

# CEDAR CREEK GRILLE

ESTABLISHED 2012 • BEACHWOOD, OHIO

## SOUPS, STARTERS & SUSHI

**Lobster Bisque** 9.5     **French Onion Soup** 9.5

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**Crab Cake** house recipe, coleslaw, tartar sauce 14

**Grilled Artichokes** California artichokes simply grilled with rémoulade 14

**Sweet & Spicy Calamari** asian red chili glaze, carrots, scallions 13

**Wagyu Beef Carpaccio** thin sliced beef, arugula, reggiano, capers, olive oil, horseradish cream 15

**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

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**The Big Cali Roll** crab, cucumber, avocado, toasted sesame seeds, tempura crunchies, unagi sauce 12

**The Veggie Roll** cucumber, avocado, red pepper, radish sprouts, serrano pepper, watermelon radish, lemon zest 13

**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 13

## 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

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**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

## THE GRILLE HOUSE SPECIALTIES

**Cedar Plank Roasted Sixty South Salmon** filleted in-house daily, lemon butter, classic fries, slaw 27

**Fresh Daily Fish** simply prepared MP

**Idaho Rainbow Trout** lobster butter sauce, herb roasted redskin potatoes, today's green vegetable 24

**Fish and Chips** fresh IPA battered walleye, fries, coleslaw, tartar sauce 24

**Crispy Chicken Milanese** crispy chicken, baby arugula, vine ripe tomatoes, grated reggiano, lemon oil 21

**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 16.5

**Mushroom Onion Swiss Burger** natural beef, swiss cheese, caramelized onions & mushrooms, rémoulade with fries 17.5

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

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**Romano Crusted Lamb Chop** New Zealand lamb chop, whipped potatoes, today's green vegetable, lemon beurre blanc 26

**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

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**Steak & Frites** sliced sirloin, classic fries, arugula salad, béarnaise 24

**NY Strip** onion straws, herb roasted redskin potatoes, steamed broccoli 43

**14oz Rib-Eye** onion straws, herb roasted redskin potatoes, steamed broccoli 45

**Classic Cut Filet** 8 oz, onion straws, whipped potatoes, today's green vegetable 38

*all CCG steaks are dusted with our secret house rub*

## SIDES 6.5 EACH

cedar creek fries  
green vegetable from the farm  
steamed broccoli  
house coleslaw

whipped potatoes  
crispy onion straws  
herb roasted redskin potatoes

## DESSERTS 8.5 EACH

key lime pie  
hot fudge sundae  
seasonal crème brûlée  
carrot cake  
post mortum  
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 20% service charge will be added to all parties of 6 or more guests. We are unable to do separate checks for parties over 6. A Split Plate charge of \$2.50 will accompany all items split in the kitchen. 4521