

CEDAR CREEK GRILLE

EVENING

STARTERS

Lobster Bisque 9

French Onion Soup 8.5

Grilled Artichokes california artichokes simply grilled with rémoulade..... 13

Sweet & Spicy Calamari asian red chili glaze, carrots, scallions 13.5

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

Firecracker Shrimp tempura dusted, sweet chili aioli, scallions, sesame seeds 12

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

Chilled Shrimp Cocktail rémoulade & cocktail sauce 17

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

The CCG Roll tempura shrimp, cucumber, avocado, red pepper, crushed wasabi peas, firecracker sauce, fresno pepper..... 13

The Burning River Roll salmon, tuna, crab, cucumber, avocado, chili glaze, serrano pepper, red pepper 14

SALADS

Nice Little Caesar Salad baby romaine, grated reggiano, 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

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 23.5

Add to any Salad Organic Chicken, Sixty South Salmon, sliced Beef Tenderloin 9

PREMIUM STEAKS & BURGERS

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

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

Mushroom Onion Swiss Burger* natural beef, swiss cheese, caramelized onions & mushrooms, rémoulade, thin cut french fries 17

Steak & Frites* sliced sirloin, thin cut french fries, arugula salad, béarnaise 27

House-cut NY Strip* Creekstone or Certified Angus Beef Farms 14oz, onion straws, steamed broccoli, herb roasted baby potatoes..... 43

Classic Cut Filet* Creekstone or Certified Angus Beef 8oz, onion straws, whipped potatoes, french green beans 44

THE GRILLE HOUSE SPECIALTIES

Idaho Rainbow Trout lobster butter sauce, herb roasted baby potatoes, french green beans 25

Cedar Plank Roasted 60 South Salmon* filleted in-house daily, lemon butter, coleslaw, thin cut french fries 23

Crispy Chicken Milanese crispy chicken, baby arugula, vine ripe tomatoes, grated reggiano, lemon oil 20

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

Char-grilled Pork Chop* highly marbled, whipped potatoes, au jus..... 27

Slow Roasted Pork Ribs house-made apricot BBQ sauce, hand-cut fries, house coleslaw 25.5

VEGETABLES & SIDES

Roasted Asparagus 7

Autumn Corn Salad 5

Herb Roasted Baby Potatoes 5

French Green Beans 6

Steamed Broccoli with *Marscapone Butter* 6

Whipped Potatoes 5

Thin Cut French Fries 6

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 - grille menu features house-butchered premium steaks, sustainable fresh fish, juicy beef burgers and classic sandwiches and salads. We proudly shop local, support small independent farms, and take pride in preparing our food from scratch everyday.

Please notify us of any food allergies as not every ingredient is listed. *Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illness.

**These items contains nuts. If you have allergies please alert us.

A 20% service charge will be added to all parties of 6 or more guests. Split Plate charge of \$3.5