

# CEDAR CREEK GRILLE

TODAY

## 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..... 16  
**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  
**Derby Cobb Salad** wood-grilled chicken, bacon, avocado, egg, tomato, crumbled bleu cheese, buttermilk dressing..... 19  
**Thai Steak Noodle Salad\*\*** marinated & seared steak, mango, kale, tomato, avocado, peanuts, carrot, thai vinaigrette ..... 24

## OUR GRILLE FAVORITES

**The Grille's Classic Cheese Burger\***  
tillamook cheddar, lettuce, tomato, chive mayo, house-made butter pickles .....18.5  
**Turkey Burger**  
provolone, lettuce, tomato, dijon aioli, thin cut french fries.....17  
**House-made Veggie Burger**  
black bean & roasted beets, tillamook cheddar, sweet soy, chive mayo ..... 16  
**Cedar Plank Roasted Atlantic Salmon\***  
filleted in-house daily, lemon butter, house-made coleslaw, thin cut french fries .....25  
**Crispy Chicken Milanese**  
crispy chicken, baby arugula, grated reggiano, lemon oil .....20  
**Steak & Frites\***  
7 oz new york strip, thin cut french fries, arugula salad, house-made béarnaise sauce .....27

## HOUSE SPECIALTIES

**The CCG Burger\*** smashed double beef patties, american cheese, lettuce, tomato, onion straws, ccg sauce, thin cut french fries ..... 18  
**House-made Salmon Burger\*** lettuce, tomato, lemon pepper aioli, thin cut french fries ..... 16  
**Nashville Hot Chicken Sandwich** chef ryan's hot sauce, house-made butter pickles, lettuce, mayo, thin cut french fries ..... 18  
**Crispy Chicken Club** crispy chicken, bacon, lettuce, tomato, avocado, herb aioli ..... 17  
**Idaho Rainbow Trout** lobster with beurre blanc, baby yukons, broccoli with mascarpone butter..... 25

## VEGETABLES & SIDES 7.5 EACH

**Roasted Asparagus** | **Baby Yukons** with butter & parsley | **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 fifish, 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.*