



**THE GRILL @  
CHERRY CREEK**  
WWW.CHERRYCREEKGOLF.COM

**HOURS**

**Open**  
11:00 am daily  
**Close**  
30 minutes after dark

*Starters*

<b>STRAWBERRY BRUSCHETTA</b> \$8 Char grilled french baguette, honey whipped ricotta, compressed strawberry, fig - balsamic jam, fresh mint	<b>LAKE PERCH TACOS</b> \$12 (2) warm flour tortillas, crispy fried perch fillet, pico de gallo, jalapeno aioli, shredded lettuce and queso fresco	<b>SHRIMP POTSTICKERS</b> \$11 Crispy shrimp potstickers, tossed in orange bonito glaze, toasted sesame seeds, wakame salad, scallions and Szechuan chili flakes
<b>CHICKEN FLATBREAD</b> \$12 Char grilled artisan flatbread layered with smoked chicken, BBQ sauce, caramelized red onion, candied jalapenos, bacon, and Monterey jack cheese	<b>CHICKEN TENDERS</b> \$11 Buttermilk fried chicken tenderloins served with homemade herb - buttermilk dressing	<b>BRAISED BEEF NACHOS</b> \$10 Freshly fried torillas topped with braised Angus beef, fire roasted poblano cheese sauce, black bean pico de gallo, shredded lettuce and chimichurri

*Sandwiches*

ALL SANDWICHES SERVED WITH HOUSEMADE PICKLES - ADD HAND CUT FRIES \$3 - ADD KETTLE CHIPS \$2

<b>CROQUE MONSIEUR</b> \$13 Thick cut, honey roasted Dearborn ham, Parmesan and Gruyere cheeses, Dijon mustard, toasted country white bread	<b>SOURDOUGH CLUB</b> \$13 Hand carved turkey breast, Applewood smoked bacon, muenster cheese, lettuce, tomato, mayo, on butter toasted sourdough	<b>BEEF BAO SLIDERS</b> \$13 Bulgogi beef in traditional steamed bao buns with smoked soy sauce emulsion, kimchi, pickled radish and fresh cilantro
<b>HOT HONEY CHICKEN</b> \$13 Buttermilk fried chicken breast tossed in Fresno chili honey, with pepperjack cheese, southwestern aioli and shredded lettuce on a toasted challah bun	<b>PASTRAMI MELT</b> \$13 Shaved Sy Ginsberg brisket pastrami, toasted pumpernickel, Jarlsberg cheese, crispy onions, hand shredded slaw, horseradish bistro sauce	<b>OPEN FACE HEIRLOOM BLT</b> \$13 Heirloom beefsteak tomatoes, grilled wheatberry bread, applewood smoked bacon, avocado, arugula, basil aioli Add 2 Sunnyside up eggs +\$2

*House Specialties*

<b>MICHIGAN CHERRY SALAD</b> \$12 Baby field greens, radish, Granny Smith apple, sour cherries, Marcona almonds, crumbled goat cheese, cherry vinaigrette Add Grilled Chicken +\$3	<b>PIEDMONTESE BURGER</b> \$13 1/2 # Piedmontese burger, char grilled on a toasted challah bun, with lettuce, tomato, red onion, pickles and steakhouse onion cheese	<b>CHICKEN QUESADILLA</b> \$13 Guajillo braised chicken, Monterey jack cheese blend, crisp flour tortilla, pico, sour cream, guacamole Substitute Guajillo braised beef +\$3
<b>PERCH DINNER</b> \$19 Pan fried lake perch fillets served with dauphinoise potatoes, sauteed haricot verte with caramelized onions, brown butter, lemon and capers		
		<b>HUDSON'S MAURICE SALAD</b> \$14 Iceberg lettuce, Dearborn ham, hand carved turkey, Jarlsberg cheese, pimento stuffed olives, sweet gherkin, Hudson's Maurice dressing

*Sides*

<b>HAND CUT FRIES</b> \$4	<b>SWEET POTATO FRIES</b> \$4
<b>KETTLE CHIPS</b> \$3	<b>STUFFED BACON TOTS</b> \$5
<b>ONION RINGS</b> \$6	<b>FRESH FRUIT CUP</b> \$4
<b>SIDE GARDEN SALAD</b> \$3	<b>SIDE MI CHERRY SALAD</b> \$6

**CANNED BEER**

MILLER LITE	\$5.75
LABATT BLUE LIGHT	\$5.75
BUD LIGHT	\$5.75
COORS LIGHT	\$5.75
BELLS TWO HEARTED	\$7.75
BELLS OBERON	\$7.25
WHITE CLAW	\$6.75

**DRAFT BEER**

COORS LIGHT	\$5.75
MILLER LITE	\$5.75
LABATTS	\$5.75
BELLS OBERON	\$6.75
BELLS TWO HEARTED	\$6.75

**HOUSE WINE**

CHARDONNARY	\$7.50
PINOT GRIGIO	\$7.50
VERDI (SPARKLING)	\$5.50
PINOT NOIR	\$7.50
CABERNET SAUV.	\$7.50
MERLOT	\$7.50

**NON ALCOHOLIC**

COFFEE	\$2.50
FRESH BREW ICED TEA	\$2.50
FOUNTAIN SODA	\$2.50
GATORADE	\$3.75
ARNOLD PALMER	\$3.50