

# CEDAR CREEK GRILLE

TODAY

## STARTERS

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

<b>Grilled Artichokes</b> california artichokes simply grilled with rémoulade.....	13
<b>Sweet &amp; Spicy Calamari</b> asian red chili glaze, carrots, scallions .....	13
<b>Wagyu Beef Carpaccio*</b> thin sliced beef, arugula, reggiano, capers, olive oil, horseradish cream .....	15
<b>Firecracker Shrimp</b> tempura dusted, sweet chili aioli, scallions, sesame seeds .....	12
<b>Charlotte's Deviled Eggs</b> apple-wood brown sugar smoked bacon .....	11
<b>Wagyu Beef &amp; Veal Meatballs</b> house-made daily with ricotta, mascarpone cream, marinara and herbs .....	14
<b>"Polo Bar" Jumbo Shrimp Cocktail</b> rémoulade & cocktail sauce .....	17.5
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<b>The Big Cali Roll</b> crab, cucumber, avocado, toasted sesame seeds, tempura crunchies, unagi sauce .....	13
<b>The CCG Roll</b> tempura shrimp, cucumber, avocado, red pepper, crushed wasabi peas, firecracker sauce, fresno pepper .....	14

## SALADS & SOUPS

<b>Nice Little Caesar Salad</b> baby romaine, grated reggiano, rustic croutons .....	9
<b>The Grille's Chop Chop Salad</b> bacon, egg, onion, croûtons, tomato, cucumber, swiss & aged provolone, buttermilk dressing .....	10
<b>The Grille's Baby Kale Salad**</b> roasted butternut squash, apples, almonds, bleu cheese, cilantro lime vinaigrette.....	10
<b>Add to any Salad</b> Organic Chicken, Sixty South Salmon, sliced Beef Tenderloin	9.9

<b>Thai Steak Noodle Salad**</b> marinated & seared steak, mango, kale, tomato, avocado, peanuts, carrot, thai vinaigrette .....	21
<b>Derby Cobb Salad</b> wood grilled chicken, bacon, avocado, egg, tomato, crumbled bleu cheese, buttermilk dressing.....	18
<b>Sixty South Salmon Salad*</b> baby arugula, potato straws, vine ripe tomatoes, lemon vinaigrette .....	20

**Lobster Bisque** 9

**French Onion Soup** 9.5

**Tomato Bisque** 7.9

## SANDWICHES

<b>House-made Salmon Burger*</b> lettuce, tomato, lemon pepper aioli, thin cut french fries .....	16
<b>Crispy Chicken Club</b> crispy chicken, bacon, lettuce, tomato, avocado, herb mayo, thin cut french fries .....	16
<b>The Grille's Classic Cheese Burger*</b> natural beef, tillamook cheddar, chive mayonnaise, house-made butter pickles, thin cut french fries ..	17
<b>House-made Veggie Burger</b> black bean & roasted beets, tillamook cheddar, sweet soy, chive mayonnaise, thin cut french fries .....	15
<b>Mushroom Onion Swiss Burger*</b> natural beef, swiss cheese, caramelized onions & mushrooms, rémoulade, thin cut french fries .....	17.5
<b>Jane's Classic Grilled Cheese with Tomato Bisque</b> gruyere swiss, cheddar cheese, thick cut whole grain .....	16

## THE GRILLE HOUSE SPECIALTIES

<b>Idaho Rainbow Trout</b> lobster butter sauce, baby yukon potatoes, french green beans .....	21
<b>Steak &amp; Frites*</b> sliced sirloin, thin cut french fries, arugula salad, béarnaise .....	25
<b>Cedar Plank Roasted Sixty South Salmon*</b> filleted in-house daily, lemon butter, our house-made coleslaw, thin cut french fries.....	23
<b>Crispy Chicken Milanese</b> crispy chicken, baby arugula, vine ripe tomatoes, grated reggiano, lemon oil.....	19
<b>Slow Roasted Gerber Farms Amish Chicken</b> whipped potatoes, natural jus (LIMITED AVAILABILITY).....	24
<b>Char-grilled Pork Chop*</b> highly marbled, whipped potatoes, au jus.....	25
<b>Thick-cut NY Strip*</b> Creekstone or Certified Angus Beef 14oz, onion straws, steamed broccoli, baby yukon potatoes .....	37

## 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

12.6.2021