

## *Signature Martinis*

*\$10*

### **Cosmopolitan**

Grey Goose Vodka, Triple Sec,  
lime and cranberry

### **Lemon Drop**

Grey Goose Le Citron Vodka,  
Triple Sec and a splash of lemon juice

### **Washington Apple**

Crown Royal, Apple Pucker  
and cranberry juice

### **Key Lime**

Absolute Vanilla Vodka, lime juice and  
a splash of pineapple juice

### **Raspberry**

Chambord, Grey Goose Vodka, Triple Sec  
and sweet & sour

### **Apple**

Grey Goose Vodka, Apple Pucker  
and a splash of Sprite

### **Pomegranate**

Grey Goose Vodka, pomegranate juice  
and a splash of Cointreau

### **007**

Gin, Vodka and Lillet

### **Chocolate**

Godiva Vodka, Godiva Chocolate Liqueur  
and a dash of orange

Ask for other Specialty Martinis

## Happy Hour

5:00 pm - 7:00 pm Monday - Thursday

\$5 Martinis • Discounted Appetizers



**Piney-Creek**  
CHOP HOUSE

Piney Creek Chophouse has been established to offer a great dining experience from the charming bar to the warm and inviting dining room and the perfect sized banquet room. When entering Piney Creek you quickly realize this is someplace special and you feel welcomed.

Reminiscent of some of the great steak houses from San Francisco to New York City, Piney Creek strives to exceed your expectations with the great staff and the highest quality wines, meats, seafood and produce.

We thank you for choosing Piney Creek, and hope your experience is pleasurable, well remembered and equal to our dedication in providing an experience which will delight you again and again.

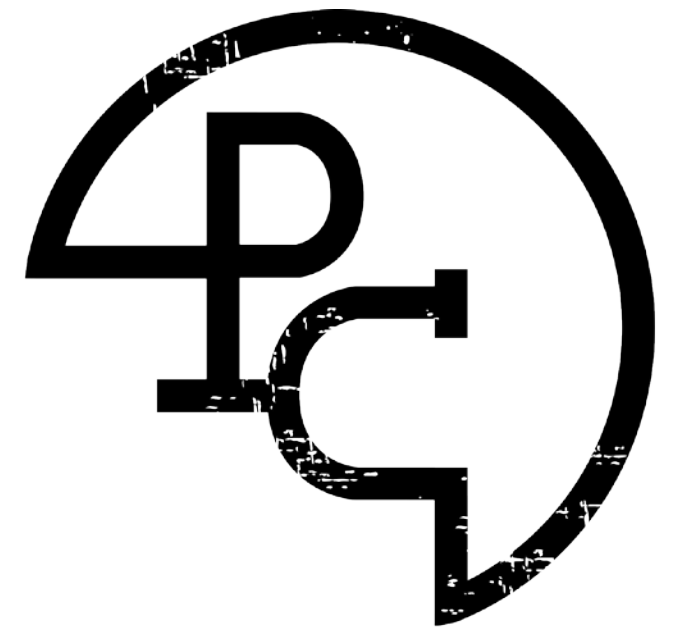
For information on our banquet room or reservations please ask any of our staff or contact us directly at 512-321-2135.

Piney Creek Chophouse

Open

Monday – Saturday

5-10PM



# Piney-Creek

CHOP HOUSE

## Appetizers

<b>Bruschetta</b> *Award Winning	12
Roasted baguette topped with fresh tomato, basil, balsamic vinegar, olive oil and garlic aioli. Add shrimp or crab 5	
<b>Shrimp Cocktail</b>	12
Jumbo shrimp served with cocktail sauce.	
<b>Shrimp Remoulade</b>	12
Chilled shrimp served on iceberg lettuce with remoulade sauce.	
<b>Jumbo Crab Cakes</b>	14
Jumbo lump crab cakes served with a Mediterranean sauce.	
<b>Crab Stuffed Mushrooms</b>	12
Lump crab meat stuffed in a mushroom cap and topped with Mornay sauce.	
<b>Bacon-Wrapped Scallops</b>	14
(4) Scallops wrapped in smoked bacon and topped with garlic butter sauce.	

## Salads

<b>House Salad</b>	6
Spring mix, cucumbers, tomatoes, carrots, red cabbage, bacon, croutons and avocado ranch dressing.	
<b>Caprese Salad</b>	8
Beefsteak tomato and mozzarella cheese topped with fresh basil, olive oil, balsamic vinegar.	
<b>Caesar Salad</b>	8
Romaine lettuce tossed with Caesar dressing and topped with grated Parmesan cheese and croutons.	
<b>Lettuce Wedge</b>	8
Iceberg lettuce topped with red onions, tomato, bleu cheese crumbles, and bleu cheese dressing.	
<b>Beefsteak Tomato &amp; Onions</b>	8
Baby spinach, sliced beefsteak tomatoes, red onion, olive oil, pesto and bleu cheese crumbles.	
<b>Steakhouse Salad</b>	8
Spring mix, sliced apples, mandarin oranges, candied almonds, bleu cheese crumbles and topped with citrus vinaigrette.	
<b>Strawberry Spinach Salad</b>	8
Baby spinach, feta cheese, toasted almonds and sliced strawberries topped with a raspberry vinaigrette.	



Piney-Creek  
CHOP HOUSE

Proudly serving the finest  
Certified Prime USDA Angus aged meats  
All of our steaks are finely seasoned with  
kosher salt, black pepper and butter.

*Steaks and entrées served with haricot verts & mashed potatoes.*

## Steaks

<b>Filet Mignon 7 oz.</b>	36
<b>Bacon Wrapped Filet 7 oz.</b>	38
<b>Filet Mignon 10 oz.</b>	40
<b>Ribeye 12 oz.</b>	32
<b>Ribeye 16 oz.</b>	38
<b>Bone-In Ribeye 16 oz.</b>	40
<b>New York Strip 12 oz.</b>	36
<b>New York Strip 16 oz.</b>	38
<b>Porterhouse 24 oz.</b>	44

## Sauces & Toppings

<b>Oscar</b>	5
<b>Chimmichurri</b>	3
<b>Bleu Cheese crumbles</b>	3
<b>Sautéed Mushrooms</b>	3

## Soup

<b>Lobster Bisque</b>	10
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*Thank you for dining with us...  
we hope your experience is memorable.*

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

## Entrées

<b>New Zealand Double Lamb Chops</b>	36
With Mint Jelly	
<b>Bone in Thick cut Pork Chop</b>	22
With a red wine reduction	
<b>Breast of Chicken Marsala</b>	20
<b>Broiled Salmon Fillet</b>	30
With jumbo lump crab meat, shrimp, capers and tomatoes in a white wine sauce.	
<b>Shrimp Scampi</b>	30
With a garlic butter sauce	

## Sides

<b>Fresh Asparagus</b>	8	<b>Onion Rings</b>	6
<b>Au Gratin Potatoes</b>	8	<b>Baked Potato</b>	5
<b>Mashed Potatoes</b>	5	<b>Creamed Spinach</b>	8
<b>Green Beans</b>	6	<b>Crab Macaroni &amp; Cheese</b>	10
<b>Brussel Sprouts</b>	8		

Please visit our sister restaurant,

**The View**  
at the Mansion

100 country Club Dr.  
Bastrop, Tx 78602  
512-985-5181  
Live music every Friday night.