

CEDAR CREEK GRILLE

EVENING

STARTERS

Heavenly Biscuits baked from scratch, topped with honey butter (sorry when we're out, we're out) 5 for \$7

Grilled Artichokes california artichokes simply grilled with rémoulade.....	13
Sweet & Spicy Calamari asian red chili glaze, carrots, scallions	14
Wagyu Beef Carpaccio* thin sliced beef, arugula, reggiano, capers, olive oil, horseradish cream	15
Firecracker Shrimp tempura dusted, sweet chili aioli, scallions, sesame seeds	12
Charlotte's Deviled Eggs apple-wood brown sugar smoked bacon.....	11
Wagyu Beef & Veal Meatballs house-made daily with ricotta, mascarpone cream, marinara and herbs	14
"Polo Bar" Jumbo Shrimp Cocktail rémoulade & cocktail sauce.....	18
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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
The Burning River Roll salmon, tuna, crab, cucumber, avocado, chili glaze, serrano pepper, red pepper	14

SALADS & SOUPS

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
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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
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Add to any Salad Organic Chicken, Sixty South Salmon, sliced Beef Tenderloin	9
Lobster Bisque	9
French Onion Soup	9.5
Tomato Bisque	7.9

PREMIUM STEAKS, BURGERS & CHOPS

The Grille's Classic Cheese Burger* natural beef, tillamook cheddar, chive mayonnaise, house-made butter pickles, thin cut french 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
Thick Cut 14 oz Bone-in Pork Chop* highly marbled, whipped potatoes, au jus	27
Steak & Frites* sliced sirloin, thin cut french fries, arugula salad, béarnaise	27
Thick-cut NY Strip* Creekstone Farms black angus 14oz, onion straws, steamed broccoli, baby yukon potatoes.....	43
Classic Cut Filet Mignon* USDA choice 8oz filet, onion straws, whipped potatoes, french green beans.....	44
Add Oscar Style Super lump crab meat, roasted asparagus, béarnaise	10

THE GRILLE HOUSE SPECIALTIES

Idaho Rainbow Trout lobster butter sauce, baby yukon potatoes, french green beans	25
Snapper Picatta lemon, capers, beurre blanc, with arugula salad	32
Cedar Plank Roasted 60 South Salmon* filleted in-house daily, lemon butter, our house-made coleslaw, thin cut french fries	27
Crispy Chicken Milanese crispy chicken, baby arugula, vine ripe tomatoes, grated reggiano, lemon oil.....	22
Slow Roasted Gerber Farms Amish Chicken whipped potatoes, natural jus (LIMITED AVAILABILITY).....	24
Short Rib slow roasted short rib, demi glacé, whipped potatoes.....	28

VEGETABLES & SIDES

Roasted Asparagus	7	Bacon Brussel Sprouts	6	Baby Yukons with butter and parsley	5
French Green Beans	6	Steamed Broccoli with mascarpone 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