

Lunch Menu

Soup

French Onion Gratin Cup \$ 4 Bowl \$ 5

Veal Stock, Caramelized Onions, Crouton, Gruyere Cheese

Soup D'Jour Cup \$ 4 Bowl \$ 5

Rotating Daily Soup

Salads

Dressings: Ranch, French, 1000 Island, Apple Walnut, House Vinaigrette, Raspberry Vinaigrette, Green Goddess, Caesar

Salmon Nicoise \$ 14

Grilled Salmon, Bibb lettuce, Grape Tomatoes, Red Potatoes, Green Beans, Hard Boiled Eggs, Kalamata Olives, House Vinaigrette

Bacon and Spinach \$ 11

Baby Spinach, grape Tomatoes, Red Onion, Dried Cranberries, Hard Boiled Egg, Bacon, Fontanilla Cheese, Croutons, Warm Bacon Vinaigrette

Steakhouse Wedge \$ 14

Grilled Steak, Baby Iceberg Lettuce, Grape Tomatoes, Red Onion, Bacon, Bleu Cheese Dressing

Chicken Cobb \$ 12

Chopped Romaine, Bibb, Endive, Grilled Chicken, Avocado, Bacon, Stilton Cheese, Cucumber, Hard Boiled Egg, Tomato, Chives, Green Goddess Dressing

Charley Creek Bibb \$ 6

Bibb lettuce, Strawberries, Dried Cranberries, White Cheddar Cheese, Apple Walnut Dressing

Stilton Endive \$ 6

Artisan Lettuce, Belgian Endives, Stilton Cheese, Walnuts, Grape Tomatoes, Bleu Cheese Dressing

House \$ 4

Artisan Lettuce, Carrots, grape Tomatoes, Cucumbers, Croutons, Choice of Dressing

Tossed Caesar \$ 5

Romaine Lettuce, Croutons, Parmesan Crisp, Caesar Dressing

Sandwiches

All sandwiches come with a choice of French Fries, Sweet Potato Fries, Cole Slaw or Fruit.

Shrimp Po Boy \$ 10

Pan Fried Shrimp, Shredded Iceberg Lettuce, Tomato, Dill Pickles, Creole Remoulade, French Baguette

French Dip \$ 11

Prime Rib, French Baguette, Caramelized Onions, Mushrooms, Gruyere Cheese, Au Jus

Corned Beef Rueben \$ 10

Corned Beef Brisket, Sauerkraut, Swiss cheese, Thousand Island dressing, Rye Bread

Croque Monsieur \$ 8

Carved Ham, Mornay Sauce, Gruyere Cheese, Brioche Bread

Pesto Grilled Cheese \$ 7

Brioche Bread, Gruyere Cheese, White Cheddar, Tomato Jam, Basil Pesto

Wraps

All wraps come with a choice of French Fries, Sweet Potato Fries, Cole Slaw or Fruit.

Portobello \$ 6

Grilled Portobello Mushroom, Artisan Lettuce, Roasted Red Peppers, Caramelized Onions, Bourisin Cheese

Turkey B.A.L.T. \$ 8

Carved Turkey, Bacon, Avocado, Lettuce, Tomato, Spicy Mayonnaise

Chicken Salad \$ 8

House-made Chicken Salad, Dried Cranberries, Lettuce, Grape Tomatoes

Burgers

All Burgers come with a choice of French Fries, Sweet Potato Fries, Cole Slaw or Fruit.

Cheeseburger \$ 9

Grilled Eight Ounce Sirloin Patty, Choice of Cheese, Lettuce, tomato, onion, pickle on a House-made bun

Charley Burger \$ 10

Two Four Ounce Sirloin Patties, American cheese, Bacon, Caramelized Onions, Apple-Ancho BBQ Sauce, House-Made Bun

Black and Bleu \$ 10

Blackened Eight Ounce Sirloin Patty, Bleu Cheese, Bacon, Grilled Onion, House-Made Bun

Salmon Burger \$ 14

Salmon Patty, Asian Slaw, Tomato, Spicy Mayo, House-Made Bun

Entrées

All Entrees come with a choice of soup or a side salad

Chorizo Mac N' Cheese \$ 8

House-made Farfelle, Chorizo, Grape Tomatoes, Caramelized Onions, Three Cheese Mornay Sauce, Panko

Shrimp and Grits \$ 10

Ancho Rubbed Shrimp, Stone Ground Grits, Tomato Concasse

Chicken Pot Pie \$ 10

Braised Chicken, Carrots, Celery, Onions, Peas, Supreme Sauce, Puff Pastry

Pizzas

Margherita \$ 9

Marinara Sauce, Fresh Mozzarella, Tomato, Basil, Focaccia Crust

BBQ Chicken \$ 9

Grilled Chicken, BBQ Sauce, Bacon, Caramelized Onions, Cheddar Cheese, Focaccia Crust

Pepperoni \$ 7

Pepperoni, pizza sauce and cheese on a Focaccia Crust

Executive Chef, Eric Wilson

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