Cedar Creek

American Classics & Cocktails

BRUNCH

HOUSE SPECIALTIES

OAXACAN SCRAMBLE
*three eggs scrambled with fresh jalapeño's, tortilla chips, cilantro, green onion, bell peppers, feta cheese, & chorizo with avocado, sour cream, breakfast potatoes and fresh fruit *GS $18*

CRAB-SCALLOP CAKE BENEDICT
poached eggs over crab & scallop cakes with hollandaise and a ribbon of spicy red pepper sauce served with potatoes and fresh fruit $21

CEDAR PLANKED SALMON
6 oz. roasted salmon with a maple-soy glaze, served with garlic mashed potatoes and fresh vegetables $28

CHICKEN PAPAYA SALAD
mildly curried chicken salad with cashews, onions, and raisins fill half of a ripe papaya served with fresh fruit and sweet walnut bread $22

*PRIME RIB
*10 oz. premium aged angus beef, slowly roasted to perfection, served with garlic mashed potatoes, fresh vegetables and creamy horseradish on the side *GS $43*

BREAKFAST

CLASSIC EGGS BENEDICT
traditionally prepared and served with fresh fruit $18

SEAFOOD STUFFED OMELET
shrimp, crab and scallops with Havarti cheese, dill hollandaise and served with country potatoes and fresh fruit $21

*NEW YORK STEAK & EGGS
9 oz. New York strip served with two eggs any style, country potatoes and choice of toast $31

TWO EGGS, ANY STYLE
served with bacon, country potatoes, fresh fruit and choice of toast $16

FRENCH TOAST
decadent crème brûlée french toast, served with maple syrup and bacon $16

VEGGIE OMELET
spinach, mushrooms, peppers and onions, country potatoes, fresh fruit and choice of toast $16

SALADS

CAESAR SALAD
crisp romaine hearts tossed with our fabulous caesar dressing, garlic croutons, and parmesan cheese $18
chicken $22 · calamari $21
salmon $24 · ahi $24

SALMON-SPINACH SALAD
*roasted salmon over baby spinach with, fresh dill, red grapes, bacon, goat cheese, green onion, oranges, jicama, and strawberries tossed with a raspberry vinaigrette dressing *GS $29*

MARCY'S DIVINE SALAD
*barbecued chicken and mixed baby greens are tossed with apples, bleu cheese, red onion, cilantro, corn, roasted peanuts, ranch dressing and crisp tortilla strips *GS$ 22*

HOUSE SALAD
*mixed field greens tossed in a balsamic vinaigrette with crisp apple, candied walnuts, and bleu cheese *GS $18*
chicken $22 · calamari $21
salmon $24 · ahi $24

'BROWN DERBY' COBB SALAD
*turkey, tomato, avocado, bacon, egg, bleu cheese, romaine, and lettuce are finely chopped like the original from the Brown Derby restaurant and tossed in a buttermilk vinaigrette dressing *GS $22*

SEAFOOD SALAD
*shrimp, crab, and scallops with asparagus, marinated cucumber, artichoke hearts, egg, olives, and tomato over mixed greens with 1000 island on the side *GS $31*

LUNCH

ULTIMATE BLT
pecanwood smoked bacon, fresh mozzarella, tomato and lettuce with a basil aioli on grilled sourdough and served with kale quinoa salad $19

MONTE CRISTO SANDWICH
turkey, ham, and swiss on egg bread, dipped in a light batter and grilled; served with fresh fruit $20

CHICKEN CASHEW CROISSANT
mildly curried chicken cashew salad with raisins, onions, and alfalfa sprouts in a croissant with swiss cheese, cranberry sauce and fresh fruit $19

PRIME RIB FRENCH DIP
sliced prime rib and melted gruyere and sautéed onions on a crusty roll served with creamed horseradish au jus, and french fries $22

*GRILLED AHI BURGER
sashimi grade ahi on a Brioche bun with jalapeño tartar sauce, tomato, sprouts, and swiss cheese served with caesar salad $25

FISH & CHIPS
light and crispy fish with french fries, cole slaw, and jalapeño tartar sauce $23

ANGEL HAIR PASTA
fresh basil, roma tomatoes, spinach, mushrooms, blanched garlic, goat cheese, and pine nuts $20

*ANGUS HAMBURGER
*charbroiled hand pressed angus beef served with lettuce, tomato, pickles, 1000 island, and french fries *Add on the following for $3 each: avocado, pecan smoked bacon or cheese $18*

BRUNCH BEVERAGES

BOTTOMLESS GLASS OF CHAMPAGNE OR MIMOSA
$15

PEACH BELLINI
$13

SANGRIA
$13

BLOODY MARY
$14

SIDES

SIDE OF (2) EGGS
$7

BREAKFAST POTATOES
$6

SIDE OF BACON
$7

SIDE OF TOAST
$4

A 3% processing fee will be added to all credit card transactions, this will NOT include the use of a DEBIT CARD or CASH
**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*
*18% Gratuity will be added to parties of eight or more. *GS = gluten sensitive item*

2.5.26