

# CEDAR CREEK GRILLE

ESTABLISHED 2012 • BEACHWOOD, OHIO

## SOUPS & STARTERS

**Lobster Bisque** 8.9    **French Onion Soup** 8.5

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**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** burrata, campari tomato, ripped basil, balsamic glaze 12

**House Smoked Salmon** filleted and smoked in-house, toast points, dill crème fraîche 11

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

## LUNCH SALADS

**Heart of Palm Arugula Salad** campari tomatoes, fennel, pine nuts, champagne vinaigrette 9

**Nice Little Caesar Salad** 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

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**West Palm Cobb Salad** shredded romaine, kale, peppered chicken, grapefruit, avocado, red onion, honey-lime dressing 15

**Derby Cobb Salad** wood grilled chicken, bacon, avocado, egg, tomato, crumbled bleu cheese, buttermilk dressing 18

**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

## SANDWICHES AND BURGERS

**The Grille's Classic Cheese Burger** natural beef, tillamook cheddar, chive mayonnaise, house-made butter pickles, with fries 15

**Mushroom Onion Swiss Burger** natural beef, swiss cheese, caramelized onions, & mushrooms, rémoulade, with fries 16

**House-made Veggie Burger** black bean & roasted beets, tillamook cheddar, sweet soy, chive mayonnaise, with fries 15

**Crispy Chicken Club** crispy chicken, bacon, lettuce, tomato, avocado, herb mayo, with fries 15

**House-made Salmon Burger** lettuce, tomato, lemon pepper aioli, with fries 16

## THE GRILLE HOUSE SPECIALTIES

**Cedar Plank Roasted Sixty South Salmon** filleted in-house daily, lemon butter, hand-cut classic fries, slaw 23

**Steak & Frites** sliced sirloin, hand-cut classic fries, arugula salad, béarnaise 22

**Chicken Milanese** crispy chicken, baby arugula, vine ripe tomatoes, grated reggiano, lemon oil 18

**Idaho Rainbow Trout** lobster butter sauce, herb roasted redskin potatoes, today's vegetable 21

**Fresh Spaghetti & Meatballs** Chef Rob's famous marinara, meatballs, ricotta 17

## SIDES 6 EACH

hand-cut fries

green vegetable from the farm

garlicky broccolini

crispy onion staws

house coleslaw

herb roasted redskin potatoes

## DESSERTS 8 EACH

key lime pie

hot fudge sundae

seasonal crème brûlée

root beer float

chocolate cake w/ vanilla ice cream

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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