Tallgrass Creek Menu

This menu represents an array of options at our multiple restaurants.

TO START

Vegetable Barley Soup

Beer Cheese Soup

Chilled Watermelon and Strawberry Soup

Roasted Red Pepper and Smoked Gouda Cheese Soup

Roasted Beet Salad

beets, feta, sunflowers, toasted pecans, balsamic glaze

Antipasti Salad

salami, pepperoni, roasted peppers, kalamata olives, provolone cheese

Signature House Salad

mixed lettuce, cucumbers, tomatoes, carrots, croutons

ENTREE SALADS

Creek Apple Salad

mixed lettuce, apples, toasted pecans, blue cheese, chicken tenders, apple cider vinaigrette

Spinach Cobb Salad

baby spinach, bacon bits, egg, tomatoes, red peppers, blue cheese, croutons

Asian Salad

asian lettuce blend, mandarin oranges, tomatoes, water chesnuts, almonds, rice noodle, wonton strips, sesame seeds, sesame vinaigrette

Trio Salad

mixed greens, tomatoes, cucumbers, chicken salad, tuna salad, egg salad

SEA

Blackened Salmon

traditional blackened salmon pan seared to perfection

Linguine Pescatore

linguine, mussels, scallops, shrimp, diced tomatoes, basil, white wine marinara

Shrimp Jambalaya

shrimp, sausage, rice, tomato sauce, onions, peppers, celery, cajun seasoning

Citrus Shrimp Skewers

citrus marinated shrimp, citrus chive compound butter

LAND

Meat Loaf

with stout mushroom gravy

Grilled Kansas City Steak

grilled steak, sautéed mushrooms, balsamic cream sauce

Pot Roast

slow cooked beef, aromatic vegetables, brown sauce

Tallgrass Preek Menu

LAND (CONTINUED)

BBQ Ribs

baby back ribs, sweet and smokey rib rub, KC bbq sauce

Chicken Pot Pie

tender chunks of chicken, aromatic vegetables, cream sauce, cheddar biscuit

VEGETARIAN

Lentil Bowl

seasoned lentils, white rice, grilled vegetables, fried garbonzo beans, tzatziki sauce, garlic bread

Ratatouille

classic French vegetable stew, garlic bread

DESSERTS

Pecan Pie

Key Lime Pie

Chocolate Cream Pie

Cheesecake

ON THE SIDE

Whipped Potatoes and Gravy

Salted Baked Potato With Loaded Butter

Baked Sweet Potato With Cinnamon Butter

Herb Roasted Fingerling Potatoes

Honey Dill Glazed Carrots

Garlicky Green Beans

Braised Peas and Leeks

