

Dinner Menu

4:00 – 9:00 PM



For Reservations Call:
954-421-5553
www.deercreekflorida.com

SOUP DU JOUR Cup....4 Bowl....6

DEER CREEK FRENCH ONION SOUP

Crock of hearty Onion Soup with a hint of Sherry, Baguette Crostini, Melted Provolone & Swiss Cheese 6

Salads

Add Grilled Chicken to any Salad 5, Tuna or Chicken Salad to any Salad 4 Add Shrimp, Mahi or Salmon to any Salad 6

TOSSED SALAD

Mixed Greens with Tomato, Cucumber & Shredded Carrots 4.95

CAESAR SALAD

Crisp Romaine Lettuce tossed with Parmesan Cheese, Homemade Garlic Croutons & Creamy Caesar Dressing 5.95

WEDGE SALAD

A Wedge of Iceberg Lettuce topped with Bacon, Tomato, Cucumber, Blue Cheese Crumbles & Buttermilk Ranch Dressing ... 7.95

CAPRESE SALAD

Fresh Mozzarella, Tomato, Basil & Balsamic Reduction, over a bed of Romaine Lettuce 11.95

MEDITERRANEAN SPINACH SALAD

Baby Spinach with Farro, Chick Peas, Tomatoes, Red Peppers, Cucumber & Toasted Pistachio tossed in a Shallot Vinaigrette Dressing 12.95

TRADITIONAL GREEK SALAD

Crisp Romaine Lettuce, Tomatoes, Cucumbers, Red Onions, Peppers, Hard Boiled Egg, Pepperoncini, Kalamata Olives & Feta Cheese served with Greek Vinaigrette Dressing 12.95

FRIED CHICKEN CHOPPED SALAD

Fried Chicken Bits over Chopped Iceberg Lettuce, Sliced Hard Boiled Eggs, Tomatoes, Avocado, & Sunflower Seeds tossed in a Homemade Ranch Dressing 12.95

SHRIMP LOUIE SALAD

5 Medium Shrimp served Chilled, Blackened or Grilled over Crispy Romaine, topped with Carrots, Celery, Cucumber, Tomatoes & Red Onions. Pink Louie Dressing on the side .. 13.95

THE PAR 3 SALAD

Scoops of Homemade Tuna, Chicken & Egg Salads over Mixed Greens with Cucumber, Tomato, Fresh Seasonal Fruit & choice of Dressing 13.95

COBB SALAD

Mixed Greens topped with Grilled Breast of Chicken, Tomatoes, Crumbled Bleu Cheese, Black Olives, Hard Boiled Egg, Applewood Smoked Bacon & Avocado with choice of Dressing 13.95

Sandwiches and Wraps

All Sandwiches & Wraps served with choice of one side: French Fries, House Made Potato Chips, Coleslaw, Onion Rings or Fresh Fruit. May substitute House Tossed Salad as a side 2

PHILLY CHEESE STEAK

Thinly Sliced Grilled Steak covered with Sautéed Onions, Mushrooms, Peppers & choice of Cheese 11.95

DELI SANDWICH OR WRAP

Choice of Turkey, Ham, Tuna, Chicken or Egg Salad garnished with Lettuce & Tomato 12.95
Choice of Bread or Wrap

CHEF'S FRESH CATCH

Blackened, Grilled or Fried with choice of Brioche Bun, White, Wheat or Rye Bread Toasted Mkt

MAHI MAHI SANDWICH

Pan Seared Mahi served with Lettuce, Tomato & Onion on a Brioche Roll 13.95
Available Grilled or Blackened

CLASSIC ANGUS BEEF BURGER*

8 Oz Certified Angus Beef served with Lettuce, Tomato, Onion, Pickle on Brioche Roll 13.95
*American, Swiss, Provolone or Pepper Jack Cheese 1.00
Sautéed Onions or Mushrooms .75
Bacon or Avocado 1.50*

House Specialties

Sharing Charge on House Specials & Entrees 3

LINGUINI & WHITE CLAM SAUCE

A savory blend of Clams, Butter, Garlic, Oil and White Wine Sauce over Linguini 14.95

PENNE PRIMAVERA

Sautéed Mushrooms, Broccoli, Tomatoes and Spinach with choice of Ala Vodka Sauce or Alfredo Sauce 11.95
Add Chicken 5 Add Shrimp 6

MUSSELS

Served with choice of Marinara or White Garlic Wine Sauce & Linguini 12.95

SEAFOOD LINGUINI

A Savory Blend of Clams, Mussels, and Shrimp, served with a choice of Spicy Marinara or a White Wine Garlic Butter Sauce 18.95

FISH & CHIPS

Served with Cajun Remoulade Dipping Sauce 14.95

DEER CREEK CHICKEN YOUR WAY

Lightly Breaded Chicken Breast prepared either Parmesan, Marsala, or Picatta Style, served on a Bed of Linguini 16.95

Entrees

Served with Chef's Vegetables and a choice of one side: Baked Potato, Mashed Potatoes, French Fries or Rice Pilaf

8 OZ FILET MIGNON

Served with Bordelaise Sauce 27.95

GRILLED MAHI

Topped with Shrimp Scampl 18.95



RED SNAPPER

Available Grilled or Blackened
Served with a Citrus Beurre-Blanc Sauce .. 18.95

BEEF TENDERLOIN MEATLOAF

Served with Mushroom Gravy 14.95

PAN SEARED SALMON

Available Grilled or Blackened 17.95

Friday & Saturday Night Special

PRIME RIB

8 oz or 12 oz Slow Roasted Rib Eye, Au Jus, Chef's Vegetables & choice of one: Baked Potato, Mashed Potato or Rice Pilaf
MP

*Consuming Raw or Under-cooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food-Borne Illness. Regarding the Safety of these Items, Written Information is Available Upon Request.