



"THE CLASSIC IDAHO DINNER HOUSE"

Winner of 1997



**PRESENTED BY THE
IDAHO BEEF COUNCIL**

-For the Best Restaurant Beef In Idaho



Best Steaks in Magic Valley

Times-News Reader's Choice Award

FRESH SEAFOOD SERVED DAILY

**PHONE NUMBER:
208-734-4154**

**BAR OPEN 4:30 P.M.
DINING 5:30 - 10:00 P.M. MON-THURS
5:30 - 10:00 P.M. FRI-SAT
5:00 -10:00 P.M. SUN**

**LOCATED AT:
200 ADDISON AVE. W.
TWIN FALLS IDAHO**

APPETIZERS

- Creek Hot Wings** 9.95
One pound deep fried chicken drummettes, coated
in a spicy sauce, served with blue cheese dressing
- Hot Tails** 10.95
jumbo shrimp cooked in hot sauce and served with blue
cheese dressing and celery sticks
- Shrimp Boat** 10.95
1/3 lb. shrimp broiled in garlic butter
- Crab & Artichoke Dip** 10.95
served with toasted sourdough brochetta
- Steak & Bits** 10.95
steak chunks broiled in teriyaki and butter, served with
mushrooms
- Creek Nachos** 8.95
tortilla chips with our own special chili, melted cheese,
and green onions (jalapenos on request)
- Mushrooms** 7.95
mushroom buttons broiled in our own special butter sauce
- Stuffed Mushrooms** 10.95
stuffed with shrimp, herbs and three cheeses
- Potato Skins** 7.95
deep fried and smothered with melted cheese, sprinkled
with green onions and bacon bits. Add chili 2.0
- Pork & Seeds** 8.95
ginger marinated, moist pork tenders, sliced thin, served
with hot mustard & sesame seeds
- Gorgonzola Fries** 8.95
french fried potatoes with melted gorgonzola and jack
cheese sprinkled with green onions
- Cheese Fries** 7.50
melted with jack cheese Add chili 2.00
- Smoked Trout** 11.95
served with brochetta, red onion, and cream cheese
- Combination Plate.** 14.95
pork & seeds, smoked trout, and cheese served with fruit
and brochetta.

CAFE MENU

Served with a choice of Steak Fries, Brown Rice, or Broiled Vegetables

ENTREES

Gingered Pork Tenderloin	14.95
Flat Iron Steak	18.95
8 oz steak, tender and flavorful	
Garlic Shrimp broiled in garlic butter	14.95
Smoked Pork Chop one chop	13.95
Southwest Chicken	11.95
6oz. chicken breast baked with green chilies and salsa, and topped with melted jack cheese	

ALA CARTE

Fish and Chips	14.95
deep fried Haddock fillet served with French fries	
Chicken Tenders	11.95
deep fried breaded chicken breasts with French fries	

SANDWICHES

Served with a choice of Steak Fries or Brown Rice

Philly Cheese Steak	15.95
thin sliced prime rib, sautéed bell peppers, onions, and cheese served on a large hoagie bun	
Pioneer Burger 8 oz. of beef burger broiled	9.95
and served with lettuce, tomato and onion on a sesame seed bun	
Roast Beef 5 oz. sliced Prime Rib	15.95
served on a hoagie bun with lettuce, tomato, onion and mayonnaise	
Breast of Chicken broiled chicken breast	9.95
served with lettuce, tomato and onion on a sesame seed bun	

Trip to Salad Bar (all you can eat)	8.95	Baked Potato or side of Fries	4.50
One trip to the Salad Bar	4.95	Side of Veggies or Brown Rice	3.50
Add Salad Bar with Café Menu	3.95	Side of Mushrooms	3.50
Cup of Soup 2.50 or Bowl of Soup	4.50	Add Cheese or Bacon	1.00

DINNER MENU

Dinner Includes: Choice of Baked Potato, Brown Rice, or Broiled Vegetables,
And all you can eat Salad Bar with Soup and Bread

HOUSE SPECIALTY

Prime Ribs of Beef

Regular Cut (14 oz.)	33.95
Full Cut (26 - 28 oz.)	48.95
Special Cut (8 oz.)	25.95

“Old-fashioned Prime Rib cooked on the bone”

Top Sirloin (<i>Prime Graded</i>)	22.95
Petite Sirloin (<i>Prime Graded</i>)	18.95
Rib Eye Steak <i>teriyaki or plain.</i>	29.95
Smoked “ <i>Falls Brand</i> ” Pork Chops <i>two chops</i>	18.95
Broiled “ <i>Mexican White Shrimp</i> ” Teriyaki	32.95
Shrimp and Steak	30.95
Shrimp and Prime Rib	37.95
Shrimp and Scallops	33.95
Maine Lobster Dinner	Two Tails 38.95 One Tail 24.95
Lobster and Steak	35.95
Lobster and Prime Rib	42.95
Broiled “ <i>New England Jumbo</i> ” Scallops	32.95
Scallops and Steak	30.95
Scallops and Prime Rib.....	37.95
Chicken Hawaiian	19.95
Teriyaki Chicken and Shrimp	24.95
Teriyaki Chicken and Steak.....	24.95
Teriyaki Chicken and Prime Rib.....	30.95
Teriyaki Chicken and Scallops.....	24.95

10/15/17

15% GRATUITY ADDED TO PARTIES OF 8 OR MORE

A LA CARTE

Lobster Tail (5 to 6 ounce)	16.95
Lobster Tail (10 to 12 ounce)	28.95
1/2 Teriyaki Shrimp	14.95
1/2 Jumbo Scallops	14.95
1/2 Teriyaki Chicken Breast	5.95

**Dessert Menu
(as available)**

Creme Brulee'	6.50
cream custard with crispy caramelized topping, served with hot rum sauce	
Cheese Cake	6.50
our own creamy style cheese cake served with or without fruit topping	
Creek Mud Cake	6.95
fudgie chocolate marshmallow cake topped with ice cream, whipped cream and chocolate sauce	
Ice Cream	4.50
Wild Berry Sorbet	4.50
Chocolate Sundae	4.95
Blackberry Crisp	6.50
topped with vanilla ice cream	

All of our desserts are made in house!

BANQUET FACILITIES AVAILABLE

We accept Mastercard, Visa, American Express, & Discover

BEVERAGES FROM THE BAR

DRAFT BEER

WIDMER HEFEWEIZEN
DESCHUTES BLACK BUTTE PORTER
RUBY MOUNTAIN ANGELCREEK ALE
MANNY'S PALE ALE
GUEST TAP (SEASONAL)
\$4.50

BUD LIGHT
COORS LIGHT
\$3.50

BOTTLED BEERS

GUINNESS STOUT \$5.50

CORONA
FULL SAIL ALE
HEINEKEN
BLUE MOON
REDD'S APPLE ALE

\$5.00

RED HOOK
DOS EQUIS
SAM ADAMS
STELLA ARTOIS

MILLER LITE
HENRY'S PRIVATE
BUDWEISER

\$4.00

COORS
MICHELOB ULTRA
ROLLING ROCK

CHAMPAGNE

CHAMPAGNE
SPLIT
OR
CHAMPAGNE COCKTAIL
\$7.00

**THANK YOU FOR LETTING
US SERVE YOU!**

WINES BY THE GLASS

WHITES

HOUSE WHITE (CHARDONNAY)	\$5.00
ST. CHAPPEL RIESLING ' (ID)	\$6.50
BELLA SERA MUSCATO	\$7.00
ACROBAT PINOT GRIS (OREGON)	\$7.00
COPPOLA CHARDONNAY (CA)	\$8.00
KENDALL-JACKSON CHARDONNAY (CA)	\$8.00
NOBILO SAUVIGNON BLANC (N. Z.)	\$7.50

REDS

HOUSE RED (CABERNET)	\$5.00
GENESIS MERLOT (COLUMBIA VALLEY)	\$8.00
LOUIS MARTINI CABERNET (SONOMA)	\$8.00
FALESCO "VITIANO" (ITALY)	\$7.50
<i>CAB-MERLOT-SAUGIOVESE</i>	
<i>WINE SPECTATOR "100 BEST BUYS"</i>	
MARIETTA "OLD VINE RED" (CALIF)	\$8.00
<i>WELL STRUCTURED RED TABLE WINE!</i>	
HANDCRAFT MALBEC	\$7.00
ERGO TEMPRANILLO /GARNACHA (RIOJA)	\$7.50
MAC MURRAY PINOT NOIR (SONOMA)	\$8.50
TASTY FRUIT FORWARD PINOT FROM ONE OF CALIFORNIA'S BEST REGIONS!	

BLUSH

SUTTER HOME WHITE ZINFANDEL	\$5.00
<i>A TASTY PINK WINE.</i>	
ACROBAT WHITE PINOT NOIR (ID)	\$6.50

NONALCOHOLIC DRINKS

HENRY'S CREAM SODA
HENRY WEINHARD'S ROOT BEER (BOTTLE)
VIRGIN DAIQUIRIS
(STRAWBERRY & RASPBERRY)
\$3.75

RED BULL \$3.75
O'DOUL'S BEER \$4.00
KALIBER \$5.00

BANQUET ROOM AVAILABLE

SEATS UP TO 50 PEOPLE
COMPLETE AUDIO/VISUAL SYSTEM
BIG SCREEN TV, VCR, & SCREEN

WELCOME TO ROCK CREEK

About Our Beef:

We buy only the highest quality beef available, (choice grade and higher) and we make sure the beef we serve has been aged sufficiently. Many times to achieve this we must age the meat in our own walk-ins.

We also cut all our own steaks in house rather than buying precut products. This allows us to control the size of the steak and the style in which the steak is cut. Our cooks are trained by us to cut steaks and to recognize the different cuts. This knowledge makes our cooks capable of selecting the steak that will best fill your order.

How We Cook Our Steaks:

There has always been questions about how a steak should be cooked. The answer to this question is very subjective, and everyone seems to have their own opinion of what rare, medium-rare, etc. really is.

This is how we cook our steaks:

VERY RARE
RARE
MEDIUM - RARE
MEDIUM
MEDIUM - WELL
WELL DONE

COLD AND RED IN THE CENTER
COOL AND RED IN THE CENTER
WARM AND RED IN THE CENTER
HOT AND PINK IN THE CENTER WITH SOME CHAR OUTSIDE
HOT AND SLIGHTLY PINK IN THE CENTER AND CHARRED
STEAK IS GREY IN THE CENTER, DRY AND COARSE TEXTURED. THE
CHAR ON THE OUTSIDE CAN BE EXTREME. FLAVOR MAY ALSO BE
AFFECTED BY THE LOSS OF JUICES.

**WE DO NOT RECOMMEND COOKING YOUR STEAK WELL DONE AS IT DETRACTS
FROM THE TASTE AND TEXTURE OF THE MEAT.**

We have been directed by the Health Department to advise you:

"Thoroughly cooking your foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Please consult your physician or public health official for further information."

About Our Fish:

We buy and serve only *fresh* fish. Growing up on the coast, gave us the opportunity to learn what "*fresh fish*" looks like, smells like, and how it should be handled, stored, and cut. Only in recent years have we found great sources for buying fresh fish. This has given us the opportunity to offer many exotic varieties that have not been available in the past.

This new availability of fresh fish has afforded us the opportunity of developing new recipes and offer a unique variety of maritime treats.

Enjoy our Early Dinner Specials

Served until 6:30 Nightly

Your choice of the following items:

Only \$15.95

* *Petite Sirloin Steak 8 oz*
* *Idaho Ruby Rainbow Trout*

* *Pacific Rim Salmon*
* *Hawaiian Chicken Teriyaki*

*Above Entrees served with Broiled Vegetables,
and a Choice of French Fries or Brown Rice.*

Salad Bar ADD: \$3.95 - Baked Potato ADD: \$3.50

In compliance with Twin Falls City Ordinance, we must ask if you would like a glass of water. Thank you!

