

Mesquite Creek

LUNCH MENU - Monday - Saturday 11am - 4pm

Mesquite Creek originally opened its illustrious doors to a whirlwind of patrons in 1993. Over the next decade, it branded itself as the premier restaurant in Clarkston and created not only a reputation of good food and service, but also an environment where the words friends and fun were synonymous with the name. People from all areas of Michigan traveled to Clarkston to sample the sizzling steaks and fantastic fajitas. In 2007, members of the Joe Vicari Restaurant Group re-opened the legendary Mesquite Creek, combining its rich history with the "Andiamo" drive for excellence. We take great honor in presenting:

Mesquite Creek

Appetizers

Chips and Salsa

Homemade salsa with ALL fresh ingredients. Served with white corn tortilla chips \$5.95 With Chile con Queso. \$7.95

Loaded Potato Wedges (GF)

Monster skins topped with melted cheese, bacon and chives with a side of sour cream. \$7.95

Portabella Mushroom (GF)

Thick, marinated portabella mushrooms splashed with Zip sauce \$8.95

Steak Bites (GF)

Tender, bite-sized steak morsels splashed with Zip sauce. \$13.95

Shrimp Tetonka (GF)

Succulent grilled shrimp dashed with spicy Cajun seasoning and paired with Blue cheese dressing. \$13.95

Fresh From The Garden

Add chicken to any salad (\$3)

Add salmon to any salad (\$5)

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

Sioux City Cobb Salad

Mixed field greens smothered in crispy bacon, tender grilled chicken, tomato, cheddar cheese, Imported Bleu cheese, diced cucumbers and diced egg. \$12.95

Southwestern Chop Salad

Fresh chopped greens, tender chicken, cabbage, toasted almonds, crispy chow mein noodles, Green onion, jicama and slivered red onion served with our top secret dressing. \$12.95

Strawberry Salad

Mixed field greens and chicken tossed in our house strawberry dressing accompanied by imported Bleu cheese, slivered red onion, toasted walnuts, tomato and cucumber. \$12.95

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. \$10.95 Baby Wedge. \$6.95

Mesquite Salad

Texas sized fresh garden salad served with grated Cheddar and Monterrey Jack cheese, 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 Add a side Caesar to any entrée for only \$2

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

**An 18% gratuity will be automatically added to parties of 8 or more.

(GF) - Gluten Free

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Pasta

Add a MC Mini Salad or Side Caesar (\$2)

Create Your Own Pasta \$11.95

Choose your noodle:

Spaghetti, Linguine, Penne or Fettuccine

Choose your sauce:

Bolognese, Pomodoro, Ali Olio, Alfredo (\$1), Palmino (\$1)

Choose your additions:

Chicken (\$3), Steak (\$4), Meatballs (\$4),
Sausage(\$4),Portabello Mushroom (\$3),
Baked Cheese (\$2),Primavera Vegetable (\$2),
Shrimp Skewer (\$9)

Sandwiches and Such

Add a MC Mini Salad or Side Caesar (\$2)

MC Cheese Burger

1/2 pound all-American patty with your choice of cheese, lettuce, onion, tomato and French fries. \$8.95

Spicy Fish Tacos

3 battered Pacific snapper tacos stuffed with Chef's spicy slaw, Chipotle aioli and salsa Carmen. \$12.95
(Available with mild salsa)

Tumbleweed Turkey Sandwich

Hardwood smoked turkey breast, sliced thin, topped with melted Swiss cheese and smothered with pesto mayo and honeycomb Dijon mustard.. \$9.95

Mesquite Cheese Steak

Shaved sirloin seasoned, seared and topped with our Famous Queso, sautéed peppers and onions. \$10.95

Portabella Mushroom Sandwich

Marinated and grilled portabella mushroom topped with Swiss cheese and red onion, Balsamic marmalade and served on a toasted bun. \$7.95

Pacific Snapper Sandwich

Dredged in seasoned flour, flash-fried and served on a demi-baguette with our homemade tarter sauce. \$11.95

Texas Chicken Sandwich

Grilled chicken breast slathered with our signature barbeque sauce topped with bacon, Chevre cheese and Arugula tossed in House dressing. Like Texas, this is a sandwich you just don't mess with. \$13.95

Chicken Quesadilla

Diced grilled chicken with melted Monterrey Jack cheese folded in a flour tortilla and served with salsa. \$8.95

Hot Hungarian Peppers and Sausage

Banana peppers sautéed with Italian sausage and sliced potatoes and served in a tomato demi-glace. \$11.95

Steaks

Add a MC Mini Salad or Side Caesar (\$2)

***Filet Mignon (GF) - \$29.95**

***Wrangler (GF) - \$18.95**

***Hand-Cut Ribeye (GF)- \$26.95**

***Super Filet Mignon**

Our house 8 ounce filet grilled to your liking and topped with a portabella mushroom cap, melted Chevre cheese and French fried frisee onions . \$35.95

Mesquite Creek Favorites

Add a MC Mini Salad or Side Caesar (\$2)

***Our Famous Fajitas**

Your choice of beef, chicken, portabella or a combination of two. Served with peppers, onions, Mesquite Creek Salsa, Monterrey Jack cheese, rice, beans and tortillas. \$16.95

Shrimp and Choice Combo \$20.95 Shrimp Fajita \$25.95

Chicken Durango (GF)

Grilled chicken breast topped with sautéed mushrooms, tomatoes, bacon, chives, melted Monterrey Jack cheese and a side of honey-mustard for dipping. \$14.95

Mesquite's "Fall Off The Bone" Ribs (GF)

Slow cooked baby-back ribs generously slathered with our signature jalapeno barbecue sauce and served with our crispy French fries.

Half Slab \$15.95 Full Slab \$25.95

Chicken Pot Pie

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

Almond-Crusted Whitefish

Great Lakes whitefish encrusted in almonds and topped with a citrus Buerre Blanc. \$18.95

Cedar-Plank Salmon (GF)

Fresh Atlantic salmon baked on a cedar plank and drizzled with a truffle honey. \$20.95

Lobster Bisque

Bowl - \$6.95

Soup

Fresh Soups of the Day

Bowl - \$4.95

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