



LUNCH 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 •

Crabcake 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 brown sugar mustard and homemade 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 coloda 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, 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 red peppers, bacon, house-made Ranch dressing.

• 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.

• LUNCH ENTREES •

Chicken Enchiladas

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

BBQ Mac & Cheese

Homemade macaroni and cheese topped with in-house smoked brisket, green onions, seasoned bread crumbs and even more cheese! Baked, and drizzled with sweet & tangy house-made barbecue sauce. Served with a side of crisp & creamy coleslaw.

• BURGERS + SANDWICHES •

Substitutions:

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 :

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

Add:

Sub Steak Fries for a Fresh Side Salad

Old School "5 Napkin" Burger

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

Carolina Burger

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

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 in between all this deliciousness!

Tuna Melt

House prepared tuna salad made with flaky tuna, celery, onion, pickles in a creamy tangy dressing served on a toasted roll and topped with melted cheese. Served with chips and a pickle.

Not your Typical Reuben

House prepared corned beef, thick cut and grilled, piled on country rye with spicy sauerkraut and house-made thousand island sauce. Served with vinegar steak fries.

Tuna Steak Sandwich

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

Philly Cheesesteak

Beef ribeye, sliced thin, fried onions, provolone or American cheese. Served with chips.

Barbecue Style Brisket Sandwich

Barbecue brisket with sweet and smoky dipping sauce served on a country white roll. Served with steak fries and coleslaw.

California Turkey Wrap

Sliced turkey breast with avocados, smoked bacon, mixed field greens, tomatoes, and provolone cheese with tomato vinaigrette wrapped in a tortilla. Served with a side of pasta salad.

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

Buffalo Chicken

Grilled or Fried Chicken breast topped with buffalo sauce, crumbed bleu cheese, lettuce, and tomato on a toasted country white bun. Served with steak fries.

Chicken Ranch

Herb marinated chicken breast with lettuce, tomato, cherry smoked bacon and a creamy house prepared ranch dressing. Served with steak fries.

Turkey BLT

Oven roasted turkey breast piled high on thick cut toasted bread (white, wheat, or rye) with ripe tomatoes, cherrywood smoked bacon, lettuce, salt, & pepper. Served with chips.

Turkey & Brie

Warm turkey and melted brie on grilled with sundried cranberry sage mayo on grilled sourdough bread. Served with sweet potato fries and coleslaw.

"Grilled Cheese" Bacon Burger

8oz angus patty, crisp bacon, tomato, provolone, American cheese & ketchup all between country white bread finished grilled cheese style. Served with 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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Join our Dining Club to save 50% off food when dining in with us, 15% off on to go orders, 15% off public events such as New Year's Eve, Valentine's Day, St. Patrick's Day, Easter Brunch) and 20% off private events hosted at our club (birthdays, baby showers, weddings, rehearsal dinners, fundraisers, food for golf tournaments).