

GRILLE CCGC AMERICAN

Today

Small Plates

CGC LOBSTER BISQUE cream, sherry, lobster, tarragon	8
SOUP OF THE DAY chef prepared, daily creation	7.5
CGC FRENCH ONION SOUP classic presentation	7.5
SWEET & SPICY CALAMARI asian red chili glaze, carrots, scallions	12
CGC WOOD FIRED ARTICHOKE rémoulade	11
HOUSE MADE TRUFFLE FRIES with grated reggiano, truffle oil, basil aioli, red pepper aioli	10
CHARLOTTE'S DEVILED EGGS apple-wood smoked bacon	9

Salads

OHIO BEEFSTEAK TOMATO montamoré, micro basil, lemon olive oil	10
CGC THE GRILLE'S CHOP CHOP SALAD bacon, egg, onion, rustic croutons, tomato, cucumber, swiss & aged provolone cheese, house made buttermilk dressing	8.5
CLASSIC CAESAR baby romaine lettuce, grated reggiano, garlic croutons, parmesan crisp	8.5
CGC THE GRILLE'S BABY KALE SALAD roasted butternut squash, apples, almonds, blue, cilantro lime vinaigrette	8.5
<i>ADD PROTEIN 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	19
DERBY COBB SALAD wood grilled chicken, bacon, avocado, egg, tomato, crumbled blue cheese, buttermilk dressing	16
CGC FAROE ISLAND SALMON SALAD baby arugula, potato straws, oven roasted tomatoes, lemon vinaigrette	18
CGC THAI STEAK & NOODLE SALAD marinated & seared filet, mango, kale, tomato, avocado, peanuts, carrot, thai vinaigrette	19.5

Sandwiches

CGC THE GRILLE'S CLASSIC BURGER tillamook cheddar, chive mayonnaise, house made butter pickles	13.5
CEDAR CREEK B.L.T.A. bacon, lettuce, tomato, avocado, mayo	13
CGC HOUSE MADE VEGGIE BURGER black bean & roasted beets, tillamook cheddar, chive mayonnaise	14
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 today's soup	13
SALMON BURGER lettuce, tomato, lemon pepper aioli	15

***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	21
SLOW ROASTED GERBER FARMS AMISH CHICKEN whipped yukon potatoes, broccoli, natural jus	18
CGC STEAK & FRITES sliced sirloin, hand-cut fries, arugula salad, béarnaise	22
CGC CRISPY CHICKEN PAILLARD panko crusted chicken, baby arugula, roasted tomatoes, grated reggiano, lemon vinaigrette	16
CGC IDAHO RAINBOW TROUT lobster butter sauce, whipped yukon potatoes, seasonal vegetable	19
SOFT SHELLED CRAB TACOS pineapple-jalapeño, sriracha aioli, avocado corn salad	15

CEDAR CREEK GRILLE OUR PURSUIT...

We at CCG strive to be one of Cleveland's best restaurants by enlivening the senses through a classic American grille setting, friendly service, and simple, high quality food. Our time honored American menu features house-butchered USDA Choice steaks, sustainable fresh fish, juicy burgers, and great sandwiches & salads. We proudly shop locally and support small, independent farms whenever possible. Enjoy our award-winning wine list, craft beer, and house-made cocktails. Cheers!

OUR PARTNERS...

We at CCG are proud to partner with: Gerber Amish Organic Poultry Farms, Allen Brothers and Angus Reserve Beef purveyors, Faroe Island Salmon, Clear-Cut Springs Trout Farm, Stone Oven Bakery, Green City Growers and Vigeo Produce Farms.

SIDES

6.5 EACH

HAND-CUT CLASSIC FRIES
WATERMELON WITH BASIL
WHIPPED YUKON POTATOES
FRESH SLICED TOMATO
SAUTÉED FRESH CORN
ONION RINGS
BROCCOLI

8 EACH

AVOCADO-CORN SALAD
ARUGULA SALAD
classic vinaigrette

CGC NEW PARTY ROOMS

The Club Room
Accommodates up to
65 guests

The Boardroom
Seats 18 guests

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

* 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.

Rev. 12 4.26.18

IAN THOMPSON
Chef de Cuisine

ROBERT RECORDS
Executive Chef

CHRIS BORK
Sous Chef