

DEER CREEK

A COASTAL GRILL

LUNCH MENU

Soup of the Day 5

Gumbo & Rice 8

Shrimp, Andouille Sausage, Okra, Tomatoes

Smoked N.C. Trout Dip 13

Warm Pita Bread, Local Crudite

Cobb Salad 12

GF - Iceberg Lettuce, Grilled Chicken, Tomato, Smoked Cherrywood Bacon, Avocado, Egg, Blue Cheese

Sea Scallop & Arugula 16 

GF - Strawberries, Goat Cheese, Roasted Pecans, Cucumbers, Jalapeno Vinaigrette

Caesar Salad 9 

Caesar Dressing, Parmesan, Garlic Bread Croutons

Greek Salad 8.5 

Cherry Tomatoes, Cucumbers, Red Onion, Feta, Marinated Olives
Pita Chips, Red Wine Vinaigrette **Can be gluten free**

ADD GRILLED CHICKEN 4.5 - SALMON 7 - SEARED TUNA 8 - SHRIMP 8 - STEAK 12

Charbroiled USDA Prime Burger 12

Choice of Cheese, Bacon, Onions, Mushrooms

Roasted Veggie Pita 11

Squash, Zucchini, Red Bell Pepper, Mushrooms, Mozzarella, Pesto, Spring Greens

GA. Shrimp or N.C. Flounder Po' Boy 14

Shredded Lettuce, Tomato, Pickles, Remoulade, Grilled or Fried

Club Sandwich 10.5

Boar's Head Roasted Turkey, Applewood Smoked Bacon
Vine-Ripened Tomato, Lettuce, Mayonnaise, Sour Dough Bread

Reuben Sandwich 12

Corned Beef, Sauerkraut, Swiss Cheese, 1000 Island Dressing, Marble Rye

Roasted Chicken Salad Sandwich 11

Celery, Grapes, Scallions, Pecans, Lettuce, Tomato, Herb Mayo, Multigrain Bread

All sandwiches served with choice of side


\$4 per additional side

French Fries - Onion Rings - Seasonal Fruit - Steamed Rice - Potato Chips - Cole Slaw

The Landings Club is committed to purchasing local, sustainable seafood whenever possible.

For our guests with allergies, please inquire with your server on available options prepared by the Chef.

GF - Denotes menu items that are Gluten Free as listed.

 LEAF promotes whole plant and vegetable foods that are nutrient dense, dark colored, close to source and prepared minimally.

*Advisory Notice: The consumption of raw or undercooked foods such as meat, fish and eggs which may contain harmful bacteria, which may cause serious illness.

05/13/2019