

GRILLE CCGC AMERICAN

Tonight

Small Plates

DAILY SOUPS	LOBSTER BISQUE 8	FRENCH ONION 7.5	SOUP OF THE DAY 7.5
SWEET & SPICY CALAMARI	Asian red chili glaze, carrots, scallions		12
HOUSE MADE TRUFFLE FRIES	grated reggiano, truffle oil, basil aioli, red pepper aioli		10
CGC WOOD FIRED ARTICHOKEs	Rémoulade		11
CRAB CAKE	Blue Lump, tartar, & slaw		13.5
CGC STUFFED VEAL MEATBALLS	Provolone, marinara, herbs		13.5

Salads

CGC THE GRILLE'S CHOP CHOP SALAD	Bacon, egg, onion, rustic croûtons, tomato, cucumber, swiss & aged provolone cheese, house made buttermilk dressing		half 6 / full 9
CLASSIC CAESAR	Baby romaine lettuce, grated reggiano, garlic croûtons, parmesan crisp		half 6 / full 9
CGC THE GRILLE'S BABY KALE SALAD	Roasted butternut squash, apples, almonds, bleu, cilantro lime vinaigrette		half 6 / full 9
	<i>add chicken 8 salmon 9 steak 10</i>		
FAROE ISLAND SALMON SALAD	Baby arugula, potato straws, oven roasted tomatoes, lemon vinaigrette		19
CGC THAI STEAK & NOODLE SALAD	Marinated & seared filet, mango, kale, tomato, avocado, peanuts, carrot, Thai vinaigrette,		19.5

House Specialties

CGC CEDAR PLANK ROASTED FAROE ISLAND SALMON	Filletted in-house daily, lemon butter, hand-cut classic fries, slaw.		27
SLOW ROASTED GERBER FARMS AMISH CHICKEN	Whipped yukon potatoes, broccolini, natural jus		24
LINDEY'S SHRIMP & ANGEL HAIR PASTA	Cajun cream sauce, tomato		18
CRAB CAKE & FRITES	2 Blue Lump crab cakes, hand-cut classic fries, arugula salad, rémoulade		27
GRILLED PORK CHOP	Double cut bone in chop, mashed potato, celery root-apple slaw, Jus		28
CGC CRISPY CHICKEN PAILLARD	Panko crusted chicken, baby arugula, roasted tomatoes, grated reggiano, lemon vinaigrette		18
CGC IDAHO RAINBOW TROUT	Lobster butter sauce, whipped yukon potatoes, seasonal vegetable		22
SLOW ROASTED PORK RIBS	House-made apricot BBQ sauce, hand-cut classic fries, slaw.		27
CGC STEAK & FRITES	Sliced sirloin, hand-cut classic fries, arugula salad, béarnaise		23
HOUSE SPICE-RUBBED 16oz RIB-EYE	Onion rings, creamed spinach with fried egg		37.5
CENTER CUT FILET	Brushed with grille butter, whipped yukon potatoes, broccolini, red wine-veal reduction		34
BEEF SHORT RIBS	Braised fall off the bone short rib, mashed potato		27

Sandwiches

CGC THE GRILLE'S CLASSIC BURGER	Tillamook cheddar, chive mayonnaise, house made butter pickles		15
CEDAR CREEK BURGER OF THE WEEK			MP
CEDAR CREEK GRILLED CHICKEN SANDWICH	Cajun Blackend, Swiss, celery root-apple slaw		14.5
CGC 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 Avocado 2 Mushrooms 1.5 Sautéed Onions 1.5		
	<i>all sandwiches served with hand-cut classic fries</i>		

Sides

6.5 each	CREAMED SPINACH fried egg	WHIPPED YUKON potatoes
SEASONAL VEGGIES	CELERY ROOT-APPLE SLAW	BRUSSEL SPROUTS roasted
ARUGULA SALAD	HAND-CUT CLASSIC FRIES	BROCCOLINI garlic pesto

A SPLIT PLATE CHARGE OF \$2.50 WILL ACCOMPANY ALL ITEMS SPLIT IN THE KITCHEN

Signature Cocktails

12 each
PUMPKIN MARTINI
Pumpkin liqueur, salted caramel vodka, pumpkin spiced rim
MOSCOW MULE
Double Cross vodka, lime juice, ginger simple syrup, Fever Tree ginger beer
Make it a Cranberry Mule!
VSOP SIDECAR
Hennessey VSOP, housemade clove syrup, orange bitters, lemon juice
SPIKED CIDER
Fresh local cider, clove syrup, Kraken spiced rum, cinnamon.
CHILLI-RITA
classic margarita with ancho reyes chili liqueur
DIRTY DOUBLE CROSS
Classic Double Cross vodka dirty martini with truffle blue cheese olives

Zero-Proof Cocktails

HOUSE-MADE LEMONADE 4
WARM MULLED CIDER 4
CHILLED GINGER CIDER 4
CRANBERRY CIDER 4

CCG PROUDLY OFFERS

Natural, hormone-free Amish chicken. Sustainability sourced fish. Artisanal cheeses. Stone Oven breads. Hubbard & Cravens direct trade coffee and tea. We shop locally and support small, independent farms whenever possible.



ROBERT RECORDS Executive Chef

Chef Records was at the helm when Cedar Creek Grille opened in 2012. Rob brings 25 years of experience to CCG, beginning his career at the Hilton Hotels. He then worked as Executive Chef at Johnny's Downtown for 15 years, and has worked with many of Cleveland's premier chefs. Rob is a local Clevelander.

IAN THOMPSON Chef de Cuisine

Hawaiian native Chef Ian has cooked across the country including restaurants in Colorado, Florida & New York, but our father of 4 moved to Cleveland to raise his family. He's previously worked at Lopez Bar & Grill, Provenance, and Fire Food & Drink.

CHRIS BORK Sous Chef

Chef Chris has 16 years experience working at Cleveland Racquet Club, Union Club, Fire Food & Drink, and as chef of the Katz Club Diner. He has a passion for locally sourced food and the science that goes into cooking with balance.

* 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.