



## APPETIZERS

---

**HARVEST SOUP** 9  
chef inspired daily feature

---

**ARANCINI** 18  
buffalo mozzarella, spicy tomato sauce, basil

---

**TUNA CRUDO** 30  
ponzu, soy, avocado, chili oil, radish

---

**OYSTERS** 20/38  
apple & ginger mignonette, horseradish hot sauce  
half/full dozen

---

**FRITTO MISTO** 27  
breaded shrimp, calamari, scallops, caper lemon aioli

---

**BUTTERMILK FRIED OYSTER  
MUSHROOMS** 20  
spicy ranch, dill pickles

---

**CHARCUTERIE BOARD** 30  
niagara specialty foods cured meats & cheeses, olives,  
fig jam, bistro bread

---

**CHARRED MEDITERRANEAN OCTOPUS** 28  
roasted potatoes, fried garlic tomato sauce, caper berry,  
black garlic aioli

---

**SEABASS & SHRIMP TIRADITO** 29  
passion fruit-aji amarillo mojo

---

**BURRATA** 19  
squash, pumpkin seed brittle, vincotto, tomato raisins,  
tomato, bistro bread ADD: Prosciutto \$6

## SALADS

---

### CAESAR SALAD

romaine, anchovy & parmesan dressing, crispy smoked bacon, parmesan, pangrattato 16

---

### ARUGULA & PEAR

poached pear, red wine dressing, endive, arugula, blue cheese, radish, pumpkin seed brittle 14

---

### LITTLE SALAD

romaine, bacon, goat cheese & lemon dressing, tomato, pickled onion, radish, chives ADD: Chicken (5oz) \$6 Shrimp \$10 Salmon(4oz) \$8 Grilled Octopus (4oz) \$11 Creekstone Striploin (6oz) \$20 16

---

## SEA

---

### THAI MUSSELS

coconut milk, thai curry paste, bistro bread 24

---

### CALABRESE MUSSELS

roasted pepper, mint, cherry tomatoes, calabrese chilies, bistro bread 24

---

### SALMON

gnocchi, fried garlic tomato sauce, olives, spinach, red pepper caramel, pumpkin seed brittle 37

---

### SEABASS

soy sake maple marinated seabass, scallion sesame sticky rice, fried ginger garlic broccolini, miso cream sauce 57

---

### SEAFOOD TOWER

oysters, shrimp, tuna crudo, cured salmon crudo, snow crab legs, cocktail sauce, fresh horseradish, cocktail sauce, classic mignonette, sauce mary rose MP

---

### TUNA POKE BOWL

tuna, sesame, chili oil, green onions, cucumber, avocado, pickled ginger, nori, shallot crumble, spicy mayo 34

# HARVEST

---

## RICE PAPER BAKED TIAN

red pepper caramel, tofu, tomato marmalade, spinach, mushrooms, zucchini, squash 28

---

## BUTTERNUT SQUASH RAVIOLI

butternut squash, chili, parmesan, fried garlic, brown butter sage sauce, toasted hazelnuts 32

---

# LAND

---

## BEACON BURGER

Creekstone USDA prime chuck & short rib, gruyère cheese, caramelized onions, lettuce, tomato, pickle 26

---

## LAKESHORE GRILLED CHEESE

prosciutto, buffalo mozzarella, truffle, brioche bread 26

---

## BRAISED KOREAN SHORT RIB

kimchi fried rice, soy ginger garlic 40

---

## 1/2 RACK LAMB

yogurt marinated, Moroccan spiced roasted potatoes, spicy green beans, lamb jus 52

---

## ROASTED CHICKEN

rosemary, lemon garlic, crispy potatoes, salsa verde, broccolini 36

---

## Creekstone Prime Steaks & Accessories

---

10 OZ STEAK FRITES 58

---

10 OZ FILET MIGNON MP

---

24 OZ COWBOY STEAK MP

---

---

BÉRNAISE SAUCE 9

---

BLACK TRUFFLE BUTTER 9

---

AU POIVRE 10

---

GARLIC SHRIMP SCAMPI 16

---

## SIDES

|                                     |   |
|-------------------------------------|---|
| MOROCCAN SPICED ROASTED<br>POTATOES | 9 |
| SPICY GREEN BEANS                   | 9 |
| KIMCHI FRIED RICE                   | 9 |
| BRUSSEL SPROUTS                     | 9 |
| FRIED GINGER GARLIC BROCCOLINI      | 9 |
| TRUFFLE FRIES                       | 9 |