

BRIGHT'S CREEK  
FROM THE KITCHEN



***Members Grill  
February Dining Specials***

*(Regular menu also available)*

**Friday February 3<sup>th</sup>**

**Phyllo wrapped Cod**

Cod filet, tangy herb goat cheese, spinach sautéed in garlic and wrapped in flaky phyllo dough and baked until golden brown  
\$23

**Cherry Chipotle BBQ Ribs**

St. Louis ribs slow roasted and smothered in a sweet and spicy house made BBQ sauce  
Half rack \$ 16/ Whole rack \$30

**Saturday, February 4<sup>th</sup>**

**Closed For Private Party**

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**Friday, February 10<sup>th</sup> & Saturday, February 11<sup>th</sup>**

***Valentine's Weekend***

\$34.99 per person

*(taxes and gratuities not included)*

**Appetizer Course Trio**

Seared Bay Scallop skewer with lemon ginger sauce  
Olives Jubilee & goat cheese pastries  
Duck fat fried potatoes with duck confit, smoked gouda, and strawberry BBQ

**Salad Course (choose one)**

Winter spiced poached pear salad with candied pumpkin seeds, bleu cheese, field greens and Dijon vinaigrette  
Garden salad of field greens, tomato, cucumber, red onion with basil balsamic vinaigrette or ranch

**Entrée Course**

Surf and Turf – Certified Angus Beef filet with olive oil poached Gulf shrimp, sauteed baby bok choy and caramelized onion Risotto

**Dessert Course Trio**

Chocolate dipped strawberries with champagne pipette, roasted pistachio and chocolate mini cannoli's, Meyer lemon parfait

*Dinner is served with a petite glass of wine*

*Limited regular menu also available*

**Friday February 17<sup>th</sup>**

**Shrimp and Pasta**

Jumbo shrimp, tomato, and spinach sautéed and tossed with penne pasta in a garlic butter sauce.  
\$23

**Korean Bulgogi (Pul.go.gi) Steak**

Tender shoulder of beef marinated in a hot, sweet, and spicy sauce, seared until sticky and served with baby bok choy and gingered sweet potatoes  
\$28

**Saturday, February 18<sup>th</sup>**

**Princess cut Prime Rib**

Natural au jus and served with caramelized onions, mushrooms and horseradish cream  
\$20

**Caribbean spiced Salmon**

An 8oz Salmon filet rubbed warm Caribbean spices then seared and served with a black bean and mango salsa over a delicate citrus quinoa  
\$24

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**Friday February 24<sup>th</sup>**

**Chicken Alfredo**

Grilled chicken and fettucine noodles in a parmesan cream sauce with a hint of white wine and garlic  
\$16

**Ropa Vieja**

Seasoned flank steak slow cooked with peppers, onions, olives, tomatoes, and Cuban spices served with black beans and rice.  
\$26

**Saturday, February 25<sup>th</sup>**

**Filet Mignon au Poivre**

Our in house hand-cut Certified Angus Beef seared and served with the classic peppercorn laden pan sauce  
\$28

**Prosciutto, Apple and Bleu cheese stuffed Pork chop**

Wisconsin Bleu cheese, sautéed golden delicious apples and prosciutto fill our 14 oz bone in pork loin chop  
\$26