



DINNER MENU

Miguel Rivera Executive Chef
Shannon Harris Restaurant Manager
Frank Horton Managing Partner

Voted Best Restaurant in Middletown by the Readers of Delaware Today Magazine!

• APPETIZERS •

Crab Cake Appetizer | \$11.95

Enjoy our popular crab cake entrée as an appetizer. **ZERO FILLER!**
Served atop fresh baby greens tossed in balsamic vinaigrette and drizzled with house-made creole mustard.

Ahi Tuna | \$12.95

Sesame Seared (Rare) Ahi Tuna, seaweed salad, pickled ginger, wasabi, and sweet soy.

Tequila Wings

\$7.95 for ½ lb. | \$10.95 for 1 lb.

Deep fried chicken wings tossed in house-made spicy honey tequila sauce. Served with carrot sticks, lime, a side of house-made ranch dressing.

Traditional or Boneless Wings

\$7.95 for ½ lb. or \$10.95 for 1 lb.

Choose: tossed in original buffalo sauce, mild, or try it dry rubbed with cayenne garlic. Served with bleu cheese & celery.

Warm Pretzel Sticks | \$6.95

Warm pretzel sticks served with house-made cheese sauce.

Crispy Asparagus | \$10.95

Buttermilk crusted asparagus, lightly fried served with a side of house-made chipotle aioli and lemon.

Fried Portabella Sticks | \$10.95

Portabella mushroom sticks hand breaded and served with a side of our house-made chipotle aioli.

Coconut Fried Scallops | \$11.95

Homemade beer battered scallops breaded with sweet coconut and fried to a crispy golden brown. Served over pina colada sauce, and topped with sliced green onions and toasted coconut.

Crab Dip | \$13.95

Warm, creamy crab dip baked in a skillet and topped with mixed cheeses. Served with garlic parmesan crostinis.

Nachos | \$10.95

Add \$1 Guacamole; \$3 for Chicken or Chili
Crispy tortillas layered with cheese, topped with jalapenos, tomatoes, black olives, green onions, refried beans, sour cream & homemade salsa.

Mediterranean Flat Bread | \$9.95

Vegetarians, celebrate! Roasted eggplant puree, tomatoes, red onions, and mozzarella cheese topped with fresh spinach, Kalamata olives, feta, drizzled with a balsamic reduction on flat bread.

Blackened Chicken Quesadilla | \$10.95

Blackened chicken, tomato, green onion and cheese served with house-made salsa & sour cream.

Calamari Stir Fry | \$10.95

Quick fried calamari tossed with garlic butter and a blend of sweet and spicy peppers served with marinara sauce.

Brisket Tacos | 1 for \$6.95 | 2 for \$10.95

Smoked barbecue brisket, topped with creamy crisp coleslaw, topped with seasoned fried onion strings and drizzled with bourbon barbecue sauce wrapped in a warm flour tortilla.

• SOUPS + SALADS •

ADD PROTEIN: CRABCAKE +\$9 • SALMON +\$8 • ANGUS BEEF BURGER +\$7 • CHICKEN +\$6 • SHRIMP +\$6

Soup of the Day | \$4.95

Enjoy Chef's house-made soup of the day!

Seafood Bisque | \$5.95

Mixture of the Chesapeake's favorite fish, shrimp, crab with herbs and spices slowly simmered to a rich and creamy perfection!

French Onion & Mushroom | \$5.95

Sweet Vidalia onions & mushrooms in a rich beef stock with hints of fresh thyme & sherry wine with a garlic crostini and melted provolone cheese.

Salmon Curry Cashew Salad | \$16.95

Fresh grilled salmon served on a bed of mixed greens, tossed with curried cashews, red grapes, pears, bacon, gorgonzola cheese, and house-made apple cider vinaigrette

Ahi Tuna Salad | \$16.95

Sesame seared tuna, baby greens, pea shoots, cucumber, onion and carrot with house-made soy ginger dressing and plum wasabi.

Fajita Chicken Salad | \$13.95

Crisp romaine tossed with black olives, jalapeno peppers, cheese, tomatoes, pico de gallo, house-made ranch dressing, topped with grilled peppers, onions, and juicy and tender fajita chicken.

Pear & Walnut Salad | \$12.95

D'anjou pears, sugared walnuts, sweet onions and dried cherries, tossed with baby spinach, gorgonzola cheese, house-made whole grain honey mustard vinaigrette

House Salad | \$5.95 half or \$8.95 full

Baby field greens, romaine hearts, sweet onions, English cucumbers, grape tomatoes & garlic croutons all tossed with apple cider vinaigrette.

Caesar Salad \$5.95 half or \$8.95 full

Crisp romaine hearts tossed with homemade Caesar dressing, croutons & locatelli cheese.

Bleu Bacon Wedge | \$10.95

Bleu cheese, bacon, grape tomatoes, house-made bleu cheese dressing.

Avocado Wedge | \$10.95

Avocados, red onion, bacon, cherry tomatoes, red peppers, house-made Ranch.

Caprese Salad | \$11.95

Fresh Tomatoes, fresh mozzarella, and fresh basil drizzled with extra virgin olive oil and a balsamic reduction.

• PIZZAS •

Pepperoni | \$9.95

Hand pulled pizza dough topped with pizza sauce, mozzarella cheese, and pepperoni.

Italian | \$10.95

Hand pulled pizza dough topped with sausage, pepperoni, mozzarella, pizza sauce.

Margherita | \$9.95

Hand pulled pizza dough topped with tomatoes, mozzarella, fresh basil, pizza sauce.

• DINNER ENTREES •

Add +\$1 for all Side Substitutions

Sirloin Oscar | \$27.95

Grilled 10 oz. angus sirloin steak topped with jumbo lump crabmeat and classic hollandaise sauce. Complimented with a side of braised asparagus and parmesan risotto.

Chicken Enchiladas | \$12.95

Chipotle braised chicken, manchego cheese & chilies rolled in flour tortillas, baked, topped with guacamole & sour cream served over Mexican rice.

Seaside Pasta | \$19.95

Shrimp sautéed in a fresh garlic, tomato, and white wine sauce, served over Campanelle pasta and topped with shavings of fresh parmesan cheese.

Portabella Filet | \$26.95

A juicy filet with balsamic marinade, expertly grilled to your preference and topped with a flavorful slice of portabella mushroom and demi-glace. Served with garlic mashed potatoes and vegetables du-jour.

Baby Back B.B.Q. Ribs Half \$15.95 | Full \$21.95

Char-grilled, tender, fall of the bone and glazed with sweet & smoky barbecue sauce. Served with steak fries & coleslaw

Simply Rib Eye | \$25.95

12oz Angus rib-eye pan roasted with rosemary, sea salt & cracked pepper, topped with crispy onions. Served with smashed red bliss potatoes and vegetables du-jour.

Mediterranean Salmon | \$19.95

Grilled salmon filet topped with a tasty tapenade made with Kalamata olives, tomatoes, and feta cheese, drizzled with a balsamic vinegar reduction over a bed of sautéed spinach and garlic risotto.

Salmon | \$19.95

Brown sugar and cayenne roasted Atlantic salmon on braised baby spinach and garlic risotto with sweet bell pepper relish.

Tuscan Filet | \$26.95

8 oz filet mignon perfectly seasoned and chargrilled served over broccoli, mushrooms, capers, artichokes, sun dried tomatoes with parmesan risotto topped with creamed spinach.

Triple Delight Fried Rice | \$17.95

A true Chef's special!
(Chicken, Shrimp & Beef)
over Asian Fried Rice.

Crab Cake Entrée | \$19.95 Additional Crab Cake \$9

100% Domestic blue crab jumbo lump meat blended with seasoning. ZERO FILLER. Pan roasted. Served with smashed red bliss potatoes & vegetables du jour.

Fajita Tacos | \$15.95

Three (3) grilled marinated skirt steak, sliced thin and topped with pico de gallo, shredded cheese and sour cream, all wrapped in a tortilla. Served with Spanish rice and refried beans.

Crispy Shrimp | \$16.95

Buttermilk soaked jumbo domestic shrimp dusted with seasoned flour and flash fried, served with slaw, fries and hush puppies.

Pork Chop Chesapeake | \$27.95

12 oz. bone-in pork chop marinated with Chef Miguel's secret dry herb rub grilled to juicy perfection topped with jumbo shrimp and finished with apple cream sauce. Complimented with garlic risotto and sautéed swiss chard with caramelized onions.

BBQ Mac & Cheese | \$13.95

Homemade creamy mac 'n cheese topped with in-house smoked brisket and green onions, topped with seasoned breadcrumbs & more cheese, baked and drizzled with sweet & tangy BBQ sauce, served with coleslaw.

Gaucha Steak | \$20.95

Charbroiled skirt steak sliced thin and drizzled with a South American chimichurri sauce. Complimented with a side of garlic mashed potatoes and sautéed garlic spinach.

Chicken Parmesan | \$16.95

Pounded thin, flash fried, topped with tomato basil sauce, mozzarella cheese, all served over linguine.

Baja Fish Tacos | \$15.95

Three (3) flour tortillas filled with Cajun seasoned mahi-mahi and slaw, and pineapple salsa with a cilantro cream sauce. Served with our homemade refried beans and tortilla chips.

Chicken LeBistro | \$16.95

Boneless chicken breast, sautéed with spinach and garlic, finished in a toasted rosemary lemon sauce served over linguini.

Chicken Piccata | \$16.95

Single chicken breast pounded thin, lightly seasoned and sautéed with mushrooms, roasted artichoke hearts, in a lemon caper broth with garlic mashed potatoes.

Outerbanks Shrimp & Crab | \$27.95

One of the best ways to eat shrimp & crab! Carolina shrimp and jumbo lump crab panned together in seasoned butter served with smashed red bliss potatoes and vegetables du jour.

• BURGERS + SANDWICHES •

Substitutions: Add +\$1

Turkey or Veggie Patty; Two Slices of Bacon; Avocado, Fried Onions;
Sub Steak Fries for: Sweet Potato Fries or Side of Cole Slaw

Add +\$0.50:

Jalapenos, Extra Cheese, Pickles,
Grilled Mushrooms, Grilled Onions

Add +\$2:

Sub Steak Fries for a
Fresh Side Salad

5 Napkin Burger \$12.95

Griddle cooked 8oz angus burger with lettuce, tomato, onion, pickles, American cheese, ketchup, mustard & mayo. Served with steak fries.

Brisket BBQ Burger \$14.95

Our signature burger topped with our house specialty smoked BBQ brisket, cheddar cheese, chipotle aioli, lettuce & tomato. Served with steak fries.

Memphis Burger \$13.95

Our signature burger topped with cheddar cheese and BBQ pulled pork, coleslaw and pickles. Served with steak fries.

"Grilled Cheese" Bacon Burger \$12.95

8oz angus patty, crisp bacon, tomato, provolone, American cheese and ketchup all between country white bread finished grilled cheese style. Served with steak fries.

Carolina Burger | \$12.95

Perfectly seasoned and topped with BBQ Sauce, cheddar cheese, coleslaw and crispy fried onion strings. Served with steak fries.

Back Creek Burger | \$11.95

Grilled over an open flame to your liking, this 8oz burger is topped with your choice of cheese, lettuce, tomato, onion, and pickles. Served with steak fries.

Reuben Burger | \$13.95

House prepared corned beef, thick cut and grilled, piled on country brioche roll with coleslaw and house-made thousand island sauce with a juicy burger patty. Served with steak fries.

Crab Cake Sandwich | \$14.95

Our famous no-filler crab cake made of jumbo lump crab meat served on a toasted roll with lettuce, tomato, and onion topped with Creole mustard and served with steak fries.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*Please let your server know of any allergies prior to ordering.



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