

GRILLE CCGC AMERICAN

Today

Small Plates

LOBSTER BISQUE cream, sherry, lobster, tarragon	8
SOUP OF THE DAY chef prepared, daily creation	7.5
FRENCH ONION SOUP classic presentation	7.5
SWEET & SPICY CALAMARI asian red chili glaze, carrots, scallions	12
CCGC WOOD FIRED ARTICHOKEs rémoulade	11
HOUSE MADE TRUFFLE FRIES with grated reggiano, truffle oil, basil aioli, red pepper aioli	10

Salads

CCGC 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	
CLASSIC CAESAR baby romaine lettuce, grated reggiano, garlic croutons, parmesan crisp	half 5.5 / full 8.5
CCGC THE GRILLE'S BABY KALE SALAD roasted butternut squash, apples, almonds, blue, cilantro lime vinaigrette	half 5.5 / full 8.5
	<i>add chicken 8 salmon 9 steak 10</i>

CRAB CAKE LOUIS greens, vine-ripened tomato, egg, cucumber, sliced onion, Blue Lumb crab cake, rémoulade, lemon vinaigrette	17.5
CCGC FAROE ISLAND SALMON SALAD baby arugula, potato straws, oven roasted tomatoes, lemon vinaigrette	17.5
CCGC THAI STEAK & NOODLE SALAD marinated & seared filet, mango, kale, tomato, avocado, peanuts, carrot, Thai vinaigrette,	19.5
DERBY COBB SALAD wood grilled chicken, bacon, avocado, egg, tomato, crumbled blue cheese, buttermilk dressing	16

Sandwiches

CCGC THE GRILLE'S CLASSIC BURGER tillamook cheddar, chive mayonnaise, house made butter pickles	13.5
CEDAR CREEK BURGER OF THE WEEK	MP
CEDAR CREEK GRILLED CHICKEN SANDWICH cajun blackened, swiss, celery root-apple slaw	13
CCGC 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
GRILLED CHEESE AND SOUP Stone Oven Rye, tomato, gruyère and tillamook cheddar, cup of todays soup	12.5
SALMON BURGER lettuce, tomato, lemon pepper aioli	14

UPGRADES: Bacon 2 Avocado 2 Mushrooms 1.5 Sautéed Onions 1.5
all sandwiches served with hand-cut classic fries

House Specialties

CCGC CEDAR PLANK ROASTED FAROE ISLAND SALMON filleted in-house daily, lemon butter, hand-cut classic fries, slaw	19
SLOW ROASTED GERBER FARMS AMISH CHICKEN whipped yukon potatoes, broccolini, natural jus.	16
CCGC STEAK & FRITES sliced sirloin, hand-cut fries, arugula salad, béarnaise	20
CCGC CRISPY CHICKEN PAILLARD panko crusted chicken, baby arugula, roasted tomatoes, grated reggiano, lemon vinaigrette	15
CCGC IDAHO RAINBOW TROUT lobster butter sauce, whipped yukon potatoes, seasonal vegetable	19

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

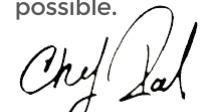
12 each
PUMPKIN MARTINI Pumpkin liqueur, salted caramel vodka, pumpkin spiced rim
MOSCOW MULE Double Cross vodka, lime juice, ginger simple syrup, Fever Tree ginger beer Make it a Cranberry Mule!
VSOP SIDECAR Hennessy VSOP, house-made clove syrup, orange bitters, lemon juice
SPIKED CIDER Fresh local 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. 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 Hotels. He then worked as Executive Sous Chef at Johnny's Downtown for 15 years, and has worked with many of Cleveland's premier chefs. Rob is born and raised in Cleveland.

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 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.

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