



# DINNER MENU

Managing Partner:  
Frank Horton  
Executive Chef:  
Miguel Rivera  
Restaurant Manager:  
Stephanie Kirk

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

## • APPETIZERS •

### Crab Cake Appetizer

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

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

### Tequila Wings

½ lb. | 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

½ lb. or 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

Warm pretzel sticks served with house-made cheese sauce.

### Crispy Asparagus

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

### Cocktail Shrimp

Six jumbo shrimp boiled and chilled served in a martini filled with House prepared cocktail sauce dusted with Old Bay.

### Coconut Fried Scallops

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

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

### Nachos

Add Guacamole, 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

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

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

### Calamari Stir Fry

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

### Brisket Tacos 1 or 2

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 • SALMON • ANGUS BEEF BURGER • CHICKEN • SHRIMP

### Soup of the Day

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

### Seafood Bisque

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

### French Onion & Mushroom

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

Dive into this delicious salad with a kick! 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

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

### Fajita Chicken Salad

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

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 half or full

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

### Caesar Salad half or full

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

### Bleu Bacon Wedge

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

### Avocado Wedge

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

## • PIZZAS •

### Pepperoni

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

### Pastrami

Chef Miguel's house prepared pastrami with roasted radicchio and green onion baked with a tangy cheese sauce.

### Margherita

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

# • DINNER ENTREES •

for all Side Substitutions

## Chicken Piccata

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

## Chicken Enchiladas

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

## Salmon

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

## Portabella Filet

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 | Full

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

## Simply Rib Eye

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

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.

## Seaside Pasta

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

## Tuscan Filet

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

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

## Crab Cake Entrée

**\*Voted 2017 Best Crab Cake (Upstate) by readers of DelawareToday\*** 100% Domestic blue crab jumbo lump meat blended with seasoning. ZERO FILLER. Pan roasted. Served with smashed red bliss potatoes & vegetables du jour.

## Chilaquiles

Traditional Mexican favorite of softened corn tortilla chips simmered in mole and topped with queso fresco. Served with fried eggs and refried beans.

## Crispy Shrimp

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

## Fish & Chips

Two giant filets of haddock battered in Chef Miguel's signature beer batter and fried to a golden brown. Served with thick cut French fries, coleslaw, tartar sauce and a wedge of lemon.

## BBQ Mac & Cheese

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.

## Tapas de Camarones

Toasted pita topped with melted manchego cheese and then topped with shrimp simmered in a garlic chile butter.

## Chicken Parmesan

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

## Baja Fish Tacos

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, tortilla chips and salsa.

## Fajita Tacos

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.

## Gaucha Steak

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.

## Outerbanks Shrimp & Crab

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:

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

## Add :

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

## Add :

Sub Steak Fries for a  
Fresh Side Salad

## Tuna Steak Sandwich

Grilled ahi tuna steak served open face on a toasted roll with steak fries.

## Brisket BBQ Burger

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

## Memphis Burger

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

## "Grilled Cheese" Bacon Burger

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

## Fish Sandwich

Beer battered filet of Haddock fried to a crispy golden brown served on a Pretzel Roll with tartar sauce and our thick cut steak fries

## Back Creek Burger

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

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

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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