

CEDAR CREEK GRILLE

ESTABLISHED 2012 • BEACHWOOD, OHIO

SOUPS, STARTERS & SUSHI

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 & campari tomatoes, 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

The Big Cali Roll crab, cucumber, avocado, toasted sesame seeds, tempura crunchies, unagi sauce 11

The Veggie Roll cucumber, avocado, red pepper, radish sprouts, serrano pepper, watermelon radish, lemon zest 12

The Burning River Roll salmon, tuna, crab, cucumber, avocado, red pepper, chili glaze serrano pepper 16

The CCG Roll tempura shrimp, cucumber, avocado, red pepper, crushed wasabi peas, firecracker sauce, fresno pepper 12

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 #1 simply prepared MP

Fresh Daily Fish #2 simply prepared 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

Char-grilled 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, steamed broccoli 38

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

steamed broccoli

house coleslaw

whipped potatoes

crispy onion straws

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

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. 8.9.2020

Signature Cocktails

12.9 each

CCG MOSCOW MULE

Absolut vodka,
lime juice, ginger simple syrup,
Fever Tree ginger beer

THE COASTAL PALOMA

Avion Reposado Tequila,
fresh grapefruit juice, agave,
pink pepper-salt rim

THE GRILLE MANHATTAN

Bulleit 10yr Bourbon,
Vya Vermouth, Lagavulin
16 Year spritz, Kirsch cherry

PEAR LYCHEE MARTINI

Absolut Pears vodka
St. Germaine, lychee juice

CCG DIRTY MARTINI

Classic Absolut vodka
dirty martini, blue cheese olives

THE STEVE JOBS

Absolut Juice Apple,
Absolut Vanilia,
fresh lime juice, simple syrup

STRAWBERRY FIELDS

Absolut Juice Strawberry,
triple sec, fresh lemon juice,
simple syrup



GRILLE AMERICAN

Beer

BY THE BOTTLE

Thirsty Dog Citra Dog IPA	6
Great Lake's Elliot Ness.	6
Southern Tier 2x IPA	6
Blue Moon	5
Paulaner Hefe-Weizen	6
Sibling Revelry Red	5
Peroni.	6
Chimay Première (Red).	11
Dos XX Amber	6
Sam Adams Boston Lager	6
Guinness Stout	5
Heineken	5
Amstel Light	5
Miller Lite.	4
Magners Irish Cider	6
Buckler Non-Alcoholic	5

Red Wine

CABERNET SAUVIGNON

Line 39, California	10/37
J Lohr, Paso Robles	12/48
Justin, Paso Robles	15/60
Cakebread, Napa	110
Erales, Argentina	40
Hess, "Allomi," Napa	72
Quilt, Napa	19/75
Silverado, Napa	100
Nickel & Nickel, Napa.	120
Forefathers, "Lone Tree"	129
Silver Oak, Alexander Valley . . .	142
Far Neinte Oakville, Napa	210

MERLOT

Dante, California	10/37
Trig Point, Alexander Valley .	14/56
Raymond, Napa	60

PINOT NOIR

Nicolas, France	10/37
Elouan, Oregon	12/48
Boen, California	55
De Loach, Russian River	69

MALBEC

Lote 44, Mendoza	10/37
Catena, Mendoza	11/44
Kaiken, "Ultra," Argentina	46

ZINFANDEL

Pedroncelli, Sonoma	13/49
Pozzan "Back Barn Zin", Napa .	55

RED BLENDS

Annabella "5," California Pozzan	10/37
Côtes du Rhône, Famille Perrin, France	9/37
Chateau de Bon Ami, Bordeaux	10/40
Chateauneuf du Pape, Jean Lepetit, France	80
Sanguineti Tuscan Blend, Italy .	44
Browne Family, Washington. . .	72
Borolo, Pertinace Italy	98
Brunello di Montalcino Domus Vitae, Italy.	98

FRESH JUICE

by juice lady Charlotte

PEPPERY PEAR

pear, arugula, cucumber, lemon and ginger . 8.9

DEEP RED JUICE

blueberries, beets, spinach, cucumber and apple . 8.9

CARROT-GINGER JUICE

carrots, golden beet, pineapple, lime, ginger, tumeric . 8.9

White Wine

CHARDONNAY

Sterling, California	9/34
Michael Pozzan, Russian River	10/37
Wente, Riva Ranch	48
Sonoma-Cutrer, California. .	15/60
Rombauer, Carneros	20/80
Cakebread, Napa	105
Bernier, Loire Valley, France	10/40
Wente, "Morning Fog," California	34
Maison Castel, Pays D'Oc, France .	45
Raeburn, Russian River.	50
Far Niente, Napa	140

PINOT GRIGIO

Cantina Tollo, Italy	8/30
Ferrari-Carano, Russian River .	13/52
Maso Canali, Italy	35

SAUVIGNON BLANC

Villa Maria, New Zealand . . .	9/36
Dashwood, New Zealand . .	12/48
Dry Creek, Sonoma	52

RIESLING

Clean Slate, Germany	8/32
50 Degree, Germany	10/40

OTHER WHITES

Legende, White Bordeaux, France	11/44
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ROSE

Whispering Angel, Rose . . .	13/50
Hayes Ranch, California	9/36
Fleur de Mer, Provence, France. .	55

SPARKLING

Mia Cantina, Moscato	8/32
Lunetta Prosecco, Italy 187ml. . .	9
Segura Viudas Brut Cava, 187ml	10
Moet Rose, France 187ml	18
La Luca Prosecco, Italy.	30
Chandon, Brut, California	42
Moet & Chandon Imperial, France	115
Veuve Cliquot, France	125
Ruinart Rose, France.	155

Zero-Proof Cocktails

HOUSE-MADE LEMONADE	4
STRAWBERRY-LEMONADE	4
GRAPEFRUIT GINGER	4.5
POMEGRANATE SPRITZER	4