlic Fries*

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PREMIUM MARTINIS

All Martinis Are Shaken & Served Straight Up

\$ 11

BLACK CHERRY LEMON DROP

Effen Black Cherry, Simple Syrup, Muddled Lemon, Grenadine Sugar Rimmed Glass & Lemon Wheel

POMEGRANATE MARTINI

Ketel One Citroen, Simple Syrup, Fresh Squeezed Lemon Juice & POM Pomegranate Juice

CACTUS COOLER MARTINI

Grey Goose Orange, Sweet n Sour, Sprite

ESPRESSO MARTINI

Stoli Vanilla, Kahlua & Fresh Espresso

CHRISTINI MARTINI

Stoli Razberi, Chambord & Champagne, In A Sugar Rimmed Glass With Fresh Raspberries for Garnish

SALT CREEK CLASSIC

Grey Goose & Cinzano Dry Vermouth Pimento Stuffed Olives

THE PERFECT "10"

Tanqueray No. 10 Gin, Olive Juice & Pickled Onions

THE RESERVE MANHATTAN

Maker's Mark & Cinzano Sweet Vermouth

GERMAN CHOCOLATE CAKE

Malibu, Coco Lopez, Stoli Vanilla & Chocolate Godiva

SPECIALTY DRINKS

JOSE CUERVO ESPECIAL

\$ 8

PATRON ANEJO

\$ 10

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

CLASSIC PIMM'S CUP

\$10

"A Salt Creek Grille Specialty" Pimm's No. 1, Fresh Squeezed Lemonade Muddled with Fresh Lemon & Orange Garnished with a Fresh Cucumber Slice

SCG MOJITO

\$10

10 Cane Rum, Fresh Mint, Simple Syrup, Fresh Lime Juice Garnished with Mint

'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 Flight Features Winemaker Tasting Notes. Try a Different Combination of Wines by the Glass Each Time You Come In!

FROM THE MESQUITE GRILLE

STEAKS ARE HAND-CUT DAILY.
MESQUITE GRILLED TO ORDER

RARE:	Very Red, Cool Center
MEDIUM RARE:	Red, Warm Center
MEDIUM:	Warm, Pink Center
MEDIUM WELL:	Slightly Pink
WELL DONE:	Cooked Through

FOR STEAK LOVERS - ADD MAYTAG BLEU CHEESE, WILD MUSHROOMS, CAMELIZED BALSAMIC ONIONS, OR BERNAISE SAUCE - \$2 per selection

THE GRILLE CHOP "BEST PORK CHOP ON THE

PLANET." – ZAGAT SURVEY, LOS ANGELES 26

Cured Center Cut, Double Thick Pork Chop, with Apple Cider Brine Served with Shallot Mashed, Fresh Asparagus, Baked Apple & Topped with Hot Apple Chutney

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MESQUITE GRILLED BABY BACK RIBS 27

Slow-Roasted, Falls off the Bone! Brushed with Tangy BBQ Sauce, House-made Coleslaw & Salt Creek Garlic Fries

NEW YORK STRIP 37

16 Ounce, Sterling Silver™, Seasoned to Perfection, Topped with Garlic Butter, Adult Mac-n-Cheese & Fresh Seasonal Vegetables

FILET MIGNON 36

9 Ounce, Whole Grain Mustard Sauce, Shallot Mashed & Parmesan Creamed Spinach

FRESH FISH & SEAFOOD

DAILY MARKET FISH MKT

Ask your Server about Today's Daily Fresh Catch (Mesquite Grilled, Blackened, Pan-Seared or Oven-Roasted)

KING SALMON STEAK 24

Oven-Baked, Stuffed with Crab, Shrimp & Artichokes, Herb Butter Sauce, Citrus Herb Rice & Fresh Sautéed Spinach

SEARED YELLOWFIN TUNA 25

Dusted with Wasabi Seasoning & Finished with a Ponzu Sauce, Citrus Herb Rice & Fresh Seasonal Vegetables

CHILEAN SEABASS 35

Pan-Seared, Shallot Crusted, in a Champagne Lemon Butter Broth, Shallot Mashed & Sautéed Green Beans

CARAMELIZED JUMBO SCALLOPS 23

Sautéed with Spinach over Citrus Herb Rice & Finished with a Red Pepper Coulis

STUFFED ALASKAN HALIBUT 28

Shrimp, Crab, Spinach & Mushroom Stuffing, Lemon Beurre Blanc, Shallot Mashed & Fresh Asparagus with Carrots

MESQUITE GRILLED ATLANTIC SALMON 19

Topped with a Pistachio Vinaigrette, Citrus Herb Rice & Fresh Seasonal Vegetables

SALT CREEK GRILLE SPECIALTIES 16

HERB ROASTED CHICKEN \$ 1 donated to RICHSTONE FAMILY CENTER, Hawthorne CA Slow-Roasted, in a Fresh Herb Jus, Shallot Mashed & Fresh Seasonal Vegetables

PORTERHOUSE STROGANOFF 23

Sterling Silver™ New York & Filet, Sautéed with Caramelized Onions, Shiitake Mushrooms over Fettuccine & Sour Cream Garnish

GRILLED CHICKEN PENNE 17

Shallots, Prosciutto, Garlic, Sun-Dried Tomatoes, Roasted Red Peppers & Fresh Spinach with Sherry Cream Sauce

GRILLED VEGETABLE STACK 15

Portobello, Tomato, Fresh Mozzarella, Spinach, Eggplant, Tomato Jus & Balsamic Glaze over Citrus Herb Rice

BRAISED SHORT RIBS 23

Finished with a Port Demi Glaze & Balsamic Caramelized Onions, Shallot Mashed & Fresh Seasonal Vegetables

SIDES

\$ 4

SALT CREEK POTATO CHIPS (SEA SALT, FRIED THYME & GORGONZOLA) • SALT CREEK GARLIC FRIES • SHALLOT MASHED • CITRUS HERB RICE • SAUTEÉD SPINACH • SAUTEED GREEN BEANS • FRESH ASPARAGUS & CARROTS • HOUSE-MADE COLESLAW • BAKED POTATO • FRESH SEASONAL VEGETABLES • PARMESAN CREAMED SPINACH

ADULT MAC-N-CHEESE WITH PROSCIUTTO \$6