

# Cedar Creek

## AMERICAN BAR & GRILL

### SMALL BITE

**Homemade Kettle Potato Chips** warm Maytag bleu cheese fondue 5.95

**Beer Battered Onion Rings** lemon garlic mayo 6.95

**Steamed Edamame** sea salt 6.95

**Buffalo Chicken Spring Roll** Vermont cheddar, scallions, bleu cheese, Frank's hot sauce 7.95

**Fried Mac & Cheese** basil aioli 6.95

**Carolina BBQ Pulled Pork Sliders** topped with homestyle coleslaw 6.95

**Cajun Clams Casino** andouille, bacon, basil beurre fusso 8.95

### LARGE BITE

**Buffalo Popcorn Shrimp** lemon garlic aioli 11.95

**Roasted Beet & Goat Cheese** Montrachet goat cheese, micro arugula, toasted almonds, citrus black pepper vinaigrette 9.95

**Mediterranean Plate** hummus, eggplant caponata, kalamata olives, feta, herb grilled pita 12.95

**"Angry" Mussels** applewood bacon, smoked tomatoes, wheat beer, chili oil 11.95

**Salt & Pepper Calamari** shishito peppers, grilled pineapple, sweet chili sauce, sambal aioli 12.95

**Pan Seared Crab Cake** guacamole, chipotle aioli 13.95

**Tuna Tartar** white soy, cucumbers, guacamole 13.95

### RAW BAR

by the piece

**East Coast Oysters** 3

**Shrimp Cocktail** 2.5

**Little Neck Clams** 1.25

### SOUP AND SALAD

**French Onion Soup** 8.95

**The Chef's Daily Inspiration** P/A

**North Fork Green** cucumbers, cherry tomatoes, carrots, shallot vinaigrette 7.95

**Baby Iceberg Wedge** applewood smoked bacon, grape tomatoes, shaved red onion & Maytag bleu cheese dressing 10.95

**Classic Caesar** parmigiano-reggiano, croutons 11.95

**Chop-Chop Salad** chickpeas, roasted peppers, olives, cucumbers, tomatoes, feta, onion, red wine vinaigrette 13.95

**The Green Apple** baby arugula, radicchio, dried cranberries, vanilla candied walnuts, bleu cheese crumbles, citrus vinaigrette 13.95

#### SALAD ADDITIONS

**Chilled Shrimp** 2.5 each

**Chicken** 4.95

**Salmon** 5.95

Early Evening Prix-Fixe Menu \$27.95 available Sunday - Thursday from 4:30p.m. - 6:30p.m.

Please consult our management regarding any food related allergies. Gluten-Free menu is available upon request.

### BETWEEN THE BREAD

served with hand-cut fries

**Tuscan Chicken Ciabatta** fresh mozzarella, tomatoes, arugula, pesto mayo 15.95

**Vegetable Ciabatta** grilled yellow squash and zucchini, roasted red peppers, tomatoes, caramelized onions, spinach, goat cheese, guacamole, balsamic glaze 14.95

**French Dip** sliced prime rib, melted mozzarella, natural onion jus 15.95

**Meyer Ranch All-Natural Prime Angus Burger** lettuce, tomato, pickle 15.95

Choose Two Complimentary toppings (\$1 each additional):

grilled onions, raw onions, mushrooms, applewood bacon, potato chips, fried egg, jalapeños, guacamole, Swiss, American, Vermont cheddar, mozzarella, feta, Maytag bleu cheese fondue

### MAIN PLATE

**Four Cheese Ravioli** cream sauce, asparagus, chives 14.95

**Cavatelli Bolognese** three meat braise of pork, veal & beef 19.95

**Homemade Gnocchi** fork pulled short rib, spinach, red wine sauce, truffle oil 22.95

**Linguine** shrimp, roasted plum tomatoes, baby spinach, lemon roasted garlic broth 21.95

**Risotto** arborio rice, grilled shrimp, asparagus, lobster stock reduction 20.95

**Fish & Chips** beer-battered Chatham cod, malt vinegar, tartar sauce, hand-cut fries 17.95

**Baja Fish Tacos** beer-battered Chatham cod, shredded cabbage, pico di gallo, lime-cilantro aioli 14.95

**Pan Seared Salmon** shallot roasted cauliflower, golden sultana raisins, toasted almonds, crispy carrots, romesco sauce 24.95

**Grilled Branzino Filet** saffron risotto, asparagus, mixed mushrooms, sundried tomatoes, leek vinaigrette, fried leeks 25.95

**Crispy Tuna** wakame, cold soba noodles, shishito peppers, lime-cilantro ponzu 27.95

**Grilled Chicken Paillard** baby arugula, roasted tomatoes, grilled red onions, shallot vinaigrette 18.95

**Chicken "Pot Pie"** chicken breast, carrots, peas, sage chicken jus, puff pastry crust 18.95

**Roasted All Natural Chicken** whipped potatoes, pearl onions, peas & carrots, natural jus 19.95

**Braised Boneless Short Ribs** whipped potatoes, brunoise root vegetables 28.95

**Marinated Skirt Steak** roasted potatoes, spinach, chimichurri 27.95

**Pan Seared Filet Mignon** whipped potatoes, asparagus, port wine reduction 32.95

**Steak Frites** Prime NY Sirloin, mixed mushrooms, hand-cut fries, bleu cheese fondue 28.95

### SIMPLY DONE

served with your choice of one side

**Pan Seared Salmon** 23.95

**Grilled Branzino Filet** 24.95

**Grilled Prime NY Sirloin** 27.95

**Marinated Skirt Steak** 26.95

**Pan Seared Filet Mignon** 31.95

### SIDES

**Roasted Potatoes** 4.95

**Hand-Cut Fries** 4.95

**Whipped Potatoes** 4.95

**Peas & Carrots** 5.95

**Spinach** 5.95

**Roasted Cauliflower** 6.95

**Asparagus** 6.95

**Mixed Mushrooms** 6.95

### BLUE PLATE SPECIALS

#### MONDAY Wine Down Mondays

All full bottles of wine are half price

#### TUESDAY Pasta Night P/A

All full bottles of wine are half price

#### WEDNESDAY "Massive" Chicken Parmigiana

Linguine, pomodoro 17.95

#### THURSDAY "Old School" Prime Rib

12oz prime rib, whipped potatoes, crispy onions, horseradish crème, natural jus 24.95

#### FRIDAY + SATURDAY 3 Course Beer Dinner

Choice of Appetizer, Entrée and Dessert, each paired with a craft beer 45.95

#### SUNDAY Southern Fried Chicken

Whipped potatoes, gravy, coleslaw 18.95