

GRILLE CCGC AMERICAN

DINNER

SOUPS & STARTERS

Chef Rob's Summer Gazpacho	7.5
Lobster Bisque	8.9
French Onion Soup	8.5
Grilled Artichokes California artichokes simply grilled with rémoulade	12.9
Sweet & Spicy Calamari asian red chili glaze, carrots, scallions	11.9
Classic Beef Carpaccio thin sliced beef, arugula, reggiano, capers, olive oil, horseradish cream	13.5
House Smoked Salmon filleted and smoked in-house, toast points, dill crème fraîche	11.5
Lump Crab Dip spinach, parmesan, bread crumbs, crisp tortillas	13.9
Veal Meatballs housemade daily with fresh ricotta, marinara and herbs	12.9
Charlotte's Deviled Eggs apple-wood brown sugar smoked bacon	10.9

SALADS

The Grille's Chop Chop Salad bacon, egg, onion, croûtons, tomato, cucumber, swiss & aged provolone, buttermilk dressing	8.9
The Grille's Baby Kale Salad roasted butternut squash, apples, almonds, bleu cheese, cilantro lime vinaigrette	9.5
Arugula Salad reggiano parmesan, lightly dressed with lemon vinaigrette	8.9
Add to any Salad Organic Chicken, Jail Island Salmon, Sirloin Steak	10
Grilled Chicken Salad* Grilled chicken, carrots, peppers, wonton strips and crunchy peanuts and peanut sauce drizzle	16.5
Jail Island Salmon Salad baby arugula, potato straws, oven roasted tomatoes, lemon vinaigrette	17.9
Thai Steak Noodle Salad marinated & seared steak, mango, kale, tomato, avocado, peanuts, carrot, thai vinaigrette	17.9

CCG CERTIFIED ANGUS STEAKS & BURGERS

Steak & Frites sliced sirloin, hand-cut classic fries, arugula salad, béarnaise	23.9
The Grille's Classic Cheese Burger natural beef, tillamook cheddar, chive mayonnaise, housemade butter pickles, with fries	15.9
Mushroom Onion Swiss Burger natural beef, swiss cheese, grilled onions & mushrooms rémoulade with fries	16.9
House Spice-Rubbed 14oz Rib-Eye onion rings, fresh sautéed corn	36.9
Classic Cut Filet whipped yukon potatoes, today's green vegetable, steak butter	5oz. 26.9 8oz. 33.9
Classic 14oz Extra Thick Strip Steak whipped yukon potatoes, today's green vegetable, steak butter	33.9

CCG SPECIALTIES

Cedar Plank Roasted Jail Island Salmon filleted in-house daily, lemon butter, hand-cut classic fries, slaw	27.9
Fresh Daily Fish 1 filleted in-house daily, chef's presentation	MP
Fresh Daily Fish 2 filleted in-house daily, chef's presentation	MP
Idaho Rainbow Trout lobster butter sauce, whipped yukon potatoes, today's green vegetable	22.9
Housemade Veggie Burger black bean & roasted beets, tillamook cheddar, chive mayonnaise, with fries	16.9
Slow Roasted Gerber Farms Amish Chicken whipped potatoes, natural jus (LIMITED AVAILABILITY)	24.9
Cajun Shrimp Pasta angel hair, shrimp, tomato, 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	19.5
Prestige Pork Chop highly marbled, whipped potatoes, au jus	23.9

SIDES 5.9 EACH

bucket of fries · today's fresh green vegetable · fresh watermelon · late summer beefsteak tomatoes
sautéed corn · whipped potatoes · housemade onion rings

DESSERTS FOR TWO 7 EACH

key lime pie · molten chocolate cake · seasonal crème brûlée

At Cedar Creek Grille, one of Cleveland's best restaurants, we strive to bring you friendly service, and simple, high quality food. Our time honored American menu features house-butchered Certified Angus Beef steaks locally sourced from Blue Ribbon Meats, sustainable fresh fish, juicy natural beef burgers from Ohio Family Farms, classic sandwiches and salads. We proudly shop locally and support small independent farms whenever possible.

* Contains nuts. Please notify us of any food allergies; not every ingredient is listed, and your well-being is important to us.
Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illness. A Split Plate charge of \$2.5 will accompany all items split in the kitchen