

STARTERS

Wings (Buffalo - GF) 10.95

Our amazing wings with either our own buffalo or bbq sauce, along with celery and our ranch or cilantro lime sauce

Cheese Curds 8.95

Served with your choice of homemade marinara or cilantro lime sauce.

Pretzel with Cheese 10.95

Giant soft pretzel served with your choice of our delicious cheese, queso, Bavarian mustard or cilantro lime sauce. Perfect for sharing!

Chips & Queso 4.50

Homemade Corn Tortilla Chips with Creamy Cheese Queso

Sticks & Queso 3.95

Four beef sticks deep fried with Creamy Cheese Queso

Cheesebread with Homemade Marinara

Served with our Signature Marinara Sauce
4 Pcs \$4.95 6 Pcs \$6.95

Loaded Tots 6.95

Jumbo tator tots stuffed with bacon, scallions and cheese along with our ranch or cilantro lime sauce.

DESSERTS

Chocolate Fudge Lava Cake 4.95

Perfectly rich and decadent, filled with a perfectly gooey "molten" chocolate center,

Ice Cream 1 scoop - \$3.50 2 scoops - \$4.95

Spumoni Ice Cream or Creamy Vanilla Ice Cream with your choice of Chocolate, Strawberry or Caramel Sauce

Cheese Cake 4.95

Add Strawberry, Cherry, Chocolate or Caramel topping

DRINKS

Soda - Coke, Diet Coke, Sprite Lemonade / Iced Tea/Coffee 2.00

Draft Beer 4.00

Domestic Beer 5.00

Premium Beer 6.00

Wine 5.00

Chardonnay / White Zinfandel / Cabernet / Merlot

Mixed Drinks

Rail - \$5.00 Premium - \$6.00 Top Shelf - \$7.00

MAIN ENTREES

All Burgers and Sandwiches served with chips
Substitute Fries or Seasoned Jojo Potatoes for \$1.75

Hamburger 8.75

1/3 lb. Burger GF Burger/Bun add \$1.00
Add Lettuce, Tomato, Onions, Pickles and Mayo - NC
Add Cheese - American, Cheddar or Swiss Cheese - \$1.00
Add Bacon or Mushrooms - \$1.50

Philly Cheese Steak 11.75

Shredded Ribeye steak piled on a fresh baked hoagie bun topped with peppers, onions and dripping with Swiss cheese.

Smoked Salmon & Asparagus \$12.95

Small batch honey smoked salmon with fresh grilled asparagus and your choice of hollandaise or lemon butter caper sauce.

Turkey Club on a Croissant 9.50

Turkey & Bacon on a Buttery Croissant with Mayo, Lettuce and Tomato
GF - Spring Roll Wrap

Salmon Tacos 9.95

Three Smoked Salmon tacos with purple pico relish served with our homemade cilantro lime sauce.

Classic Caesar Salad (GF) 9.50

Hand-cut romaine, lettuce, red and green peppers, red onions, tossed with garlic croutons, Parmesan cheese and creamy Caesar dressing.
Add Chicken or Smoked Salmon - \$2.50

Chicken Cauliflower Salad (GF) 11.50

Our Signature salad crafted right in our kitchen. Diced cauliflower, bacon and grilled chicken tossed with a creamy buttermilk dressing.

Spinach Pecan Salad (GF) 11.00

Fresh spinach topped with roasted red peppers, raisins, chopped pecans, roasted apples and Gorgonzola Cheese Raspberry Vinaigrette dressing.
Add Chicken - \$2.50

Delicious Deli Sandwiches 8.50

On our homemade hoagie bread. Available on Request



PAY IT FORWARD
PATIO

We are committed to supporting our community! A portion of all sales goes towards meal donations to those in need.

CHEF'S SPECIAL

Ask About the Daily Special-
Handcrafted in our kitchen!

Can accommodate dietary needs - ask your server

DAILY SPECIALS

Burger Monday 7.25

1/3 lb. Burger GF Burger/Bun add \$1.00
Add Lettuce, Tomato, Onions, Pickles and Mayo - NC
Add Cheese - American, Cheddar or Swiss - \$1.00
Add Bacon or Mushrooms - \$1.50

Served with chips. Substitute French Fries or seasoned Jojo Potatoes for \$1.75

Taco Tuesday 8.00

Enjoy our Specialty - 3 Regular Soft Shell or Deep Fried Tacos served with lettuce, cheese and homemade salsa! GF with Corn Tortillas
Add Sour Cream - \$.50
Icy Cold Homemade Margarita Special - \$5.00

Italian Wednesday 12.00

Enjoy our 3- Meat homemade lasagna with our signature marinara sauce. Served with Caesar salad and bread sticks.

Ribday Thursday

Delicious BBQ Pork Ribs smothered with our homemade BBQ sauce, french fries, corn on the cob and our hearty baked beans.
1/2 Rack \$15.95
Full Rack \$23.95

Fish Fry Friday 13.95

Three pieces of beer battered cod served with French Fries and Ranch pasta salad



www.tstcreativecatering.com
info@tstcreativecatering.com
651-488-0971