

CEDAR CREEK GRILLE

EVENING

STARTERS

Heavenly Biscuits baked from scratch, topped with honey butter (sorry when we're out, we're out)5 for \$8.5

Grilled Artichokes california artichokes simply grilled with rémoulade 14
Calamari & Shrimp Fritti calamari, rock shrimp, zucchini, peppers, lemon chive aioli 15
Wagyu Beef Carpaccio* thin sliced beef, arugula, reggiano, capers, olive oil, horseradish cream..... 15
Firecracker Shrimp tempura dusted, spicy aioli, scallions, sesame seeds, fried rice noodles 14
Charlotte's Deviled Eggs applewood brown sugar smoked bacon..... 11

The Big Cali Roll crab, cucumber, avocado, toasted sesame seeds, tempura crunchies, unagi sauce 15
The CCG Roll tempura shrimp, cucumber, avocado, red pepper, crushed wasabi peas, firecracker sauce, fresno pepper 17
The Burning River Roll salmon, tuna, crab, cucumber, avocado, red pepper, chili glaze, serrano pepper..... 17

SALADS & SOUPS

Nice Little Caesar Salad baby romaine, grated reggiano, rustic croutons..... 11
The Grille's Baby Kale Salad** roasted butternut squash, apples, almonds, bleu cheese, cilantro lime vinaigrette 11
The Grille's Chop Chop Salad bacon, egg, onion, croutons, tomato, cucumber, swiss & aged provolone, buttermilk dressing..... 12

Add to any Salad Chicken 7 | Atlantic Salmon 9 | Beef Tenderloin 9

The Grille's Chicken Soup 10

French Onion Soup 10

Grilled Atlantic Salmon Salad* baby arugula, potato straws, vine-ripe tomatoes, vinaigrette..... 22
Thai Steak Noodle Salad** marinated & seared steak, mango, kale, tomato, avocado, peanuts, carrot, thai vinaigrette 24

HOUSE SPECIALTIES *all sandwiches come with coleslaw & thin cut french fries*

The Grille's Classic Cheese Burger* tillamook cheddar, lettuce, tomato, chive mayo, house-made butter pickles 18.5
The CCG Burger* smashed double beef patties, american cheese, lettuce, tomato, onion straws, ccg sauce 18
House-made Veggie Burger black bean & roasted beets, tillamook cheddar, sweet soy, chive mayo..... 16
Idaho Rainbow Trout lobster with beurre blanc, whipped potatoes, broccoli with mascarpone butter 26
Cedar Plank Roasted Atlantic Salmon* filleted in-house daily, lemon butter, thin cut french fries, house-made coleslaw 28
Crispy Chicken Milanese crispy chicken, baby arugula, grated reggiano, lemon oil 23
Pan Roasted Half Chicken whipped potatoes, natural au jus (LIMITED AVAILABILITY)..... 24

FROM THE GRILLE

Simply Grilled Fish of the Day lemon, beurre blanc, arugula salad MP
Double Cut 14 oz Pork Chop* highly marbled, onion straws, whipped potatoes, au jus 31
Steak & Frites* 7 oz new york strip, thin cut french fries, arugula salad, house-made béarnaise sauce..... 29
Classic Cut Filet Mignon* USDA 6 or 8 oz filet, onion straws, whipped potatoes, broccoli with mascarpone butter..... 35/45
PRIME Ribeye* 14 oz USDA PRIME ribeye, whipped potatoes, onion straws 52

VEGETABLES & SIDES 7.5 EACH

Roasted Asparagus | Whipped Potatoes | Mac & Cheese | Bacon Brussels Sprouts
Steamed Broccoli *with mascarpone butter* | House-made Coleslaw

General Manager: Dan McKinney | Executive Chef: Dave Busch

At Cedar Creek Grille, we strive to be one of Cleveland's best restaurants with our time honored - grille menu features house-butchered premiumsteaks, sustainable fresh fish, juicy beef burgers and classic sandwiches and salads.

A 20% service charge will be added to all parties of 6 or more guests. Split Plate charge of \$3.5

**Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illness. **These items contains nuts. If you have allergies please alert us.*