

GRILLE CCGC AMERICAN

Tonight

Small Plates

DAILY SOUPS	LOBSTER BISQUE 8	GAZPACHO 7.5	FRENCH ONION SOUP 7.5
CRISPY CALAMARI Spicy red chili, carrots	10		
TRUFFLED FRIES House-made fries, truffle oil, house aioli duo	7		
CGC WOOD FIRED ARTICHOKE s Remoulade	11		
TUNA TACOS Fresh Big Eye tuna, pico, avocado, house-made chips	13.5		
CGC STUFFED VEAL MEATBALLS Provolone, marinara, herbs	13.5		

Salads

CGC THE GRILLE'S CHOP CHOP SALAD Bacon, egg, onion, rustic croutons, tomato, cucumber, swiss & aged provolone, house-made buttermilk dressing	half 6 / full 9.5
OHIO FARMS SLICED TOMATO SALAD Manamora cheese, lemon olive oil, herbs	10
CLASSIC CAESAR Baby romaine lettuce, grated reggiano, garlic croutons, parmesan crisp	half 6 / full 9.5
CGC THE GRILLE'S BABY KALE SALAD Roasted butternut squash, apples, almonds, blue, cilantro lime vinaigrette	half 6 / full 9.5
TUNA NIÇOISE** Seared Big Eye tuna, deviled egg, green beans, potato, olives, vinegrette	19
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	19.5

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 Whipped yukon potatoes, natural jus	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 pm)	MP
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 Housemade apricot BBQ sauce, amish smoked cheddar mac & cheese, slaw garnish	27

Beef

CGC STEAK & FRITES Sliced sirloin, hand-cut fries, arugula salad, béarnaise	23
HOUSE SPICE-RUBBED 16oz RIBEYE Onion straws, green beans, roasted corn-tomato-avacado salad	37.5
CENTER CUT FILET Brushed with grille butter, whipped yukon potatoes, seasonal vegetable, grille steak sauce	34
STEAK FOR 2 Dry aged porterhouse, chargrilled, sliced, brussel sprouts, truffle fries	52

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 Avocado, bacon, lettuce, tomato, lemon aioli	13
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 Mushrooms 1.5 Avocado 2 Sautéed Onions 1.5	
<i>all sandwiches served with hand-cut fries</i>	

Sides

6.5 each	DEVILED EGGS	ROASTED CORN avocado, tomato	BROCCOLINI garlic pesto
	ARUGULA SALAD	WHIPPED YUKON potatoes	BRUSSEL SPROUTS roasted

Signature Cocktails

12 each
THE GRILLE MANHATTAN Maker's Mark Bourbon, Vya Vermouth, Lagavulin 16 Year spritz, Kirsch cherry
MOSCOW MULE Double Cross Vodka, lime juice, ginger simple syrup, Fever Tree ginger beer
PEAR LYCHEE MARTINI Absolut Pear vodka St. Germain, lychee juice
DARK & STORMY Kraken Black Spiced Rum, Fever Tree ginger beer, lime juice
POMEGRANATE MARTINI Absolut Citron, PAMA Liqueur, pomegranate juice
DIRTY DOUBLE CROSS Classic Double Cross Vodka dirty martini with truffled blue cheese olives

Zero-Proof Cocktails

HOUSE-MADE LEMONADE 3.5
GINGER LEMONADE 3.5
CRANBERRY SANGRIA 3.5

CCG PROUDLY OFFERS

Natural, hormone-free Amish chicken. Sustainably 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 Hotel in Fairlawn, Ohio. He then worked as Executive Sous Chef at Johnny's Downtown for 7 years, and has worked with many of Cleveland's premier chefs. Rob is a native Clevelander and father of 3.

IAN THOMPSON Chef de Cuisine

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

CHRIS BORK Sous Chef

Chef Chris has 16 years experience working at Cleveland Racquet Club, Union Club, Fire Food and Drink, and as chef of the Katz Club Diner. He has a passion for locally sourced foods 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.

** Not available to split or half size