



## ***Salt Creek Grille El Segundo Menu***

<https://menulist.menu>  
2015 Park PICA 90245, El Segundo, United States  
+13103359288 - <http://www.saltcreekgrille.com/>

**The Card** of Salt Creek Grille El Segundo from El Segundo contains about **162** different meals and drinks. On average, you pay for a dish / drink about \$14.4.

# Salt Creek Grille & Segundo Menu



## *Appetizers*

PROSCIUTTO MAC CHEESE \$8.0

## *Seafood*

CALAMARI \$19.0

## *Starters & Salads*

FRENCH FRIES

## *Appetizer*

SCG SLIDERS \$15.0

## *Baguettes*

COSMO

## *Fish*

SEA BASS

## *Beef Dishes*

FILET MIGNON

## *Steaks*

STEAK FRITES \$34.0

## *Spirits*

MARTINI

## *Beef*

RIB EYE \$42.0

## *Pork Dishes\**

BABY BACK RIBS \$30.0

## *Beer*

COORS LIGHT \$6.0

## *Classics*

PALOMA

## *Wine*

JOEL GOTT PINOT GRIS

## *Family Meals*

ROTISSERIE CHICKEN \$25.0

## *Bakery*

HOMEMADE COOKIE \$1.0

## *Soup & Salads*

CAESAR GRILLED OVER MESQUITE \$8.0

## *Sides And Extras*

COCONUT SHRIMP \$9.0

## *Popular Items*

GARLIC ASIAGO FRIES \$7.0

## *Reds*

CONUNDRUM RED BLEND

## *White*

HESS SHIRTAIL CHARDONNAY

## *Draught*

SMOG CITY COFFEE PORTER \$8.0

# Salt Creek Grille El Segundo Menu



## **Bottled Beer**

FIRESTONE 805 \$6.0

## **Sparkling & Rosé**

VILLA SANDI, PROSECCO, TREVISO, ITALY, NV

## **Red Wines By The Glass**

ANGELINE PINOT NOIR

## **Martinis**

LEMON DROP MARTINI

## **Margarita**

SIGNATURE MARGARITA

## **To Start**

SALT VINEGAR POTATO CHIPS \$9.0

## **Classic Cocktails**

CLASSIC MARTINI

## **Sips**

IRISH MULE

## **By The Glass**

HESS CABERNET

## **Bottled Beers**

COORS EDGE N/A \$6.0

## **White Wine By The Glass**

VILLA SANDI PROSECCO

## **Steaks And Seafood**

CHILEAN SEA BASS

## **Starters And Shareables**

AHI TUNA STACK \$19.0

## **Cocktail**

MARGARITA

## **Tacos.**

CHICKEN STREET TACOS \$9.0

## **Champagne And Sparkling Wine**

PIPER SONOMA, BRUT, SONOMA, NV

## **Domestic Bottles**

ANGRY ORCHARD CIDER \$6.0

## **Burgers & Melts**

ALBACORE TUNA MELT \$16.0

## **Carve® Classics**

MESQUITE-GRILLED BABY BACK RIBS \$30.0

## **Frühstück**

MANHATTAN

## **Tastes & Shares**

BAKED GOAT CHEESE \$9.0

# Salt Creek Grille El Segundo Menu



## ALKOHOLISCHE GETRÄNKE

CORONA \$6.0

## Appetizers (3Pd)

SEAFOOD CHOWDER \$10.0

## After-Dinner Drinks

OLD FASHIONED

## Fancy Seafood

STUFFED JUMBO SHRIMP \$17.0

## Sides/Sauces

HOUSE \$8.0

## Wines By The Glass - Rosé

WHISPERING ANGEL, CÔTES DE PROVENCE, FRANCE, 2020

## Hand-Shaken Cocktail - Martinis

THE CLASSIC MARTINI

## Vinos Americanos - American Wines

JUSTIN, CABERNET SAUVIGNON, PASO ROBLES, 2017

## Soups & Salad

SALT CREEK HOUSE \$9.0

## Aperitifs / Digestives

BARTENDER'S SPECIAL

## Selection Of White

SANTA MARGHERITA, PINOT GRIGIO, ALTO ADIGE, ITALY, 2020

## From The Jasper Charcoal Oven

RIB-EYE \$40.0

## Choix De Pain

FRENCH LOAF \$3.0

## Burger, Sandwich, Wraps & Entrees

SLIDERS \$9.0

## Uncategorized

GRILLED CAESAR \$9.0

## Salads

BBQ CHICKEN SALAD \$16.0

WEDGE SALAD \$9.0

## Burgers

CHEESEBURGER \$16.0

THE BOSS

## Drinks

SCG MAI TAI

SCG MULE

## Main

CARAMEL BOURBON BRUSSEL SPROUTS \$7.0

# Salt Creek Grille El Segundo Menu



CHEF'S SOUP \$10.0

## Beers

BEER \$6.0

BLUE MOON \$6.0

## Handcrafted Cocktails

HENDRICK'S LEMON SQUEEZE MARTINI

CREEKTINI

## Sandwiches

FRENCH DIP SANDWICH \$19.0

CREEK BURGER \$19.0

TUNA MELT \$16.0

## Cocktails

MAI TAI

MOSCOW MULE

THE MANHATTAN

## These Types Of Dishes Are Being Served

CHICKEN \$5.0

SALAD

ICE CREAM

## White - Rich & Aromatic

JOEL GOTT, PINOT GRIS, WILLAMETTE VALLEY, OREGON, 2019

TREANA BLANC, RHONE WHITE BLEND, CENTRAL COAST, 2015

GUNDLACH BUNDSCHU ESTATE GEWÜRZTRAMINER, SONOMA COAST, 2017

KUNG FU GIRL, RIESLING WASHINGTON, 2019

## Side Dishes

MASHED POTATOES \$7.0

FARMER'S MARKET VEGETABLES \$7.0

KALE HASH \$7.0

BAKED POTATO SUPREME ALL THE FIXINGS! \$9.0

CREAMED SPINACH \$7.0

## Wines

J DUSI ROSE

INNOCENT BYSTANDER SAUV BLANC

JOEL GOTT CHARDONNAY

ANGELINE MERLOT

BOGLE CABERNET

## Red - Ripe & Spicy

DELOACH, MERLOT, SONOMA, 2019

ST. FRANCIS, MERLOT, SONOMA, 2018

MICHAEL DAVID, PETITE PETIT (85% PETITE SIRAH, 15% PETIT VERDOT) CALIFORNIA, 2018

J DUSI, ZINFANDEL, PASO ROBLES, 2018

1000 STORIES, BOURBON BARREL AGED ZINFANDEL, MENDOCINO, 2016

## Red - Inspired Reds

QUEST BY AUSTIN HOPE RED BLEND (CAB SAUV, MERLOT, PETIT VERDOT, PETITE SYRAH), PASO ROBLES, 2017

CONUNDRUM BY CAYMUS, CALIFORNIA RED BLEND (ZIN, PETITE SYRAH) RUTHERFORD, 2019

# Salt Creek Grille El Segundo Menu



THE PRISONER, BLEND (ZIN, CAB SAUV, PETITE SIRAH, SYRAH, CHARBONO) NAPA VALLEY, 2018

JAYSON BY PAHLMAYER, BLEND (CAB SAUV, MERLOT, CAB FRANC, MALBEC, PETIT VERDOT), NAPA VALLEY, 2016

JUSTIN ISOSCELES RED BLEND, PASO ROBLES, 2015

## Dessert

SLICE OF BLUEBERRY CHEESECAKE	\$7.0
FOSSELMAN'S GELATO	\$6.0
CHOCOLATE SOUFFLÉ	\$14.0
BUTTERSCOTCH CUSTARD	\$8.0
FOSSLEMAN'S GELATO	\$6.0
BUTTER CAKE	\$10.0

## Starters

BACON WRAPPED SHRIMP	\$17.0
SUPERFOOD SALAD	\$15.0
WOOD-FIRED FILET MIGNON	
BAKED POTATO SUPREME	\$9.0
ROTISSERIE HALF CHICKEN	\$25.0
PORTERHOUSE STROGANOFF	\$26.0

## White - Crisp & Light

COTE DES ROSE, ROSE, LANGUEDOC, FRANCE 2020

SANTA MARGHERITA, SPARKLING ROSE, ALTO ADIGE, ITALY, 2020

CAKEBREAD, SAUVIGNON BLANC, NAPA VALLEY, 2018

INNOCENT BYSTANDER, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND, 2019

JOEL GOTT, SAUVIGNON BLANC, CALIFORNIA, 2020

TOLOSA NO OAK CHARDONNAY, EDNA VALLEY, 2017

## Red - Soft & Juicy

MARTIN RAY, PINOT NOIR, SONOMA COAST, 2019

JOEL GOTT, PINOT NOIR, WILLAMETTE VALLEY, OREGON, 2018

HESS, PINOT NOIR-NAPA VALLEY, CALIFORNIA 2018

CAKEBREAD, PINOT NOIR, ANDERSON VALLEY, 2017

POGGIOTONDO, CHIANTI, TUSCANY, ITALY, 2017

BODEGA COLOME AUTENTICO MALBEC, SALTA, ARGENTINA, 2019

## Ingredients Used

SHRIMP	\$9.0
SALMON	\$9.0
BRUSSELS SPROUTS	\$7.0
SHRIMP	
WATERMELON	
GRILLED SHRIMP	

## Entree

CHICKEN ANDOUILLE PASTA	\$21.0
THE GRILLE PORK CHOP	\$33.0
STUFFED KING SALMON	\$32.0
CITRUS-GLAZED JUMBO SHRIMP	\$32.0
DOUBLE-CUT GRILLE PORK CHOP	\$33.0
COFFEE-ENCRUSTED NEW YORK STRIP	\$45.0
SHALLOT-CRUSTED CHILEAN SEA BASS	



# ***Salt Creek Grille El Segundo Menu***



## ***Draft Beer***

MODELO, MEXICAN LAGER 4.4%  
MODELO BREWING CO. MEXICO

NELSON IPA 7% ALPINE BREWING CO.  
ALPINE, CA

MAYBERRY IPA 7.2% EL SEGUNDO  
BREWING CO. EL SEGUNDO, CA

AMALGAMATOR IPA 7.1% BEACHWOOD  
BREWING CO. LONG BEACH, CA

SABERTOOTHED SQUIRREL AMBER 7%  
SMOG CITY BREWING CO. TORRANCE,  
CA

TRUMER PILSNER 4.8% PILSNER,  
BERKLEY, CA

ICE PILSNER 4.8% MODERN TIMES  
BREWING, SAN DIEGO, CA

## ***Red - Bold & Oak-Aged***

ST. SUPERY, CABERNET SAUVIGNON,  
NAPA VALLEY, 2016

HESS SELECT CABERNET SAUVIGNON,  
NORTH COAST, 2018

JOEL GOTT 815 CABERNET SAUVIGNON,  
NAPA VALLEY, 2018

TREANA, CABERNET SAUVIGNON, PASO  
ROBLES, 2018

DUCKHORN, CABERNET SAUVIGNON,  
NAPA VALLEY, 2016

SILVER OAK, CABERNET SAUVIGNON,  
ALEXANDER VALLEY, 2015

CAKEBREAD CELLARS, CABERNET  
SAUVIGNON, NAPA VALLEY, 2016

## ***White - Rich & Oak-Aged***

HESS SHIRTAIL CREEK CHARDONNAY,  
MONTEREY, 2019

SONOMA-CUTRER, CHARDONNAY,  
RUSSIAN RIVER, 2017

JOEL GOTT, CHARDONNAY, SANTA  
BARBARA, 2016

CAKEBREAD CELLARS, CHARDONNAY,  
NAPA VALLEY, 2018

DUCKHORN, CHARDONNAY, RUSSIAN  
RIVER, 2017

MINER, VIOGNIER, SIMPSON VINEYARD,  
CA, 2017

STAGS' LEAP, CHARDONNAY, NAPA  
VALLEY, 2019

LA CREMA, CHARDONNAY, SONOMA,  
2019

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2015 Park PICA 90245, El  
Segundo, United States

Made with [menulist.menu](https://menulist.menu)

### **Opening Hours:**

Monday 11:00-16:00  
Tuesday 11:00-16:00  
Wednesday 11:00-16:00  
Thursday 11:00-16:00  
Friday 11:00-16:00  
Saturday 11:00-16:00  
Sunday 11:00-16:00