

GRILLE AMERICAN

Starters, Sharables & Soups

LOBSTER BISQUE 8.9	FRENCH ONION 7.9	TOMATO BASIL 7.5
SWEET & SPICY CALAMARI asian red chili glaze, carrots, scallions		11.9
TRUFFLE FRIES grated reggiano, truffle oil, basil aioli, red pepper aioli		9.9
GRILLED ARTICHOKEs simply grilled with rémoulade		12.5
LUMP CRAB DIP spinach, parmesan, bread crumbs, crisp tortillas.		13.9
VEAL MEATBALLS with housemade ricotta, marinara and herbs		13.5
CHARLOTTE'S DEVEILED EGGS apple-wood smoked bacon		7.9

Salads

THE GRILLE'S CHOP CHOP SALAD bacon, egg, onion, rustic croûtons, tomato, cucumber, swiss & aged provolone cheese, house-made buttermilk dressing	8.9
CLASSIC CAESAR baby romaine lettuce, grated reggiano, garlic croûtons, parmesan crisp	8.5
THE GRILLE'S BABY KALE SALAD roasted butternut squash, apples, almonds, bleu, cilantro lime vinaigrette	8.9
ARUGULA SALAD reggiano parmesan, lightly dressed with lemon vinaigrette	8.5

ADD TO ANY SALAD

ORGANIC CHICKEN 8 SALMON 10 SIRLOIN STEAK 10 BIG EYE TUNA 12

FAROE ISLAND SALMON SALAD baby arugula, potato straws, oven roasted tomatoes, lemon vinaigrette	18.9
TUNA NIÇOISE seared big eye tuna, deviled egg, green beans, potato, olives, pickled onion, lemon vinaigrette, balsamic glaze	19.5
THAI STEAK & NOODLE SALAD marinated & seared filet, mango, kale, tomato, avocado, peanuts, carrot, thai vinaigrette	19.9

Grille Specialties

CEDAR PLANK ROASTED FAROE ISLAND SALMON filleted in-house daily, lemon butter, hand-cut classic fries, slaw	27.9
SLOW ROASTED GERBER FARMS AMISH CHICKEN whipped yukon potatoes, broccoli, natural jus	22.9
CAJUN SHRIMP PASTA angel hair pasta, shrimp, tomatoes and scallions with a spicy cajun cream sauce	18.9
CRAB CAKE & FRITES lump crab cakes, hand-cut classic fries, arugula salad, rémoulade	26.9
CRISPY CHICKEN PAILLARD panko crusted chicken, baby arugula, roasted tomatoes, grated reggiano, lemon vinaigrette	18.9
HOUSE MADE VEGGIE BURGER black bean & roasted beets, tillamook cheddar, chive mayonnaise, with fries	15.5
IDAHO RAINBOW TROUT lobster butter sauce, whipped yukon potatoes, seasonal vegetable	22.9
ALE BATTERED CRISPY COD SANDWICH crispy cod, tartar, lettuce, tomato, with fries	17.9
SLOW ROASTED PORK RIBS house-made apricot BBQ sauce, sautéed fresh corn, slaw	28.9
NASHVILLE HOT CHICKEN SANDWICH crispy chicken, challah bun, pickles, slaw, hot sauce, with fries.	15.9

Beef

STEAK & FRITES sliced sirloin, hand-cut classic fries, arugula salad, béarnaise.	23.9
THE GRILLE'S CLASSIC CHEESE BURGER tillamook cheddar, chive mayonnaise, house made butter pickles, with fries	15.9
HOUSE SPICE-RUBBED 16oz RIB-EYE onion rings, fresh sautéed corn	36.9
CENTER CUT FILET brushed with grille butter, whipped yukon potatoes, broccoli, red wine-veal reduction	33.9
CLASSIC 14oz EXTRA THICK STRIP STEAK whipped yukon potatoes, seasonal vegetable	31.9

Sides 5.9

BUCKET OF FRITES	TODAY'S VEGETABLE	BROCCOLI
FRESH SAUTÉED CORN	HOUSEMADE ONION RINGS	WHIPPED YUKON POTATOES

DINNER

AT CEDAR CREEK GRILLE...

we 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!

MANAGING PARTNER
TIM DAVIN

EXECUTIVE CHEF
ROBERT RECORDS

SOUS CHEFS
CHRIS BORK
JOHN SLAVENS
PETE SKERRIT



PARTY ROOMS

OUR CLUB ROOM
Seating up to 55 guests

OUR 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.

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