



GRILLE AMERICAN

Tonight

Starters

Lobster Bisque	8
French Onion Soup	7.5
Crispy Calamari Trio	12
Shrimp Tacos fresh pico & rojo	13.5
Wood Fired Artichokes remoulade	11
Stuffed Veal Meatballs provolone, marinara, herbs	13.5
CGC THE GRILLE'S Spinach & Artichoke Dip	10
Selection of Artisanal Cheeses & Charcuterie	15

Salads

CGC THE GRILLE'S Chop Chop Salad bacon, egg, onion, rustic croutons, tomato, cucumber, swiss & aged provolone cheese, house made buttermilk dressing half 6 full 9.5	
Classic Caesar baby romaine lettuce, grated reggiano, rustic croutons, parmesan crisp half 6 full 9.5	
CGC THE GRILLE'S Baby Kale Salad roasted butternut squash, apples, almonds, blue cheese, cilantro lime vinaigrette half 6 full 9.5	
BLT Wedge a classic, with applewood bacon, roasted beets, tomato, buttermilk blue cheese dressing, balsamic glaze	9.5
Faroe Island Salmon Salad baby arugula, potato straws, oven roasted tomatoes, lemon vinaigrette	19
Thai Steak & Noodle Salad* marinated & seared filet, mango, kale, tomato, avocado, peanuts	19.5

a split plate charge of \$2.50 will accompany items split in the kitchen

ROBERT RECORDS Executive Chef

CGC Proudly Offers: Natural, hormone-free Amish chicken. Sustainably sourced fish. Artisanal cheeses. Stone Oven breads. Hubbard & Cravens direct trade coffee and tea. We proudly shop locally and support small, independent farms whenever possible. **Eat Well. Laugh Often.**

*Contains nuts. Please notify us of any food allergies; not every ingredient is listed, and your well-being is important to us. Please refrain from using cell phones in the dining room. Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illness.

House Specialties

CGC Cedar Plank Roasted Faroe Island Salmon filleted in-house daily, lemon butter, hand-cut fries, slaw garnish	26.5
Slow Roasted Gerber Farms Amish Chicken wild grain salad* or yukon mashed, natural jus	24
THE GRILLE'S Crab Cakes jumbo lump crab, house made tartar sauce, hand-cut fries, slaw garnish	24
Lindey's Shrimp & Angel Hair Pasta cajun cream sauce, tomato	18
Today's Market Fresh Fish filleted in house, changes daily (available after 5)	MP
Steak & Frites sliced sirloin, hand-cut fries, arugula salad, béarnaise	24
Crispy Chicken Paillard panko crusted chicken, baby arugula, oven roasted tomatoes, grated reggiano, lemon vinaigrette	18
Center Cut Filet brushed with grille butter, whipped yukon potatoes, seasonal vegetable, grille steak sauce	37
CGC House Spice-Rubbed 16oz Ribeye with beer-battered sweet onions, sweet and spicy green beans	37.5
Idaho Rainbow Trout lobster butter sauce, whipped yukon potatoes, seasonal vegetable	22
Wood Grilled Pork Chop wild grain salad* or yukon mashed, pan jus	26
Slow Roasted Pork Ribs housemade apricot BBQ sauce, fries, slaw garnish	28
Braised Beef Short Ribs chive mashed potatoes, natural stock, sweet and spicy green beans	28

Burgers & Sandwiches

CGC THE GRILLE'S Classic Burger tillamook cheddar, chive mayonnaise, house made butter pickles	15
Cedar Creek Grilled Chicken Sandwich honey mustard glaze, gruyère cheese, ham, arugula, mayo	13
House Made Veggie Burger black bean & roasted beets, tillamook cheddar, chive mayonnaise	13
Blackened Fish Sandwich atlantic mahi-mahi, spicy seasoning, house made tartar sauce	17

Upgrades

Bacon 2 Mushrooms 1.5 Avocado 2 Sautéed Onions 1.5

Each served with choice of hand-cut fries, coleslaw or wild grain salad*

Sides 6.5 each

Deviled Eggs	Arugula Salad
Hand-Cut Fries	Wild Grain Salad*
Malt Vinegar Aioli	Seasonal Vegetable
Amish Smoked Cheddar Mac & Cheese	Baked Sweet Potato brown sugar, cinnamon
Sweet and Spicy Green Beans	Whipped Yukon Potatoes

Today's Risotto for Two . . . 9.5