



FROST CREEK

SOUP & SALADS

Frost Creek Buffalo Chili with 3 Beans

15 GF

Classic Caesar Salad with Baby Romaine, Rosemary Garlic Croutons, Grated Pecorino- Romano and Lemon in our House Made Dressing

15

Summer Berry Salad with Goat Cheese, Mixed Seasonal Berries, Shaved Bermuda Onion and Candied Pecans with Honey-Balsalmic Vin

17 GF/V

“Santa Fe” Salad with Local Greens, Cheddar-Jack, Avocado, Chopped Bacon, Pico De Gallo and Crisp Tortilla Strips in Chipotle Ranch

17 GF

Frost Creek Cobb Salad with Baby Tomatoes, Avocado, Crisp Bacon and Screened Egg in Creamy Bleu Cheese Dressing

18 GF

Fresh House Made Chicken or Tuna Salad Available as a Plate with Organic Greens and Fruit or as a Sandwich with Lettuce, Tomato and Choice of Bread

20

Grilled Asparagus Salad “Lyonnaise” with Frisee, Grilled Onion, Crisp Pancetta, Boiled Egg and Dijonnaise Dressing on Tuscan Garlic Bread

18

Add to Any Salad: Grilled or Blackened Chicken, Shrimp, Steak or *Salmon – 7

Make It a Wrap – 2

ENTREES & SANDWICHES

¼ lb. Kobe Beef Hot Dog Served on a Soft Roll with Your Choice of Toppings. All Natural, Hormone and Additive Free

15

Chicago Style – 3

BBQ Braised Pork Belly Grilled Cheese with Sharp Cheddar, Buffalo Mozzarella, Garlic Pickles and Shaved Onion on Buttered Sourdough

20

**Consuming raw or under cooked meats, poultry, seafood, or fresh shell eggs may increase the risk of food borne illness.*



FROST CREEK

Spicy Fried Free Range Chicken Thigh “Super Cemita” on a Toasted Soft Roll with Avocado, Pickled Bermuda Onion, Radish Sprouts, Oaxaca Cheese and Hot Chili Spread

18

*8 oz. Colorado, All Natural, Hormone Free Black Angus Burger with Butter Lettuce, Tomato, Onion on a Toasted Roll with your choice of Cheddar, Swiss or Pepperjack

20

Add-ons: Bacon, Hatch Green Chilis, Avocado, Grilled Onion, Fried Egg, Jalapenos, Bleu Crumbles, Brie, Sautéed Mushroom – 2

French Quarter Muffaletta Sandwich on Toasted Focaccia with Shaved Salami, Black Forest Ham, Mortadella and Swiss Finished with Mayo and Chopped Olive Spread

18

Frost Creek Club with Shaved Turkey and Ham, Hickory Smoked Bacon, Butter Lettuce and Tomato on Organic White with Mayo

20

Wok Fired Black Angus “Shaking Beef” over Steamed Jasmine Rice, Tossed with Pickled Green Papaya, Sliced Cucumber, Baby Tomato, Poblano Chili and Cilantro in Soy-Peppercorn

Glaze

25

Cornmeal Fried Softshell Crab Sandwich on a Toasted Potato Roll with Sliced Tomato, Crisp Prosciutto, Shred lettuce and Horseradish-Caper Remoulade

25

Southern Fried Chicken Sandwich with Sour Pickles and Chipotle Mayo

20

*“Fool’s Gold” Style Steakhouse Burger Served On a Soft Roll with Applewood Bacon, Creamy Peanut Butter, Blackberry Jam and Dill Pickles

23

Szechuan Style Stir Fried Market Vegetables
Changes Daily, Over Rice
With Condiments and Pickles

18 V

All Sandwiches Include Choice of Side: French Fries, House Cut Kennebec Chips, Fruit, Side Salad, Hatch Green Chili Slaw or Onion Rings

GF- Gluten Free

V- Vegetarian