# NAKED CREEK RESTAURANT & LOUNGE {AT JEFFERSON LANDING}

# STARTERS

She Crab Soup Your Choice of Cup or Bowl	\$8
Lobster Dip Maine Lobster, Peppers, Onions, Cream Cheese, Shaved Asiago served with Grilled Pita Bread	\$18
Buffalo Cauliflower Deep Fried Cauliflower tossed in Buffalo Sauce served with Bleu Cheese Dip and Celery Sticks	\$10
BBQ Chicken Flatbreads BBQ Chicken, Red Onion, Mixed Cheese	\$12
SALADS	
Grilled Caesar	
Half Heart of Romaine Grilled with Authentic Caesar Dressing, House Made Croutons, and Shredded Asiago Cheese	\$14
Hot Bacon Spinach Salad Spinach, Hard Boiled Eggs, Red Onion, Smoked Gouda, and Grape Tomatoes	\$14
Greek Salad Romaine Lettuce, Cucumber, Feta Cheese, Olives, Red Onions, and House Made Greek Dressing	\$14
Mixed Berry Salad Mixed Greens, Blackberries, Blueberries, Strawberries, Shaved Red Onions, and Bleu Cheese Crumbles	\$14
House Salad	•
Mixed Greens, Cucumbers, Tomatoes, Bacon, and Shredded Asiago Cheese	\$14

# ENTREES

### 18oz T-Bone

Rosemary Crusted Steak served with Roasted Yukon Potatoes,
Portobello Mushrooms, and Sauteed Asparagus Tips topped with

a Red Wine Glaze

\$26

### Chilean Sea Bass

Charred Chilean Sea Bass with a Tomato and Saffron Broth served with Shoestring Vegetables and Shaved Asiago Risotto

### Filet\*

7oz Bleu Cheese Crusted Filet served with White Cheddar &
Roasted Jalapeno Mashed Potatoes served with Southern Style
Green Beans with a Red Wine Glaze
\$30

### French Chicken

Roasted Bone-In Chicken Breast served with Feta & Olive Couscous topped with a Tomato and Cucumber Salad with a \$24 Balsamic Cherry Glaze

### Honey Glazed Pork Ribeye

Honey Glazed Pork Ribeye served with Asiago Au Gratin Potatoes, Sauteed Broccolini topped with a White Peach and Pepper Jam \$24

### Lobster Tail

Grilled Lobster Tail served with Lobster Ravioli tossed in a Rose Sauce and topped with Wilted Spinach

\$28

# SPECIALS

## Friday and Saturday Night

Prime Rib 10oz for \$28/14oz for \$34