

## Specialty Starters

### Crab Macao

6 deep-fried wonton purses filled with cream cheese, onion, and lump crab meat served with a sweet and sour dipping sauce. \$7.95

### Chips & Salsa

Our Special House made Salsa and white corn tortilla chips. \$4.95 (\$1.00 Salsa Refills)

Chips, Salsa & Chile con Queso. \$5.95      Chips, Salsa & Guacamole. \$6.95

### Quesadillas

Chicken Quesadillas served with Guacamole, Pico de Gallo and Sour Cream. \$8.95

### Loaded Potato Wedges

Topped with bacon, Monterrey Jack and cheddar cheeses with scallions.

Served with sour cream. \$6.95

### Grilled Portabellas

Fresh Portabella Mushrooms marinated, grilled and drizzled with our special sauce. \$7.95

### Hot Hungarian Peppers & Sausage

Banana peppers sautéed with sausage and potatoes. \$9.95

### \*Steak Bites

Delectable Tenderloin Bites seared and served with our special sauce. \$12.95

### \*Sashimi Tuna

Sashimi tuna splashed with soy, seared rare and rolled in black and white sesame seeds.

Served chilled with Wasabi cream and pickled ginger. \$12.95

## Fresh From the Garden

### \*Fiesta Tenderloin Salad

Mixed Field Greens tossed with Balsamic vinaigrette and topped with tri-color peppers, blackened tenderloin tips, chevre cheese and frisee onions. \$14.95

### Atlantic Salmon Salad

Fresh garden greens tossed with Raspberry vinaigrette and topped with tri-color peppers, grilled salmon, eggplant, chevre cheese and frisee onions. \$14.95

### The Wedge

A chilled wedge of iceberg lettuce with vine-ripened tomatoes and crispy bacon covered with our chunky bleu cheese dressing and crumbled bleu cheese. \$9.95      Baby Wedge. \$6.95

### Mesquite Salad

Texas sized fresh garden salad served with grated cheeses, red onion, house-made croutons and your choice of dressing. \$8.95

### Caesar Salad

Fresh Romaine leaves and house-made croutons tossed with Parmesan cheese and our unique Caesar dressing. \$9.95      With Chicken - add \$3.00

\*Notice: May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have medical conditions.

## Signature Entrees

### Signature Steaks

All of our Signature Steaks are certified USDA choice beef, topped with Zip sauce or Au Jus and served with salad, vegetable and potato. We will do our best to accommodate all requests, however we do not guarantee steaks cooked over medium.

*Filet Mignon	\$29.95	*New York Strip	\$26.95
*Sirloin	\$20.95	*Delmonico	\$23.95
*Petit Sirloin	\$16.95	*Prime Rib	\$24.95

### \*Mushroom Steak

Marinated steak grilled and topped with sautéed onions, mushrooms and melted Monterrey Jack cheese. \$17.95

### Steak Temperature Info

We want to make your steak "your way." Below is a description of what to expect at each temperature. We will do our best to accommodate all requests, however, we do not guarantee steaks cooked over medium.

Blue	-	Light grill marks, cold red center
Pittsburg	-	Seared outside, light char, cold center
Rare	-	Grilled, cool red center
Medium Rare	-	Warm red center
Medium	-	Hot red, pink center
Medium Well	-	Hot pink center
Well	-	Grey, hot center
Hockey Puck	-	Heavy char, hot brown center

### \*Our Famous Fajitas

Your choice of beef, chicken or portabella, or a combination of two. Served with peppers, onions, pico de gallo, guacamole, sour cream, shredded Monterrey Jack cheese, rice, beans and flour tortillas. \$15.95

## Pasta

Served with bread and salad.

### Mesquite Creek Lasagna

Our own version of the classic Italian favorite topped with a hearty meat sauce. \$14.95

### Create your own Pasta \$12.95

#### Choose your noodle

Spaghetti  
Linguine  
Penne  
Fettuccine

#### Choose your sauce

Meat Sauce  
Tomato Sauce  
Alfredo Sauce (Add \$1)  
Primavera Style (Add \$1)

#### Choose your additions

Chicken (Add \$3)  
Steak (Add \$4)  
Shrimp (Add \$9.95 per skewer)  
Cajun Spice (Add \$1)

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## From the Sea

Seafood served with bread and salad

### Cedar-Planked Salmon

Cedar-roasted Atlantic Salmon drizzled with truffle honey rice and vegetables. \$21.95

### Mesquite Shrimp

Grilled skewers of plump shrimp served with Chardonnay butter rice and vegetables. \$22.95

### Lake Superior Whitefish

A delicate fillet broiled and finished in a lemon, white wine sauce with capers and vegetables. \$18.95

### \*Yellowfin Tuna

Dipped in soy sauce, rolled in black and white sesame seeds, seared rare and served with Wasabi sauce and white rice. \$24.95

### Seared Sambuca Scallops

Pan-seared jumbo scallops sautéed with sundried-tomatoes and onions in a creamy Sambuca sauce with wilted spinach. \$24.95

## Farm & Field

Chicken and Ribs served with bread and salad

### Chicken Durango

Grilled chicken breast topped with sautéed mushrooms, tomatoes, bacon, chives and melted Monterrey Jack cheese rice and vegetables. \$16.95

### Chicken Marengo

Sauteed chicken topped with shrimp, white wine, mushrooms, tomatoes, herbs and served with fresh vegetables. \$20.95

### Chicken Pot Pie

An American classic with chicken and mixed vegetables simmered in a rich, creamy veloute and encrusted in flaky pastry. \$13.95

### Mesquite's "Fall Off The Bone" Ribs

Baby-back ribs served with jalapeno barbecue sauce and French fries.  
Half Slab \$15.95 Full Slab \$23.95

## Early Diner Promotion

Smaller portion meals available Monday - Thursday from 3:00pm to 5:30pm (add a salad for only \$1.95)  
No Coupons, Discounts or other Promotions to be used with these already discounted dishes.

### Chicken Durango

Grilled chicken breast topped with sautéed mushrooms, tomatoes, bacon, chives and melted Monterrey Jack cheese served with red rice and vegetables. \$8.95

### Mesquite Creek Linguine

Imported linguine noodles with your choice of tomato or meat sauce. \$7.95

### \*Prime Rib

8 ounces of our slow roasted prime rib topped with au jus and served with horseradish sauce, mashed potato and vegetable. \$12.95

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# Mesquite Creek Lean!

## Where Healthy Living and Fine Dining Meet

Introducing Mesquite Creek Lean - A delicious selection of health-inspired menu choices created through the collaborative efforts of Andiamo Corporate Chef Jim Oppat and Board Certified Physician Nutrition Specialist Dr. Tom Rifai. The science of low calorie density allows you to enjoy generously portioned, full-flavored meals prepared with Mesquite Creek's signature flair - including appetizer and gourmet fruit dessert - for less than 600 calories. Mesquite Creek Lean selections contain minimal saturated and no trans fat, no gluten, no soy or nut products and are low in sodium. Discover authentic gourmet food that's as good for your body as it is for your soul

## STARTERS

Choice of one included with Entree

Jicama and Apple Slaw in Yogurt Dressing

Spiced Garbanzo Beans, Mushrooms and Tomato Ragu

Roast Beet Salad with Orange Supremes and Citrus-Sour Cream Dressing

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## ENTREES

### Whitefish Stufato

Char-broiled whitefish fillet on a summer vegetable stew in potato-chive sauce. \$20.95

### Salmon Granturco

Grilled salmon fillet presented on a sweet basil corn broth with oyster mushrooms. \$24.95

### Pacific Snapper

Broiled, served on a bed of linguine cut squash noodles, topped with a parsley salad of fresh and sun-dried tomatoes. \$29.95

### Chicken Arrostito

Grilled chicken breast with roasted tomato fillets and fresh herbs accompanied with roasted peppers, mushrooms and onions. \$18.95

### Eggplant Involтини

Grilled eggplant slices rolled with assorted roasted vegetables in herbed tomato sauce. \$17.95

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## DESSERT

Included with Entree

### Panna Cotta

Fruit infused panna cotta surrounded by fresh cut fruits and berries

*\*Mesquite Creek is not an allergen-free environment. We make every effort to provide complete and current content information; however, due to the nature of our menu items and variations in vendor supplied ingredients, we cannot make a guarantee regarding the allergen content of any menu item. Guests with a special food sensitivity or dietary need should not rely solely on this information as the basis for deciding whether to consume a particular menu item and are individually responsible for ensuring that any such menu item meets their individual dietary requirements.*