

Orange County Restaurant Week Dinner Menu | Three Courses | 30.00

Featured Cocktail

Raspberry Martini

ketel one vodka, chambord, sweet & sour
and triple sec 12.00

Choice of Starter

Baby Iceberg Wedge

with bleu cheese, vine-ripe tomato,
chopped egg and applewood smoked bacon

Lobster Cappuccino

creamy lobster bisque with brandy-cream

Mains

CC's Cedar Planked Salmon

Cedar Plank Roasted Salmon with a Maple-Soy Glaze

Slow Braised Short Ribs

melt-in-your-mouth boneless beef short ribs with
vegetables and mashed potatoes

Brie & Pecan Chicken

boneless breast of chicken stuffed with brie and
pecans and finished with a pear-sage sauce

Mains

(10.00 Supplement)

Macadamia Crusted Swordfish

over a vanilla beurre blanc rack of lamb

Rack of Lamb

roasted with herbs and black pepper, finished
with a tarragon-pinot noir reduction

Petite Filet Mignon & Lobster Tail

chargrilled usda choice bacon-wrapped filet mignon
and a roasted cold-water lobster tail with
grilled lemon and melted butter

Choice of Dessert

Coconut Supreme Cake

cedar creek's famous coconut cake
served warm with vanilla bean ice cream

Warm Toll House Pie

like a freshly baked chocolate chip cookie
with walnuts served warm with
vanilla bean ice cream or whipped cream

Tax and gratuity not included. No splitting or sharing please.


Cedar Creek

American Classics & Cocktails