

GRILLE CCGC AMERICAN

Today

Small Plates

LOBSTER BISQUE Cream, sherry, lobster, tarragon	8
GAZPACHO Ohio farm tomatoes, cucumbers, jalapeno	7.5
FRENCH ONION SOUP Classic presentation	7.5
SWEET & SPICY CALAMARI Asian red chili glaze, carrots, scallions	12
CGC WOOD FIRED ARTICHOKE Rémoulade	11
TUNA TACOS Fresh Big Eye tuna, sweet corn, avocado, sweet chili	13.5
HOUSE MADE TRUFFLE FRIES with grated reggiano, truffle oil, basil aioli, red pepper aioli	10

Salads

LOCAL FARM SLICED TOMATO SALAD MontAmoré® cheese, lemon oil, Saba reduction, basil	11
CGC 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
CGC 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>	

TUNA NIÇOISE Seared Big Eye tuna, deviled egg, green beans, potato, olives, pickled onion, lemon vinaigrette, balsamic glaze	17.5
CGC FAROE ISLAND SALMON SALAD Baby arugula, potato straws, oven roasted tomatoes, lemon vinaigrette	17.5
CGC 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	15

Sandwiches

CGC 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 Avocado, bacon, lettuce, tomato, lemon pepper aioli	13
CGC 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
TOM & CHEE Stone Oven Rye, tomato, gruyère and tillamook cheddar, slaw	11
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

CGC 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
CGC STEAK & FRITES Sliced sirloin, hand-cut fries, arugula salad, béarnaise	20
CGC CRISPY CHICKEN PAILLARD Panko crusted chicken, baby arugula, roasted tomatoes, grated reggiano, lemon vinaigrette	14
CGC IDAHO RAINBOW TROUT Lobster butter sauce, whipped yukon potatoes, seasonal vegetable	19

Sides

6.5 each	ROASTED CORN avocado, tomato	WHIPPED YUKON potatoes
SLICED OHIO TOMATOES	FRESH SEASONAL veggies	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

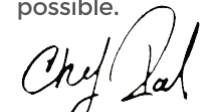
12 each
THE GRILLE MANHATTAN Bulleit 10yr Bourbon, Vya Vermouth, Lagavulin 16yr spritz, Kirsch cherry
MOSCOW MULE Double Cross vodka, lime juice, ginger simple syrup, Fever Tree ginger beer
PEAR LYCHEE MARTINI Absolut Pear vodka, St. Germaine, lychee juice
THE BEACHWOOD Belvedere Unfiltered, bitters, Vya Vermouth, kirsch cherries
KEY LIME MARTINI Stoli Vanilla, Rum Haven, lime juice, simple syrup
DIRTY DOUBLE CROSS Classic Double Cross vodka, dirty martini with truffle, blue cheese olives

Zero-Proof Cocktails

HOUSE-MADE LEMONADE 4
HOUSE-MADE LIMEADE 4
GINGER LEMONADE 4
CRANBERRY SANGRIA 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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