

Flat Creek
~ Enoteca Dinner Menu ~

Appetizer

Parmesan Wrapped Avacado with Truffle Oil	12
Wild Mushroom & Marsala with Roasted Garlic	15
Crab Cake with Lemon Dill Aioli	18
Baked Brie Served Chef's Style	12

Insalata

Spring Greens	10 / 5
<small>Carrot, Cucumber, Tomato, Croutons & Cotija Cheese, Choice of Lemon Basil Vinaigrette, Rosemary Garlic or Greek Dressing</small>	
Caesar Salad	12 / 6
<small>Romaine, Parmesan, Croutons & Caesar Dressing</small>	
Greek Salad	12 / 6
<small>Spring Greens, Romaine Lettuce, Olives, Pepperoncini, Feta Cheese, Tomato, Red Onion & Greek Dressing (Anchovies On Request)</small>	
Warm Spinach Salad	18
<small>Gala Apples, Shaved Red Onion, Gorgonzola, Candied Pecan, Peppered Bacon Vinaigrette</small>	
Roman Style Smoked Artichoke Olive Salad	18
<small>Smoked Artichoke, Fire Roasted Tomatoes, Feta, Sesame Flat Bread, Artichoke Vinaigrette</small>	
Caprese Salad for 2	18
<small>Smoked Mozzarella, Baby Heirloom Tomatoes, Fresh Basil & Balsamic Reduction</small>	
Add Chicken 7	/
Add Shrimp 7	/
Add Tuna 7	/
Add Steak 9	

Pizza 12" - Additional Toppings \$2

3-Cheese Pizza	14
<small>Marinara, Parmesan, Mozzarella & Red Rock Cheddar</small>	
Margherita	15
<small>Ripe Tomatoes, Extra Virgin Olive Oil, Fresh Basil, Fresh & Shredded Mozzarella</small>	
Mediterranean Veggie	18
<small>Mediterranean Inspired Vegetables</small>	
La Bandiera	12
<small>Pistachio Pesto, Mushroom Duxelles, Herb Marinara, Parmigiano Reggiano, Fresh & Shredded Mozzarella</small>	
Pepperoni	12
<small>Artisan Pepperoni, Marinara & Mozzarella</small>	
Sausage and Mushroom	17
<small>Homemade Pork Sausage, Wild Mushrooms, Herb Marinara, Mozzarella & Chili Flakes</small>	
Smoked Chicken BBQ	17
<small>Dr. Pepper BBQ Sauce, Red Onion, Mozzarella, Fresh Cilantro</small>	

Entrée

Wood-Fired Cedar Plank Salmon	21
<small>Wood-Fired Brussel Sprouts, and Smashed Garlic Yukon Potato</small>	
Wood-Fired Sesame Prawns	25
<small>Mango Chutney, Scallions, Gingered Wild Rice, Wood-Fired Vegetables</small>	
Lobster Mac n' Cheese	28
<small>Wood-Fired 4oz Lobster Tail, Served with Side Salad</small>	
Wood-Fired Peppered Filet	28
<small>8oz Filet on a bed of Roasted Wild Mushroom Medley and Gorgonzola Cream Sauce</small>	
Toasted Wild Mushroom Ravioli	17
<small>3-Cheese Cream Sauce, Toasted Blue Crab & Roasted Red Bell Pepper</small>	

Dulce

Wood-Fired Tiramisu with Espresso Reduction	6
Brick Oven Brownie A La Mode	6
Vanilla Almond Cream Tart w/ Fresh Berries	6

The Butcher Block
Ask Your Server About Premium Choice Meats

†Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs can increase your risk of food borne illness.

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