



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

# DINNER MENU

Managing Partner:  
Frank Horton  
Executive Chef:  
Miguel Rivera

## • APPETIZERS •

### Crabcake 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 brown sugar mustard and homemade cheese sauce.

### Crispy Asparagus | \$10.95

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

### Chorizo Quesadillas | \$10.95

Tomato flour tortilla and a flour tortilla filled with manchego cheese and house-made chorizo. Served with shredded lettuce, house-made salsa, guacamole, and sour cream.

### 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!

### Maryland Crab Soup | \$5.95

Traditional "eastern shore" style crab and vegetable soup with a hint of spice.

### 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.

### 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 | \$12.95

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 size | \$8.95 full size

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

### Bleu Bacon Wedge | \$10.95

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

### Caesar Salad | \$5.95 half size | \$8.95 full size

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

### Avocado Wedge | \$10.95

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

### Caprese Salad | \$11.95

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

## • PIZZAS •

### Supreme | \$11.95

pepperoni, sausage, salami, onions, mozzarella, sweet peppers, pizza sauce

### Italian | \$10.95

sausage, pepperoni, mozzarella, pizza sauce

### Margherita | \$9.95

tomatoes, mozzarella, fresh basil, pizza sauce

# • DINNER ENTREES •

Add +\$1 for all Side Substitutions

## Sushiritto | \$13.95

Our very own sushi roll that's as big as a burrito! Sushi rice, imitation crab, avocado, cucumber, cream cheese all wrapped in seaweed paper and fried in tempura batter or opt for fresh, no batter & not fried. Served with Japanese seaweed salad tossed with house-made orange ginger dressing and a side of spicy mayo.

## Veal Meatloaf | \$13.95

Seasoned ground veal mixed with provolone and mozzarella cheese, wrapped in cherry wood bacon topped with savory sweet & sour sauce, served with smashed red bliss potatoes and vegetables du jour.

## 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.

## Chicken Enchiladas | \$12.95

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

## Tuscan Filet | \$19.95

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

## Chicken Alfredo | \$15.95

Blackened chicken atop a bed of BLACK fettucine with sautéed spinach, garlic, and red peppers in our house-made creamy sweet Alfredo sauce and topped with fresh parmesan.

## Salmon | \$19.95

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

## Triple Delight Fried Rice | \$17.95

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

## Chicken Parmesan | \$14.95

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

## Portabella Filet | \$24.95

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.

## 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.

## Baja Fish Tacos | \$14.95

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

## 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

## Chicken Pot Pie | \$15.95

House-made pot pie made with oven roasted pulled chicken, carrots, celery, and peas in a rich, creamy gravy. Served under a flaky puff pastry that's baked to order. Served with a side of vegetables du jour.

## Chicken LeBistro | \$16.95

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

## Simply Rib Eye | \$21.95

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.

## Crispy Shrimp | \$14.95

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

## 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.

## 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.

## 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** for Turkey or Veggie Patty; Two Slices of Bacon; Avocado, Fried Onions; side of Sweet Potato Fries; side of Cole Slaw; side of Steak Fries

**Add +\$0.50:** Jalapenos, Extra Cheese, Pickles, Grilled Mushrooms, Grilled Onions

**Add +\$2:** 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 & ketchup all between country white bread finished grilled cheese style. Served with fries.

## Carolina Burger | \$12.95

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

## 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.

## Hawaiian Sandwich | \$12.95

Grilled marinated chicken breast topped with roasted red peppers, melted pepper jack cheese, crispy smoked bacon, grilled pineapple and thousand island dressing on a country white roll. 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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