

CEDAR CREEK GRILLE

TODAY

STARTERS

Lobster Bisque	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	
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	16	
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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	

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	
Add to any Salad	Organic Chicken, Sixty South Salmon, sliced Beef Tenderloin	9.9	
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Thai Steak Noodle Salad**	marinated & seared steak, mango, kale, tomato, avocado, peanuts, carrot, thai vinaigrette	21	
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	20	

SANDWICHES

House-made Salmon Burger*	lettuce, tomato, lemon pepper aioli, thin cut french fries	16	
Crispy Chicken Club	crispy chicken, bacon, lettuce, tomato, avocado, herb mayo, thin cut french fries	16	
The Grille's Classic Cheese Burger*	natural beef, tillamook cheddar, chive mayonnaise, house-made butter pickles, with fries.....	16	
House-made Veggie Burger	black bean & roasted beets, tillamook cheddar, sweet soy, chive mayonnaise, thin cut french fries	15	
Mushroom Onion Swiss Burger*	natural beef, swiss cheese, caramelized onions & mushrooms, rémoulade, thin cut french fries	17	

THE GRILLE HOUSE SPECIALTIES

Idaho Rainbow Trout	lobster butter sauce, herb roasted baby potatoes, french green beans	21	
Steak & Frites*	sliced sirloin, thin cut french fries, arugula salad, béarnaise.....	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.....	19	
Slow Roasted Gerber Farms Amish Chicken	whipped potatoes, natural jus (LIMITED AVAILABILITY)	24	
Char-grilled Pork Chop*	highly marbled, whipped potatoes, au jus.....	25	
House-cut NY Strip*	Creekstone or Certified Angus Beef 14oz, onion straws, steamed broccoli, herb roasted baby potatoes	37	

VEGETABLES & SIDES

Roasted Asparagus	7	Autumn Corn Salad	5	Herb Roasted Baby Potatoes	5
French Green Beans	6	Steamed Broccoli <i>with Marscapone Butter</i>	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