

lunch menu

to share

Flamin' Cauliflower | 10
chipotle crema, goddess dip

Bruschetta | 12
hummus, marinated quattro formaggi,
tomato basil relish, evoo, balsamic glaze

Five Layer Spinach Fondue | 14
spiced cream cheese, quattro formaggi,
caramelized onion, mushroom, tomato basil relish

Dirty Fries | 10
fries, white queso, scallions, roasted mushrooms

Lettuce Wraps | 14
shrimp or chicken: soy & ginger
radish, carrot, scallion snap peas,
cilantro slaw, lime

HAND-BREADED
CLASSIC OR BRING THE HEAT & TWO DIPPING SAUCES

WI Cheese Curds
5oz 8 | 10oz 13

Haddock Fish Tacos | 17
cilantro lime aioli, citrus slaw, corn tortillas,
blue corn chips, pico de gallo

Chicken Bites | 14
choice of 2 sauces: buffalo,
sweet chili or garlic parmesan

soup & salad

Wisconsin Brat Chowder | 6 | 9
brat, potato, corn, onion, celery,
jalapeño & cheddar cheese

Caprese | 14
heirloom tomato, burrata, balsamic, evoo

Citrus Salad | 8 | 11
strawberries, oranges, scallions, sugar snap peas,
almonds, spring mix, arugula,
poppyseed vinaigrette

Goddess Caesar | 7 | 10
romaine, croutons, parmesan,
goddess dressing

Cobb Salad | 9 | 12
bacon, avocado, hard-boiled egg, tomato,
gorgonzola, cobb dressing

Simple Salad | 8 | 11
gathered greens, radish, carrot,
cucumber, tomato, red wine vinaigrette

ADD PROTEIN TO ANY SALAD:
GRILLED CHICKEN | 8
SALMON | 9
SHRIMP | 8

brick oven

HOUSE-MADE FLAT BREAD

Simple Cheese | 12
marinated tomato, basil, garlic, extra virgin olive oil

Rosemary Chicken | 14
potato, goat cheese, arugula

Portobello & Asparagus | 14
parmesan, caramelized onion, arugula, balsamic

Sausage & Mushroom | 13
red sauce, 4 cheese blend

Grilled Vegetable | 13
broccolini, squash, roast peppers & tomato,
goat cheese

handheld

WITH FRIES OR CILANTRO SLAW

Steak Sandwich | 18
prime sirloin, caramelized onion,
poblano, white queso

Shore Lunch Sandwich | 18
corn-crusted walleye, pan-fried,
tarragon remoulade, lettuce,
tomato, lemon

BURGERS
CHOICE OF PROTEIN:
ANGUS BEEF, TURKEY BURGER,
GRILLED OR HAND-BREADED CHICKEN
*burgers are prepared medium, medium well, and
well done*

Cedar Creek | 15
caramelized onion, bacon, smoked cheddar,
lettuce, tomato, mayo-mustard

Pub | 14
gorgonzola, portobello, tomato,
caramelized onion, mayo-mustard

Fire House | 15
chipotle crema, roast poblanos,
pepper jack, cilantro slaw

Classic | 13
lettuce, tomato, onion

dinner menu

INCLUDES LUNCH ITEMS

live fire grill

CHOICE OF FLAVOR SET & A LA CARTE

STEAK
Prime Top Sirloin
6oz 21 | 10oz 29

Angus Ribeye
10oz 34 | 14oz 42

Hand Carved Tenderloin
5oz 24 | 8oz 31

New York Strip
14oz 38

FISH & CHICKEN
Large Shrimp | 25
grilled, breaded or pan-fried

Canadian Fresh Water Walleye | 26
corn crusted, tarragon remoulade

Salmon | 24
grilled or pan-fried

Chicken Breast
6oz 16 | 12oz 24
grilled or pan-fried

COMBINATIONS
6oz Top Sirloin & Chicken | 33
Shrimp | 36
Walleye | 37

5oz Tenderloin & Chicken | 31
Shrimp | 34
Walleye | 34

Chicken Breast & Shrimp | 26
Walleye | 33

FLAVOR SETS
STOUT GLAZE
SOY, GINGER & SCALLION
CEDAR CREEK SPICE & STEAK SAUCE
PORTABELLO & CARAMELIZED ONION
GORGONZOLA ROSEMARY BUTTER
SMOTHERED POBLANO & ONION

al la carte

Potato Au Gratin | 6
yukon gold, onion, herbs,
cream, cheddar

Long Branch Fries | 6
garlic butter, salt, pepper, parmesan

Mac & Cheese | 6
white cheddar, romano, parmesan,
cavatappi noodles

Grilled Broccolini | 6
Grilled Asparagus | 7
Roasted Seasonal Squash | 7

pasta

Gnocchi Al Forno | 19
potato gnocchi, Amatriciana sauce, fresh burrata,
spinach, cremini mushrooms

House Made Pappardelle | 19
roasted chicken, asparagus, cremini mushroom,
red pepper cream sauce

temptations

Warm Brownie Pudding | 7
vanilla ice cream,
caramel, walnuts

Apple Lattice | 8
spiced apples,
vanilla bean ice cream



bring the heat with you

TO ORDER PLEASE CALL
715.355.9200

Breakfast

Tuesday - Friday | 6:30am - 10:00am

Saturday & Sunday | 7:00am - 11:00am

Lunch

Tuesday - Saturday | 11:00am - 2:00pm

Dinner

Monday - Thursday | 4:00pm - 9:00 pm

Friday & Saturday | 4:00pm - 10:00 pm

TO-GO ORDERS ARE SUBJECT TO 5.5% STATE AND LOCAL TAXES.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Cedar Creek Grill House | 715.355.9200 | www.CedarCreekGrillHouse.com

breakfast

omelets & scrambles

SELECTION OF FRUIT OR HOUSE POTATOES & TOAST

Heartland Omelet | 13

ham, onion, pepper,
Carr Valley smoked cheddar

Farmstead Omelet | 12

portobello, broccolini, onion,
Wisconsin cheese sauce

The Whole Hog Omelet | 12

smokehouse bacon,
country sausage, ham, gouda

Rothschild Scramble | 14

ground beef, spinach, scallion, cremini,
sour cream, spices, Carr Valley smoked cheddar

Farmer's Market Scramble | 15

asparagus, sweet peppers, onions, avocado,
marinated tomato, LaClare goat cheese

power breakfast plates

SELECTION OF FRUIT OR HOUSE POTATOES & TOAST

Cedar Creek Platter | 13

choice of meat, two eggs your way

Wisconsin Eggs Benedict | 13

smoked ham, english muffin,
Wisconsin cheese sauce

Country Eggs Benedict | 13

sausage patty, brick oven biscuits,
country gravy

Cedar Creek Steak & Eggs | 18

6oz prime sirloin,
two eggs your way, steak sauce

Steak Tips Breakfast Bowl | 17

potato, onion, poblano pepper,
two poached eggs,
Wisconsin cheese sauce

short & sweet

Yogurt Parfait | 8

granola, berries

Chocolate Chip Pancakes | 10

maple syrup, butter

Blueberry Buttermilk Pancakes | 10

maple syrup, butter

Stuffed French Toast | 12

vanilla spice batter, pastry cream, strawberries

Cedar Creek Malted Waffle | 10

fresh berries, maple syrup,
whipped cream

Chicken & Waffles | 14

malted waffle, hand-breaded
chicken tenders, maple syrup

GO LOCAL

Pure Wisconsin Maple Syrup | 2

Eggs & Meat | 6

two eggs your way, choice of breakfast meat

on the side

Mixed Seasonal Fruit | 4

Toast With Jam | 3

Cedar Creek Muffin | 3

Cinnamon Roll, Plain or Frosted | 3

Farm House Potato | 4

Smokehouse Bacon | 4

Sausage Patties | 4

Ham Steak | 5

Egg Solo | 2

Egg Duo | 3