



GRILLE AMERICAN

Today

Starters

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| Lobster Bisque | 8 |
| French Onion Soup | 7.5 |
| Crispy Calamari Trio | 12 |
| Wood Fired Artichokes remoulade | 11 |
| Stuffed Veal Meatballs provolone, marinara, herbs | 13 |
| CGC THE GRILLE'S Spinach & Artichoke Dip | 10 |
| Selection of Artisanal Cheeses & Charcuterie | 15 |

Salads

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| CGC THE GRILLE'S Chop Chop Salad bacon, egg, onion, rustic croutons, tomato, cucumber, swiss & aged provolone cheese, house made buttermilk dressing . . . half 5.5 full 8.5 | |
| The Derby Cobb wood grilled chicken, bacon, avocado, egg, tomato, crumbled blue cheese, buttermilk dressing | 14 |
| Classic Caesar baby romaine lettuce, grated reggiano, rustic croutons, parmesan crisp . . . half 5.5 full 8.5 | |
| CGC THE GRILLE'S Baby Kale Salad* roasted butternut squash, apples, almonds, blue cheese, cilantro lime vinaigrette . . . half 5.5 full 8.5 | |
| BLT Wedge a classic, with applewood bacon, roasted beets, tomato, buttermilk blue cheese dressing, balsamic glaze | 8.5 |
| Faroe Island Salmon Salad baby arugula, potato straws, oven roasted tomatoes, lemon vinaigrette | 16 |
| 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

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| CGC Cedar Plank Roasted Faroe Island Salmon filleted in-house daily, lemon butter, hand-cut fries, slaw garnish | 18 |
| Slow Roasted Gerber Farms Amish Chicken whipped yukon potatoes, natural jus | 16 |
| Shrimp Tacos fresh sweet corn guacamole & chips, pico de gallo | 14 |
| Chesapeake Frittata crab, mushroom, spinach, house cheese, béarnaise, fresh greens | 16 |
| Crispy Chicken Paillard panko crusted chicken, baby arugula, oven roasted tomatoes, grated reggiano, lemon vinaigrette | 13 |
| Steak & Frites sliced sirloin, hand-cut fries, baby arugula salad, béarnaise | 20 |
| Idaho Rainbow Trout lobster butter sauce, whipped yukon potatoes, seasonal vegetable | 19 |
| Slow Roasted Pork Ribs house made apricot BBQ sauce, amish smoked cheddar mac & cheese, slaw garnish | 20 |

Burgers & Sandwiches

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| CGC THE GRILLE'S Classic Burger tillamook cheddar, chive mayonnaise, house-made butter pickles | 13 |
| Salmon Burger lettuce, tomato, lemon pepper aioli | 13 |
| Cedar Creek Grilled Chicken Sandwich honey mustard glaze, gruyère cheese, ham, arugula, mayo | 12.5 |
| House Made Veggie Burger black bean & roasted beets, tillamook cheddar, chive mayonnaise | 12.5 |
| Blackened Fish Sandwich atlantic mahi-mahi, spicy seasoning, house-made tartar sauce | 14 |

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

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| Deviled Eggs | Arugula Salad |
| Hand-Cut Fries | Wild Grain Salad* |
| Malt Vinegar Aioli | Seasonal Vegetable |
| Amish Smoked | Whipped Yukon Potatoes |
| Cheddar Mac & Cheese | Coleslaw |