



CEDAR CREEK  
**MENU**  
 GRILL HOUSE

**HOURS**

SUNDAY: 7AM-11AM

MONDAY: 4PM-9PM (LIMITED MENU)

TUESDAY-THURSDAY: 6:30AM-10AM/11AM-9PM

FRIDAY: 6:30AM-10AM/11AM-10PM

SATURDAY: 7AM-10PM

BREAKFAST SERVED WEEKDAYS UNTIL 10AM/

WEEKENDS UNTIL 11AM

LUNCH 11AM-4PM

DINNER 4PM-CLOSE

**APPETIZERS**

CALAMARI	14
Lemon Basil Vinaigrette	
CHEESE CURDS	9   14
Better Than Fair Curds   Ranch	
BRUSCHETTA	10
Tomato Relish   Four Cheese   Balsamic Reduction   EVOO   Cold Snap Basil Greens	
PORK BELLY & AHI TUNA WRAPS*	18
Baby Bibb Lettuce   Napa Cabbage Slaw   Chili & Ginger Soy Glaze   Radish   Green Onion	
WINGS	12
Buttermilk Breaded   Cilantro Chili Glaze   Scallion   Sesame	

**SOUP & SALAD**

BRAT CHOWDER	6   9
SEASONAL SOUP	6   8
GODDESS CEASAR	9   12
Romaine Hearts   Anchovy & Tarragon Goddess Dressing   Parmesan   Garlic Crouton	
COBB SALAD	10   14
Field Greens   Heirloom Tomatoes   Gorgonzola   Bacon   Egg   Avocado   Lemon Poppy Seed Dressing	
CHOPPED SALAD	10   14
Bibb & Iceberg   roasted Beets   Gorgonzola   Sweet Corn   Ditalini Pasta   Heirloom tomatoes   Balsamic Vinaigrette	

**ADD PROTEIN**

Chicken 8 | Salmon 9 | Shrimp 9

**BURGERS & WICHES**

CCGH BURGER*	15
CAB Patty   Smoked Cheddar   Bacon   Carmelized Onions   Brioche Bun	
BOURSIN BURGER*	15
CAB Patty   Arugula   roma tomato   Garlic & Herb Boursin   Brioche Bun	
STEAK SANDWICH*	18
Prime Sirloin   Caramelized Onion   Charred Poblano   Pepper Jack Cheese Sauce	
SHORE LUNCH*	18
Canadian Walleye   Dill Tartar   Lettuce   Roma Tomato   Rosemary Ciabatta	
PRIME RIB FRENCH DIP	16
Shaved Prime Ribeye   Cremini & Caramelized Onions   Swiss   Horseradish Aioli   Rosemary Au JUs	

**WOODFIRE FLATBREADS**

SAUSAGE & MUSHROOM	15
House Made Red Sauce   Mild Italian Sausage   Cremini Mushrooms   Quattro Fromage	
SIMPLE CHEESE	13
Red Sauce   Tomato Relish   Mozzarella	
SATRIALES	15
Capicola   Salami   Olives   Pepperoncini   Burrata   Basil Pesto	

**DESSERTS**

WARM BROWNIE PUDDING	8
Vanilla Ice Cream   Caramel   Walnuts	
SEASONAL CREME BRULEE	8

**MAIN COURSE**

CAB FILET OR PRIME SIRLOIN*	31   21
Whipped Potatoes   Oven Roasted Tomatoes   Chianti Bordelaise	
PORK TOMAHAWK*	35
Sweet Potato & White Bean Succotash   Fabri Demi	
CHILI GLAZED SALMON*	24
Tamari Fired Green Beans   Cilantro	
WOODFIRED COWBOY RIBEYE*	38
Blue Butter   Garlic Broccolini   Whipped Potatoes	
PAPPERDELLE	19
Roasted Chicken Breast   Cremini Mushrooms   asparagus   Roasted Red Pepper Cream	
SAFFRON RISOTTO	24
Asparagus   Mushroom   Parmesan   Seared Scallops	
WALLEYE	26
Pan Fried Canadian Walleye   Heirloom Tomato & Spinach Orzo   Lemon Butter Pan Sauce	
<b>SIDES</b>	
AU GRATIN POTATO	8
Five Cheese   Caramelized Onion   Rosemary Cream	
SPICED ELOTE	7
Sweet Corn   Dried Chili Mayo	
FRIED BRUSSLE SPROUTS	8
Maple Bacon Glaze	
BLANCHED ASPARAGUS OR BROCCOLINI	8
EVOO   Himalayan Sea Salt	
MAC & CHEESE	7
Smoked Cheddar   Pepperjack Cream	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, can increase your risk of foodborne illness.

An automatic gratuity of 20% will be added to parties of 8 or more.