



**CRESS CREEK**

Established 1988

# The Club at Cress Creek

## Starters

### **Chicken Wings**

Traditional or Boneless New York-style wings spun fresh in your favorite sauce or dry seasoning and paired with our cool creamy Ranch or Bleu Cheese dressing and celery. Choose from hot, bbq, old bay, buffalo, sweet Thai chili or sriracha. 8.5

### **Chicken Quesadilla**

A flour tortilla stuffed with grilled chicken and sharp cheddar cheeses. Add: tomatoes, onions, bacon and jalapenos. 8

### **Beer Battered Onion Rings**

Eye-watering Vaquero Sweet Spanish Onions double dipped in Yuengling beer batter and fried golden-crisp. Served with southwestern ranch dressing. 6

### **Nachos**

Homemade chili, jalapenos, tomatoes, black olives and cheddar cheese all piled high atop crispy tortilla chips. Served with sour cream and salsa. 9.5

### **Popcorn Shrimp**

Tender, popcorn shrimp seasoned in herbs and spices then gently fried golden crisp. 7

### **Edamame**

"Beans on Branches" poached and gently tossed in sea-salt. 6

### **Cucumber Bruschetta**

Diced cucumbers, feta and fresh mozzarella cheese, with sun dried tomatoes, marinated in dill and olive oil then drizzled with balsamic reduction on a French crostini. 7

### **Pita and Chipotle Hummus**

Smooth, creamy and fresh homemade chipotle seasoned hummus served with toasted pita points. 6.5

### **French Fries**

Choose from: Classic, Curly, Sweet Potato, Garlic, Boardwalk (malt vinegar). Side 2.5 Basket 4.5

**Loaded Fries:** Layered with cheddar cheese, mozzarella cheese and bacon bits. 6.5

### **Sesame Beef Tips Lettuce Wraps**

Marinated tenderloin beef tips accompanied with sauteed peppers and onions and a horseradish balsamic vinegar sauce. Served with bib lettuce leaves. 10

### **Crab Avocado Stack**

Colossal lump crab stacked and layered with avocado, diced tomato mix on a bed of mixed greens. 9

### **Portobello Pizza**

A large Portobello mushroom cap filled with pepperoni and topped with mozzarella cheese and marina sauce. 6

### **Pepperoni Roll**

Homemade gourmet dough stuffed with pepperoni and mozzarella cheese baked to perfection. Served with a side of marinara sauce. 5

### **Crispy Calamari Rings**

Lightly battered calamari, gently deep fried and served with marinara sauce, cocktail sauce or southwestern ranch dressing. 8

## Salads

### **Asian Chicken Salad**

A bed of Napa Cabbage with shredded carrots, red cabbage, red grapefruit, Wonton noodles, peanuts and sesame seeds tossed in a house made lemongrass vinaigrette. 9

### **Greek Salad**

Crispy mixed greens with plum tomatoes, cucumbers, red onions, feta cheese, Kalamata olives and peperoncini with red wine vinaigrette dressing and pita chips. 6/9

### **House Salad**

Enjoy our Tossed Green Salad with plum tomatoes, cucumbers slices, red onions and topped with croutons. 4/6

### **Spinach Salad**

Fresh baby spinach topped with red onions, bacon bits, sliced mushrooms and a hard cooked egg with warm bacon dressing. 8

## Additional Salads

### **Cobb Salad**

Grilled chicken, diced Virginia ham, hard cooked eggs, tomatoes, bleu cheese crumbles and avocado columned on a bed of mixed greens. 10

### **Steak Salad**

Tender slices of seared flat iron steak atop a bed of mixed greens, plum tomatoes, cucumbers, cheddar cheese and red onion. 10

### **Buffalo Chicken Salad**

Grilled or crispy chicken, spun fresh in own buffalo sauce, served over a bed of fresh romaine lettuce, plum tomatoes, cucumbers, bleu cheese crumbles and a hard cooked egg. 9

### **Caesar Salad**

Chopped romaine lettuce tossed in creamy Caesar dressing and crowned with grated Asiago cheese and homemade seasoned croutons. 5/8

### **Dressing Choices**

Balsamic Vinaigrette, Bleu Cheese, Buttermilk Ranch, Fat Free Raspberry Vinaigrette, French, Garlic Parmesan, Honey Lemon Dijon, Red Wine Vinaigrette & Thousand Island.

### **Add To Any Salad:**

Grilled or Blackened Chicken. 3

Grilled or Blackened Salmon. 8

Grilled or Blackened Shrimp. 5

## Wraps

### **Grilled Baja Chicken**

Sliced grilled chicken breast seasoned to perfection with fresh mixed greens, savory apple-wood smoked bacon, diced vine-ripened tomatoes and wrapped in a flour tortilla. 8

### **Chicken Caesar**

Sliced grilled chicken breast on a bed of romaine lettuce mixed with creamy Caesar dressing and Asiago cheese and wrapped in a flour tortilla. 7.5

## Sandwiches

### **Bread Choices**

White, Wheat, Marbled Rye, Kaiser Roll, Croissant or Flour Tortilla

### **Cress Creek Club Sandwich**

Tender slices of pit ham, mesquite smoked turkey, savory apple-wood smoked bacon and American cheese strategically layered between three slices of bread with fresh crisp lettuce and vine-ripened tomatoes. 9

### **The Gobbler**

Mesquite smoked turkey served with crisp lettuce and fresh vine-ripened tomato slices. 7

### **BLT**

Savory apple-wood smoked bacon with crispy lettuce and vine-ripened tomato slices. 7

### **Hot Smoked Ham & Cheese Sliders**

Virginia smoked ham & Swiss cheese served on a potato roll brushed with a Dijon poppy seed glaze.(3 sliders). 9

### **Spring Chicken Salad**

Grilled and diced, all white chicken, blended with sweet grapes, toasted almond slivers and a seasoned mayo dressing served with crisp lettuce and fresh vine-ripened tomato slices. 8

### **The Big Tuna Provencal**

Fresh all white albacore tuna blended with a seasoned mayo dressing, artichoke hearts and hard boiled eggs served with crisp lettuce and fresh vine-ripened tomato slices. 8

### **Pulled Pork Italiano**

Slow braised, hand pulled pork with house made BBQ sauce served on a sub roll with wilted spinach, provolone cheese and sauteed long hot peppers. 9

# The Club at Cress Creek

## Kids Menu

Golden brown chicken tenders & fries. 7  
Hot Dog & fries. 6  
Grilled cheese and fries. 6  
Mac & Cheese. 5  
Mini cheese pizza. 5

## Bottled Beer

Amstel Light 3.25  
Bass 3.75  
Becks 3.5  
Buckler 3  
Budweiser 3  
Bud Light 3  
Coors Light 3  
Corona 3.75  
Corona Lite 3.75  
Harp 3.75  
Heineken 3.5  
Heineken Light 3.5  
Michelob Ultra 3.25  
Miller High Life 3  
Miller Lite 3  
O'Doul's 3.25  
Sam Adams 3.75  
Stella Artois 4  
Yuengling 3.5

## House Wines

By The Glass 6

### Red

Cabernet  
Merlot  
Pinot Noir

### White

Chardonnay  
Pinot Grigio  
Sauvignon Blanc

## Beverages

Pepsi, Diet Pepsi, Sierra Mist  
Root Beer, Diet Mtn Dew,  
Ginger Ale, Iced Tea  
& Lemonade 2  
Gatorade 2.25  
Juice 2.25  
Milk 1.5  
Coffee & Hot Tee 1.5  
Hot Chocolate, Cappuccino &  
French Vanilla Cappuccino 2

## Liquor

Rail 4.50  
Call 6  
Premium1 7  
Premium2 8  
Make It A Double 2

## Club History

At the age of 65, when most people are thinking about retirement, Charleston, WV, native Margaret Drennen convinced her beloved husband, Judge William M. Drennen, to purchase 10 acres of land in Shepherdstown. Upon purchase, she marveled at the sheer beauty of the land and wondered if she should purchase the "whole darn thing." She again contacted her good friend Henry Shepherd and bought the remaining 250 acres. "Maggie" admits at first she didn't know what to do with the land. With the assistance of her son-in-law, Hank Walter, they began to explore opportunities for their newly acquired property. A market consultant was hired and their assessment was the land was good for either of two recreational amenities, in conjunction with an elegant custom home community. Either dam up Cress Creek, which was called Swearingen's Run in those days, flood the hundred-year flood plain, and sell property around the lake, or build a golf course. Maggie remembers reading the proposal and commenting, "My husband and I play golf, we don't like boats." So she built a nine-hole golf course that opened in 1988. The club's name was derived from the watercress that grow in the stream that passes through the golf course. The original nine hole routing are today's 10, 11, 18, 1, 2, 6, 7, 8 & 9. In 1991 an additional nine holes were added. We can all be thankful that Judge Drennen and Maggie didn't like boats!

In 2014 The Club was sold to three of its members: Dr. Troy Foster, Fred Parsons and Eric Lewis. The Club at Cress Creek has a storied past and a very bright future.

## Additional Sandwiches

### Bread Choices

White, Wheat, Marbled Rye, Kaiser Roll, Croissant or Flour Tortilla

#### **Chicken Supreme**

A tender grilled chicken breast topped with savory apple-wood smoked bacon, melted cheddar and provolone cheese served with fresh crisp lettuce and vine-ripened tomato slices on a croissant. 8

#### **Classic Reuben**

Slow cooked hot corned beef and melted Swiss cheese with sauerkraut and homemade Thousand Island dressing served on grilled marbled rye bread. 9

#### **Southwest Chicken Sandwich**

A tender grilled chicken breast topped with melted provolone cheese and avocado served with fresh crisp lettuce, vine-ripened tomato slices and a side of chipotle ranch sauce on a Kaiser roll. 8

#### **Cheese Steak Sub**

Shaved sirloin steak topped with caramelized onions and provolone cheese served with fresh crisp lettuce and vine-ripened tomato slices on a sub roll. 8

#### **The Cuban**

Slow roasted pork, ham, Swiss cheese, pickles, mustard and mayonnaise on a grilled and pressed Roll. 9

#### **Turkey Reuben**

Mesquite smoked turkey and melted Swiss cheese with sauerkraut and homemade Thousand Island dressing served on grilled marbled rye bread. 9

## From The Grill

### Choose Your Burger:

The Classic Drennen Burger. 7.5

The Black Bean Burger. 7

### Choose Your Add-Ons:

Cheese: American, Bleu, Cheddar, Pepper Jack, Provolone, & Swiss. .75

Sauces: BBQ, Buffalo, Cajun, Horseradish, Sour Cream, Sriracha, & Thousand Island.

Toppings: Black Olives, Coleslaw, Jalapenos, Mushrooms, Onion, Pineapple, Salsa, & Spinach.

Premium Toppings: Avocado, Bacon, Chili, French Fries, Fried Egg, Guacamole, Ham, & Onion Ring. 2

Use your imagination; if we have it, we'll add it!

#### **Crab Cake Sandwich**

Moist jumbo lump crab cake broiled golden brown and served on a Kaiser roll. 12.5

#### **Grilled Portobello**

A char-grilled seasoned Portobello mushroom cap topped with melted mozzarella cheese and a red-onion jam on a Kaiser roll. 8

#### **Jumbo Hot Dog**

All beef hot dog with your choice of toppings (cheddar cheese, jalapeño pepper and onions). 3.5 Add: chili or sauerkraut. 1

#### **Beer Battered Haddock**

Yuengling lager beer battered haddock cooked golden brown served with fresh crisp lettuce and vine-ripened tomato slices on a Sub roll. 9

#### **Three-Cheese Grill**

A blend of sharp cheddar, provolone and American cheese melted on your choice of bread. 4.5 Add ham or bacon. 5.5

# The Club at Cress Creek

## Dinner Entrees

### **Red Snapper Meuniere**

Filet of red snapper gently broiled and finished with an aromatic white wine and lemon butter sauce served with garlic asiago orzo. 24

### **Steak Dianne**

Twin tenderloin medallions sauteed and finished with a brandy cream sauce served with a baked potato. 26

### **Northern Haddock**

Wild northern Atlantic haddock broiled and laced with lemon butter sauce served with saffron rice. 16

### **Filet Mignon**

Char-grilled tender center cut of beef tenderloin topped with a herb infused compound butter served with a baked potato. 26

### **Shrimp Diablo**

Broiled jumbo shrimp stuffed with a sliver of jalapeno then wrapped in apple-wood smoked bacon paired with a sriracha honey sauce resting on a bed of saffron rice. 20

### **Maryland Style Crab Cakes**

Broiled jumbo crab cakes seasoned with house spices served with garlic asiago orzo and a remoulade sauce. Single 12.95 & Twin 25

### **Chicken Alfredo**

Tender grilled chicken breast tossed with tri-colored tortellini mixed with a rich garlic and Asiago cheese sauce. 16

### **Vegetable Stuffed Portobello**

Broiled twin Portobello mushroom caps stuffed with sauteed seasonal vegetables tossed with a pesto sauce finished with asiago and feta cheese served with saffron rice. 16

### **Chicken Picatta**

Boneless chicken breast sauteed and finished with a white wine lemon caper sauce served with angel hair pasta. 18

Dinner Menu Available Wednesday—Saturday from 5:00pm to 9:00pm

# The Club at Cress Creek

## *By The Glass – \$ 6 (5 oz. pour)*

**Pinot Grigio, Cielo, Italy** – Light and Fresh with Exotic Citrus Flavors.

**Sauvignon Blanc, Ponga, New Zealand** – Crisp and Clean with Grapefruit and Citrus.

**Chardonnay, Tilia, Argentina** – Ripe Pear, Gala Apple, and Tropical Fruit Flavors.

**Riesling, Shine, Germany** – Medium Sweet with Peach and Crisp Citrus Flavors.

**Pinot Noir, Tortoise Creek, France** – Smooth and Bright with Bing Cherry and Dark Berries.

**Merlot, Roblar, California** – Soft Berry Fruit Flavors with hints of Cocoa and Vanilla.

**Cabernet Sauvignon, Grayson Cellars, California** – Full Bodied with Blackberry, Blueberry and Cocoa Flavors.

## *By The Bottle*

### Sparkling/Rose Wines

**Marsuret Prosecco, Italy** – Italy's "Champagne" Offers Flavors of Baked Apple, Crisp Pear and Lime. 21

**Don Conde Cava, Spain** – Frothy and Fresh Flavors of Light Skinned Fruit and Citrus. 17

**Gruet Brut, New Mexico** – Ripened Orchard Fruits combine with Hazelnut and Toast. 26

**Chateau de Parenchere Bordeaux Rose, France** – A Dry Rose with Strawberry, Cherry and hints of Rose Petal. 18

### White Wines

**Elena Walch Pinot Grigio, Alto Adige, Italy** – Quenching Ripe Apple, Juicy Pear and Lemon Flavors. 25

**Frog's Leap Sauvignon Blanc, Napa, California** – Refreshing and Crisp with Meyer Lemon and Tropical Fruit Flavors. 38

**Joseph Drouhin Macon Villages, Burgundy, France** – Balanced Chardonnay from Burgundy with Bright Citrus and Vanilla. 27

**Sonoma-Loeb Chardonnay, Sonoma, California** – Ripe Orchard Fruit Flavors make this wine a Summer Favorite. 38

**Trefethen Chardonnay, Napa, California** – Rich Citrus and Tropical Fruit accented by Creamy Vanilla. 61

**Pine Ridge Chenin Blanc/Viognier, Napa, California** – Crisp with Luscious Papaya, Yellow Pear and Ruby Grapefruit flavors. 28

**Jam Jar Sweet White, South Africa** – A blend of Moscato and Chenin Blanc lend Tropical Fruit, Ripe Peach and Tangerine. 15

**Degiorgis Moscato D'Asti, Italy** – Sweet Peach, Nectarine and Ripe Tropical Fruits with Light Bubbles. 22

## Red Wines

**A to Z Pinot Noir, Willamette Valley, Oregon** – Smooth with Tart Cherries, Wild Raspberries and Strawberry Flavors. 33

**Paul Hobbs Pinot Noir, Napa, California** – Lush and Silky with Red and Black Raspberry, Violet, Sassafras and Clove. 100

**Runquist 1448 Red Blend, California** – Big and Rich with Chocolate, Dark Berries and Vanilla. 24

**Kermit Lynch Cotes du Rhone, Rhone, France** – A blend of Grenache, Syrah and Mourvedre with Ripe Berries and Exotic Spice. 22

**Felino "Paul Hobbs" Malbec, Mendoza, Argentina** – Full Bodied with wild berry compote, toasted spice and rich espresso. 31

**Santa Julia Malbec, Mendoza, Argentina** – Medium bodied with Raspberry, Pomegranate and Mocha. 15

**Hope Estate "Basalt Block" Shiraz, Hunter Valley, Australia** – Rich and Bold Blackberry, Blueberry, Plum and mocha flavors. 25

**Selvapiana Chianti, Italy** – Smooth and Silky with Sweet Cherry and Tart Raspberry. 27

**Caparzo Brunello di Montalcino, Italy** – Powerful and Intense Wild Dark Fruit with Spice and Tobacco. 67

**Ancient Peaks Red Zinfandel, California** – Full bodied and smooth with Vanilla Soaked Berry Flavors. 20

**Milbrandt "Traditions" Merlot, Colombia Valley, Washington** – Blackberry, Plum, Mocha and Vanilla Crème Flavors. 26

**Chateau Brondeau Bordeaux, France** – Cabernet, Merlot and Cabernet Franc contribute Earth, Berry and Cocoa. 23

**Justin Cabernet Sauvignon, Paso Robles, California** – Ripe and Rich Flavors of Berry Bramble mixed with Cassis and Cocoa. 51

**Silver Oak Cabernet A.V., Napa, California** – Elegant flavors of cassis liqueur, blueberry coulis, tobacco and roasting coffee. 125

*Our wines are provided by The Country Vintner of Lewisburg, WV. Please visit our wine rack in the Player's Lounge, where you will find this month's featured wines, all of which score Wine Spectator 90 points or above. Please let us know your opinion on these featured wines, as if our members really like them, they may make their way onto the main printed list.*