

216-342-5178

Ask about our carry-out beer & wine options. UPDATED 4.9.21

COCKTAILS TO GO: \$10 Pomegranate Martini, Manhattan, Pear Lychee Martini, Espresso Martini or Margarita (reg or strawberry)

FAMILY DINNER FOR 4

\$85 (packaged family style & ready to serve!)

CHOICE OF ONE ENTRÉE: **Cedar Plank Salmon OR Chicken Picatta,**

Served with CCG chop chop salad or caesar, broccoli or green beans, and roasted or mashed potatoes.

START & SHARE

- LOBSTER BISQUE 9.5 FRENCH ONION 9.5
GRILLED ARTICHOKEs California artichokes simply grilled with rémoulade 14
SWEET & SPICY CALAMARI asian red chili glaze, carrots, scallions 13
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 13.5
CHARLOTTE'S DEVILED EGGS apple-wood brown sugar smoked bacon 11
CLASSIC SHRIMP COCKTAIL cocktail sauce and rémoulade, fresh lemon slices 17
CRAB CAKE chouse recipie, coleslaw, tarter sauce 16

SUSHI (AVAILABLE AFTER 3 PM)

- BIG CALI ROLL crab, cucumber, avocado, toasted sesame seeds, tempura crunchies, unagi sauce 12
VEGGIE ROLL cucumber, avocado, red pepper, radish sprouts, Serrano pepper, watermelon radish, lemon zest 13
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 13

SALADS *AVAILABLE IN FAMILY SIZE

- CAESAR SALAD* baby romaine, grated Reggiano and rustic croutons 9/27
THE GRILLE'S CHOP CHOP SALAD* bacon, egg, onion, croûtons, tomato, cucumber, swiss & aged provolone, buttermilk dressing 9/27
THE GRILLE'S BABY KALE SALAD* roasted butternut squash, apples, almonds, bleu cheese, cilantro lime vinaigrette 10/30
(ADD TO ANY SALAD Organic Chicken, Sixty South Salmon, sliced Beef Tenderloin 9.9/25)

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- DERBY COBB SALAD wood grilled chicken, bacon, avocado, egg, tomato, crumbled bleu cheese, buttermilk dressing 18/50
SIXTY SOUTH SALMON SALAD baby arugula, potato straws, vine ripe tomatoes, lemon vinaigrette 19.5
THAI STEAK NOODLE SALAD marinated & seared steak, mango, kale, tomato, avocado, peanuts, carrot, thai vinaigrette 21

ENTREES

- CEDAR PLANK ROASTED SIXTY SOUTH SALMON filleted in-house daily, lemon butter, hand-cut classic fries, slaw 27
IDAHO RAINBOW TROUT lobster butter sauce, herb roasted redskin potatoes, todays green vegetable 24
CRISPY CHICKEN MILANESE crispy chicken, baby arugula, vine ripe tomatoes, grated reggiano, lemon oil 21
SIBLING REVELRY IPA BATTERED FISH & CHIPS walleye, slaw, fries 24
SLOW ROASTED PORK RIBS house-made apricot BBQ sauce, hand-cut fries, house coleslaw 25
SLOW ROASTED GERBER FARMS AMISH CHICKEN whipped potatoes, natural jus (LIMITED AVAILABILITY) 24
PORK CHOP natural pork seared and grilled demi glace, wipped potatoes 24
CLASSIC CHEESE BURGER natural beef, cheddar, chive mayonnaise, house-made butter pickles, with fries 16.5
MUSHROOM ONION SWISS BURGER natural beef, swiss cheese, caramelized onions & mushrooms, rémoulade with fries 17.5
HOUSE MADE SALMON BURGER lettuce, tomato, lemon pepper aioli, fries 16
HOUSE-MADE VEGGIE BURGER black bean & roasted beets, tillamook cheddar, sweet soy, chive mayonnaise, fries 16
STEAK & FRITES sliced sirloin, hand-cut classic fries, arugula salad, béarnaise 24
CLASSIC CUT FILET 8 oz, whipped potatoes, todays green vegetable 38
RIBEYE 14 oz, onion straws, roasted potatoes, garlicky broccoli steak butter 45
NY STRIP onion straws, roasted red skinned potatoes, steamed broccoli 43
LAMB CHOPS milanese style with rosemary buerre blanc, wipped potatoes todays green vegetable 26

DESSERT

- KEY LIME PIE 8.5
CARROT CAKE 8.5