

CEDAR CREEK GRILLE

ESTABLISHED 2012 • BEACHWOOD, OHIO

SOUPS & STARTERS

Lobster Bisque 8.9 **French Onion Soup** 8.5

Grilled Artichokes California artichokes simply grilled with rémoulade 13

Sweet & Spicy Calamari asian red chili glaze, carrots, scallions 12

Wagyu Beef Carpaccio thin sliced beef, arugula, reggiano, capers, olive oil, horseradish cream 14

Chef Rob's Tomato & Burrata fresh burrata, heirloom beefsteak & compari tomatos, ripped basil, aged balsamic 12

Veal Meatballs house-made daily with ricotta, marinara and herbs 12.9

Charlotte's Deviled Eggs apple-wood brown sugar smoked bacon 11

Classic Shrimp Cocktail cocktail sauce and rémoulade, fresh lemon slices 16

SALADS

Nice Little Caesar Salad baby romaine, grated Reggiano and rustic croutons 9

The Grille's Chop Chop Salad bacon, egg, onion, croûtons, tomato, cucumber, swiss & aged provolone, buttermilk dressing 9

The Grille's Baby Kale Salad roasted butternut squash, apples, almonds, bleu cheese, cilantro lime vinaigrette 10

Add to any Salad Organic Chicken, Sixty South Salmon, sliced Beef Tenderloin 9.9

Sixty South Salmon Salad baby arugula, potato straws, vine ripe tomatoes, lemon vinaigrette 19

Thai Steak Noodle Salad marinated & seared steak, mango, kale, tomato, avocado, peanuts, carrot, thai vinaigrette 20

THE GRILLE HOUSE SPECIALTIES

Cedar Plank Roasted Sixty South Salmon filleted in-house daily, lemon butter, hand-cut classic fries, slaw 26.9

Fresh Daily Fish filleted in-house daily, chef's presentation MP

Idaho Rainbow Trout lobster butter sauce, herb roasted redskin potatoes, today's green vegetable 23

Crispy Chicken Milanese crispy chicken, baby arugula, vine ripe tomatoes, grated reggiano, lemon oil 19.5

Fresh Spaghetti & Meatballs Chef Rob's house-made marinara, meatballs, ricotta 18

Cajun Shrimp Pasta spaghetti, shrimp, tomato, scallions with a spicy cajun cream sauce 19

Slow Roasted Gerber Farms Amish Chicken whipped potatoes, natural jus (LIMITED AVAILABILITY) 24

CCG STEAKS, RIBS & BURGERS

The Grille's Classic Cheese Burger natural beef, tillamook cheddar, chive mayonnaise, house-made butter pickles, with fries 16

Mushroom Onion Swiss Burger natural beef, swiss cheese, caramelized onions & mushrooms, rémoulade with fries 17

House-made Veggie Burger black bean & roasted beets, tillamook cheddar, sweet soy, chive mayonnaise, fries 16

Chargrilled Pork Chop highly marbled, whipped potatoes, au jus 24

Slow Roasted Pork Ribs house-made apricot BBQ sauce, hand-cut fries, house coleslaw 25

Steak & Frites sliced sirloin, hand-cut classic fries, arugula salad, béarnaise 24

House Spice-Rubbed 14oz Rib-Eye onion straws, herb roasted redskin potatoes, garlicky broccolini 36

Classic Cut Filet 8 oz, onion straws, whipped potatoes, today's green vegetable 34

all CCG steaks are dusted with our secret house rub

SIDES 6 EACH

hand-cut fries
green vegetable from the farm
garlicky broccolini
herb roasted redskin potatoes

whipped potatoes
crispy onion straws
house coleslaw

DESSERTS 8 EACH

key lime pie
hot fudge sundae
seasonal crème brûlée
root beer float
chocolate cake w/ vanilla ice cream

At Cedar Creek Grille, we strive to be one of Cleveland's best restaurants and bring you friendly service and straight forward American food. Our time honored classic grille menu features house-butchered USDA Choice & Prime steaks, sustainable fresh fish, juicy beef burgers from local family farms, classic sandwiches and salads. We proudly shop local and support small independent farms when 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 \$2.50 will accompany all items split in the kitchen. 5.19.20