

Appetizers

Spicy Pacific Rim Crab Cakes 13.5

Dungeness Crab Cocktail (3 oz) 13.5

Combo Cocktail - Prawns (3) Crab (1.5 oz)
14

Steamer Clams in a white wine sauce with
garlic & a touch of chili 1 lb. 10 2 lb. 15.5

Shrimp Cocktail (5) 12

Ravioli with Lobster & lemon cream
half order 16 / full order 20

Seared Diver Scallops

with lemon & capers (3) 15.5

Harvey's Homemade Clam Chowder
cup 6 bowl 9.5

Insalata Caprese sliced tomatoes with
fresh mozzarella & basil 8

Bruschetta with extra virgin olive oil &
garlic 5.5

Fresh Steamed Asparagus (when
available) 6.5

Bud 's Blackened Seafood Gumbo cup 5
bowl 8

Spicy Mushrooms 5.5

Salads

Blackened Salmon 10 ~ Grilled Prawns (4) 8 ~ Fresh Dungeness Crab (3 oz) 12.5 ~ Grilled Chicken Breast 8

A La Carte Salads 9.5

Beasy's "BackRoom" Salad - crisp iceberg, tomatoes, green olives, fresh lemon, garlic & olive oil

House "Hearts of Romaine" Salad with an Oregon bleu cheese vinaigrette

Green Goddess Salad - romaine lettuce with a creamy garlic & scallion dressing

Entrees

All Entrees Include Your Choice of Salad or Gumbo

Steaks & Chicken

All Steaks are sourced from the Pacific Northwest,
aged a Minimum of 28 days & trimmed in House,
Grilled & served with Au Gratin Potatoes & Broccoli

USDA Choice Angus - All Natural Pacific Northwest Grain Fed Beef

Filet Mignon (6 oz) 32

New York Strip Steak (10 oz) 31

Filet (6 oz) & Shrimp (4) Inca Inca 37

Oregon's Fulton Beef - All Natural Free Range, 100% Plant Based Diet

Top Sirloin (5 oz) center cut 21

Top Sirloin (10 oz) center cut 29

Cadillac Mixed Grill (Sirloin, Chicken & Shrimp) 30

Filet Mignon (6 oz) 32

substitute Filet Mignon 11

Seafood Selections

Seafood served with Rice and Broccoli

~ Wild Coho Salmon ~

Sashimi grade salmon prepared medium-rare 25

Inca Inca style 26

~ Alaskan Halibut ~

Grilled & topped with a fresh lemon-dill beurre blanc 33

~ Blackened Pacific Snapper ~

Grilled & served with tartar sauce 23

~1/2 lb Australian Cold Water Lobster Tail ~

Simply char grilled & served with drawn butter & lemon 48

~ Lobster Thermidor ~

Served in shell with a French style

Dijon, cream & cognac sauce 52

Painted Hills Natural Beef

(Friday & Saturday)

100% Vegetarian Diet, No Hormones, No Antibiotics

Rib Eye Steak (14 oz) 36

Chicken Inca Inca 19 with Shrimp (4) 25

Grilled Chicken with a roasted red bell pepper cream sauce 19

~ Grilled Garlic Prawns (6) ~

Marinated & char grilled 24

Inca Inca style 25

~ Spicy Pacific Rim Crab Cakes (3) ~

Same spicy cakes as our appetizer, served with our crab cake sauce 25

Add Your Favorite Sauces

Sautéed Garlic Mushrooms 2.5

Caramelized Onions 2.5

Mushrooms & Marsala Wine Sauce 4

Cayenne Dijon Mustard Sauce 1.25

Horseradish Gorgonzola Cream Sauce 2

Blackened with Tartar Sauce 1.5

Oscar Style - fresh Dungeness Crab

topped with Lemon Hollandaise

(when available) 7

Inca Inca - a creamy sauce of fresh

jalepenos, garlic & lime juice 1

Pastas

Beef Stroganoff the Tips from our Filet Mignon,

Ribeye & New York Strip with Mushrooms

served over Wide Ribbon Pasta 19.5

Black Pepper Fettuccini & Cream

with Mushrooms and Grilled Chicken 19

Tuscan 'Crusted' Grilled Chicken

with Angel Hair Pasta & Fresh Spinach,

Garlic, Lemon, Olive Oil, & a touch of Chili Flakes 19

Parmesan & Ricotta Ravioli

with Homemade Tomato Sauce 12

Ravioli with Lobster

in our incomparable Lemon Cream Sauce 25

Greek Style Grilled Shrimp (5)

with Angel Hair, Fresh Tomatoes, Zest of Lemon & Feta 24

Angel Hair with Clams (3/4 lb)

White Wine, Garlic & a touch of Chili Flakes 19.5

Ravioli Rosa

with Sweet Cream & Fresh Basil 15.5

with Shrimp (3) 21.5

Desserts

Chocolate Pot de Crème 5

Rich Dark Chocolate Pudding with Fresh Whipped Cream and Chocolate Shavings

Crème Caramel 5

Creamy Flan with a Sweet Caramel Sauce

Bread Pudding 6

Warmed and drizzled with our Whiskey Caramel Sauce, topped with

fresh Whipped Cream and a dash of cinnamon

Vanilla Cheesecake 6.5

Light and Creamy with a Cinnamon-spice Graham Cracker Crust

Decadent Chocolate Brownie 6.5

Warmed to Perfection and served with Vanilla Bean Ice Cream, Fresh Whipped Cream, drizzled with Chocolate and Caramel Sauce,

and topped with Chopped Pecans and Chocolate Shavings

(Petite Brownie 4.5)

We Proudly Serve Mellelo's Coffee

Mexican Organic

Mocha Java Decaf

Thank you for dining with us . . . It's always a pleasure to serve you • 18% Gratuity added to parties of 6 or more

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