

## **Weekend Lunch and Dinner Menu**

**11:00 am – 8:30 pm**

(Saturday and Sunday, June thru October)

### **Appetizers and Soups**

#### **Clam Chowder**

A classic New England-style favorite

cup 5  
bowl 7

#### **Chef's Soup of the Day**

Ask your Server about Today's Soup!

cup 5  
bowl 7

#### **Chicken Wings**

Moist chicken wings and drumettes tossed in a hot 'n spicy Buffalo-style sauce or our BBQ sauce; served with celery and carrot sticks and a cool bleu cheese dressing for dipping 8

#### **Prawn Cocktail**

Prawns poached in white wine, then chilled, with our house recipe cocktail sauce, and fresh lemon 14

#### **Fried Calamari**

Breaded calamari steak, cut into strips and fried to a golden brown, served with our cocktail sauce and tartar sauce 11

#### **Pot Stickers**

Asian-style pork dumplings classically pan fried; served with a sweet chili and soy-rice vinegar 8

#### **Quesadilla**

Cheddar and jack cheese melted in a large flour tortilla with black beans and corn salsa; served with pico de gallo, sour cream, and guacamole on the side 8  
With freshly grilled, seasoned chicken 12

#### **Chicken Nachos**

Crispy tortilla strips piled high and wide with melted cheese, black beans, sour cream, pico de gallo, guacamole, and freshly grilled free range chicken 9  
*A little more spice?* Ask for some jalapeño peppers on the side at no additional charge

### **Tee to Green Value Platter**

*Serves Four (4) or More!*

A generous platter of our most popular appetizers, including Fried Calamari, BBQ or Buffalo-style Chicken Wings, Pot Stickers, and our Cheese Quesadilla 22

## Salads

*Add freshly grilled, seasoned Chicken, 4, grilled, sliced Steak, 5, grilled Shrimp, 6, or Salmon filet, 7, to any Salad below –*

### **California Mixed Greens**

Assorted fresh, local greens, tossed with sliced cucumbers, cherry tomatoes, and pine nuts; served with your choice of dressing  
regular 5 large 8

### **Caesar Salad**

Our Caesar, with fresh hearts of Romaine, herb croutons, and shaved Parmesan cheese, tossed in our house made Caesar dressing  
regular 7 large 9

### **Crispy Chicken Ranch Hand Salad**

Local lettuce, with avocado, bacon, cheddar and jack cheese, crispy tortilla chips, and tomatoes, tossed in a barbecue-ranch dressing and topped with fried chicken strips 12

### **Poplar Creek's Spinach Salad**

Fresh spinach leaves, with crispy bacon crumbles, white corn, toasted almonds, and tossed in our white grape vinaigrette dressing  
regular 6 large 9

### **Sesame Salmon Salad**

*A House Specialty!* Sesame seed crusted, sustainable salmon, served atop baby greens, tomatoes and cucumbers, and tossed in our house recipe Asian dressing 14

## Pastas

### **Angel Hair Marinara**

Delicate, easy to eat, Angel Hair pasta, mixed with a slow cooked, flavorful, traditional tomato and fresh herb sauce 9

*Add* grilled Free Range Chicken 4, or grilled Shrimp 6,  
or *Add* house recipe mini-meatballs 3

### **Penne Primavera with Grilled Free Range Chicken**

*One of our guests' favorites!* Bite sized penne pasta, tossed in a light Parmesan cream sauce, with grilled chicken, fresh broccoli, mushrooms, artichoke hearts, zucchini, red and green bell peppers, chopped red onions, and fresh basil 15

**Also, check our "To Go" Coffee Cart at the Main Bar and the Mobile Cart on the Course for Assorted Sandwiches, Muffins and Pastries, Snacks, Candy Bars and Chilled Beverages to Enjoy on the Course or to Take Home!**

*Please be respectful of our other guests and silence cell phones and refrain from their use while in the Dining Room.*  
Items are cooked to order and may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

# Poplar Creek Premium Beef Burgers or Grilled Free Range Chicken Burgers

**Build your own Burger, *Beef* or *Chicken*, and select your “favorite toppings” below to make your perfect creation; all burgers are served on seeded Kaiser rolls, with your choice of French fries, kettle chips, or mixed salad greens**

**Poplar Creek Premium Beef Burger**, with lettuce, tomato, onion, and pickle 9  
**Free Range Chicken Burger**, with lettuce, tomato, onion, and pickle 9

*Make it your own - add, at additional cost:*

Bacon 2  
Avocado 2  
Sautéed Mushrooms 1  
Bleu Cheese or Smoked Gouda 2

Crispy Onion Strings 1  
Swiss or Cheddar Cheese 1  
Sliced Jalapeños – No Charge  
Our Hickory BBQ Sauce – No Charge

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## Our Signature Sandwiches

All Poplar Creek Grill Sandwiches are offered with a choice of French fries, kettle chips, or mixed salad greens

### **Turkey Club Sandwich**

Our double-decker masterpiece, loaded with roasted breast of turkey, smoked bacon, tomatoes, and lettuce on griddled sourdough bread dressed with mayonnaise 12

### **Tombo Tuna Melt**

Freshly made Tombo tuna salad with melted Swiss cheese, chopped red onion, celery, capers and lemon zest, and served on griddled marble rye 12

### **Chicken BLTA**

Grilled chicken breast with bacon, lettuce, tomato, and avocado, served on a brioche bun dressed with a garlic aioli 11

### **Chicken Caesar Wrap**

Your choice of Grilled or Crispy Chicken wrapped in our fire grilled flat bread, with shredded Romaine lettuce, Parmesan cheese crispy tortilla strips, and Caesar dressing 12

### **Portobello and Veggie Wrap**

Portobello mushrooms, artichoke hearts, roasted red peppers, and baby mixed greens, all wrapped in a fire grilled flat bread dressed with a pesto aioli 11

### **French Dip**

A toasted French roll loaded with sliced, tender roast beef, provolone cheese, caramelized onions, and a horseradish cream sauce, served with *au jus* 10

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## Tacos

Choose *either* Grilled Steak Tacos or Grilled Chicken Tacos

Three, soft flour tortillas filled with either grilled steak or grilled spicy chicken, lettuce, and cheese, with sour cream and pico de gallo on the side, and accompanied by black beans and Spanish rice

Grilled Steak 12; Grilled Chicken 11

## Seafood

### Sesame Crusted Salmon

A delicious sustainable salmon filet, crusted with sesame seeds and served with a hoisin-soy glaze, accompanied by mashed potatoes and a seasonal vegetable medley 18

### King Salmon

Grilled, pan seared, or blackened, served with mashed potatoes, seasonal vegetables, and our house recipe tartar sauce 18

### Seared Pacific Halibut

Sustainable Pacific halibut, lightly seared with a splash of lemon; served with rice, seasonal vegetables and fresh lemon 16

### Beer Battered Fish and Chips

Hand battered filets fried until crisp and golden brown, with French Fries and our house recipe tartar sauce 13

## Grilled Steaks and Chicken

### Sterling Silver Premium

#### Rib Eye Steak

Sterling Silver Premium Rib Eye cooked to order and served with mashed potatoes and fresh broccoli 19

### Sterling Silver Premium

#### Grilled Tri-Tip

Sterling Silver Premium Beef, spice rubbed and perfectly grilled, served sliced with French fries and sautéed fresh vegetables 15

### Grilled Free Range Chicken Breast

Natural, Free Range Breast of Chicken, butterflied, seasoned, and grilled, served with mashed potatoes and seasonal vegetables 16

## Desserts (all 7)

### Caramel and Pear Bread Pudding

Assorted breads in vanilla custard with cinnamon and pears, baked, served with ice cream and chocolate and caramel sauces

### Belgian Chocolate Mousse Cheesecake

Served with caramel sauce

### New York Style Cheesecake

Served with a strawberry coulis

### Our Special Hot Fudge Sundae

Vanilla ice cream, chocolate syrup, whipped cream and topped with a cherry!

*Planning a Wedding, Party, Association or Fraternal Event, Corporate Meeting or Retirement, or need help arranging a Memorial Service overlooking our calming grounds, then Contact the Grill's Catering Office at 650-522-7526.*

# POPLAR CREEK GRILL

Restaurant • Banquets • Catering

## WEEKEND BRUNCH

**7:00 am – 2:00 pm**

*(In addition to the Brunch Menu listed below, all other items in this menu are available Every Day beginning at 11:00 am, including appetizers, sandwiches, salads, burgers, entrées, and desserts.)*

### **Eggs, any style, with Breakfast Potatoes 7**

**Two eggs cooked to order**

**Add Bacon, Sausage Pattie, or Ham 2**

**Choice of white, wheat, rye, or sourdough toast or an English muffin**

### **Omelettes**

*(all made with 3 farm fresh eggs, served with potatoes and fresh fruit)*

#### **Veggie**

Onions, bell peppers, squash, zucchini,  
and mushrooms 9

#### **Castle Pines**

Ham, onions, bell peppers, mushrooms,  
and Swiss cheese 10

#### **The Augusta**

Bacon, ham, onions, squash, zucchini, bell  
peppers, and Swiss cheese 10

#### **Cabo del Sol**

Sausage, cheddar and jack cheese, salsa,  
sour cream, and avocado 11

#### **Poplar Creek**

Spinach, mushroom, avocado, and Swiss cheese 10

### **From the Griddle**

#### **Pancakes**

Half stack or Full stack, served with maple  
syrup, butter, and a fresh fruit compote

Half Stack 5    Full Stack 9

#### ***Irish Cream* French Toast**

Topped with powdered sugar and a fresh  
fruit compote 9

### **Our Brunch Favorites**

#### **Seasonal, Fresh Fruit Plate 8**

**Add, yogurt and granola 2**

#### **Breakfast Burrito**

Scrambled eggs, potatoes, cheese, salsa and  
sour cream all wrapped in a flour tortilla  
served with fresh fruit 8

**Add, bacon, ham, or sausage 2**

#### **Eggs Benedict**

Poached eggs on ham and an English muffin,  
topped with Hollandaise sauce; served with  
breakfast potatoes and fresh fruit 11

#### **Eggs Florentine**

Poached eggs on spinach and an English  
muffin, topped with Hollandaise sauce;  
served with breakfast potatoes and fruit 11

*Our Happy Hour is Monday – Friday, 4pm – 7pm. Join us for Food and Drink Specials, including \$4 Imported Drafts and \$3 Domestic Drafts! No Additional Discounts Apply or May Be Used.*