

GRILLE AMERICAN

Starters & Sharables

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| 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 | 11.9 |
| CHARLOTTE'S DEVILED EGGS apple-wood smoked bacon | 7.9 |

Salads & Soup

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| LOBSTER BISQUE fresh maine lobster, cream, brandy | 8.5 |
| FRENCH ONION classic preparation topped with provolone, toast points | 7.9 |
| TOMATO BASIL creamy tomato soup with fresh basil | 7.5 |
| 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

Entrée Salads

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| TUNA NIÇOISE seared big eye tuna, deviled egg, green beans, potato, olives, pickled onion, lemon vinaigrette, balsamic glaze | 19.5 |
| DERBY COBB SALAD wood grilled chicken, bacon, avocado, egg, tomato, crumbled blue cheese, buttermilk dressing | 16.9 |
| FAROE ISLAND SALMON SALAD baby arugula, potato straws, oven roasted tomatoes, lemon vinaigrette | 17.9 |
| THAI STEAK & NOODLE SALAD marinated & seared filet, mango, kale, tomato, avocado, peanuts, carrot, thai vinaigrette | 18.9 |

Sandwiches

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| THE GRILLE'S CLASSIC BURGER tillamook cheddar, chive mayonnaise, house made butter pickles, with fries | 13.9 |
| CEDAR CREEK B.L.T. bacon, lettuce, tomato, mayo, with fries | 13.5 |
| HOUSE MADE VEGGIE BURGER black bean & roasted beets, tillamook cheddar, chive mayonnaise, with fries | 14.5 |
| GRILLED CHEESE AND TOMATO BASIL SOUP stone oven rye, tomato, gruyère and tillamook cheddar, cup of tomato basil soup, greens | 12.9 |
| HOUSE MADE SALMON BURGER lettuce, tomato, lemon pepper aioli, with fries | 14.9 |
| NASHVILLE HOT CHICKEN SANDWICH crispy chicken, challah bun, pickles, slaw, hot sauce, with fries | 14.9 |
| ALE BATTERED CRISPY COD SANDWICH crispy cod, tartar, lettuce, tomato, with fries | 14.9 |

House Specialties

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| CEDAR PLANK ROASTED FAROE ISLAND SALMON filleted in-house daily, lemon butter, hand-cut classic fries, slaw | 21.9 |
| SLOW ROASTED GERBER FARMS AMISH CHICKEN whipped yukon potatoes, broccoli, natural jus | 18.9 |
| STEAK & FRITES sliced sirloin, hand-cut fries, arugula salad, béarnaise | 22.9 |
| CRISPY CHICKEN PAILLARD panko crusted chicken, baby arugula, roasted tomatoes, grated reggiano, lemon vinaigrette | 16.9 |
| IDAHO RAINBOW TROUT lobster butter sauce, whipped yukon potatoes, seasonal vegetable | 18.9 |

Sides 5.9

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

LUNCH

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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