



STROGANOFF



BRISKET



‘Mouth-watering delicious’

Sometimes change is good. And when it comes to trying new foods, you might wish you had explored new options sooner. Well now's your chance.

At Creek Travel Plaza's diner, there are new items on the menu for you to delve into. And not only that, the look of the menu has changed as well.

“We decided to mix it up a bit and refresh the look and feel of our menu,” Diner Manager Candy Stuckey said. “We have bigger pictures to showcase some of our best-selling items and to show our guests exactly what they are getting. We also have added new specialty burger options that I think everyone will love. They are mouth-watering delicious!”

Stuckey said the new creations have come from listening to customers and seeing what they order.

“Some people will add and subtract ingredients from their meals, such as removing tomatoes and onions from burgers but are asking for mushrooms, bacon, extra cheese or even a different sauce. Or when ordering hashbrowns, they might want to add all the toppings we have. That can be costly to customers, so we have created some cool options to make it easier and cost effective for everyone.”

New lunch/dinner dishes that have been added include brisket, which can be ordered as an entrée, hearty brisket burger or as a po-boy sandwich; loaded tater tots/fries, which come topped with chili and cheese or with bacon, ranch and cheddar; and the stroganoff burger, which is topped with mushrooms, stroganoff sauce and onions.

On the breakfast side, try out Fried Chick'n' Eggs, which are three eggs scrambled with crispy fried chicken smothered with cheese and wrapped in a tortilla; or some loaded hashbrowns, topped with red and green peppers, mushrooms, onions, sausage, bacon, ham and cheese. And an old favorite was brought back, too: the 18-wheeler, which comes with three eggs, three sausages, three bacon strips and three pancakes.

As far as desserts go, funnel cake is a welcomed addition, and milkshakes and sundaes have been highlighted with photos so patrons can think about what craving they might get after finishing their meal.

“I think our customers will love the new items and the look of the menu,” Stuckey said. “This is something that we have been wanting to do for a while, and it's been fun to come up with different items. All of our staples and regulars are still there, along with our daily specials. But don't hesitate to try something new,” she said. “It's time to ‘step outside the box’ as the saying goes. Maybe you will have a new favorite to enjoy.”



LOADED
TATERS



BRISKET BURGER

NEW