

HAPPY FATHER'S DAY!



Add a Bottle Of House Sparkling Wine \$20



Appetizers

Baked Brie

rich, creamy, perfectly paired with our homemade raspberry chipotle sauce topped with candied walnuts and served with toasted baguettes 22

Calamari

jalapeño tartar and cocktail sauce 20

Shrimp Cocktail

U-12 Mexican shrimp, served with housemade cocktail sauce 20

Entrées

Crème Brûlée French Toast

with fresh berries, cinnamon whipped cream, maple syrup and applewood smoked bacon 26

Classic Eggs Benedict

traditionally prepared and served with our breakfast potatoes and fresh fruit 26

Crab-Scallop Cake Benedict

poached eggs over crab-scallop cakes topped with hollandaise and a ribbon of spicy red pepper sauce, served with breakfast potatoes and fresh fruit 29

Lox Omelet

tomato, spinach and red onions. served with breakfast potatoes and a side of cream cheese 26

Seafood Stuffed Omelet

shrimp, crab and scallops with havarti cheese and dill hollandaise, served with breakfast potatoes and fresh fruit 29

Oaxacan Scramble

three eggs scrambled with fresh jalapenos, tortilla chips, cilantro, green onion, bell pepper, chorizo and feta cheese, served with breakfast potatoes and fresh fruit 26

Monte Cristo

turkey, ham and swiss cheese on egg bread, dipped in a light batter and grilled, served with raspberry preserves and fresh fruit 25

Cedar Planked Salmon

roasted on a cedar plank with a maple-soy glaze, served with vegetables and garlic mashed potatoes 29

New York Steak

aged Angus beef with peppercorn sauce, served with garlic mashed potatoes and vegetables 37

Prime Rib

slowly roasted to perfection, served with creamed horseradish, garlic mashed potatoes and vegetables 42

Filet Mignon Salad

romaine hearts, heirloom tomatoes, red onions, blue cheese crumbles, cranberries and kalamata olives with a Dijon vinaigrette dressing 27

White Chocolate Raspberry Cheesecake

Full Dessert Menu Also Available

Cedar Creek

American Classics & Cocktails

Kids Menu Also Available

Please limit substitutions | 10.00 Split plate charge.

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.

Happy Father's Day!

Appetizers

BAKED BRIE

rich, creamy, perfectly paired with our homemade raspberry chipotle sauce topped with candied walnuts and served with toasted baguettes 22

SHRIMP COCKTAIL

U-12 Mexican shrimp with cocktail sauce 22

COCONUT SHRIMP

spicy ginger-marmalade sauce and raspberry chipotle 21

CALAMARI

jalapeño tartar and cocktail sauce 21

Entrees

begin with a choice of lobster bisque, French onion soup, house salad or Caesar salad 10

CEDAR PLANKED SALMON

roasted on a cedar plank with a maple-soy glaze, served with garlic mashed potatoes and vegetables 39

CHILEAN SEABASS

baked and finished off with a vanilla beurre blanc, risotto and vegetables 53

TWIN LOBSTER TAILS

two 6 oz. Canadian cold water lobster tail, served with garlic mashed potatoes 59

FILET MIGNON

medallions of beef with a porcini mushroom crust and fresh herb butter. served with garlic mashed potatoes and vegetables 52

BRAISED SHORT RIBS

melt-in-your-mouth boneless beef short ribs with garlic mashed potatoes and vegetables 46

RACK OF LAMB

with a pinot noir tarragon reduction served with garlic mashed potatoes and vegetables 52

CHICKEN CORDON BLUE

served with garlic mashed potatoes and vegetables 39

NEW YORK STEAK

aged all natural Angus beef with a black pepper-bourbon sauce, served with garlic mashed potatoes and vegetables 49

PRIME RIB

slowly roasted to perfection, served with garlic mashed potatoes, fresh vegetables and creamed horseradish on the side 51

FILET MIGNON SALAD

romaine hearts, heirloom tomatoes, red onions, blue cheese crumbles, cranberries and kalamata olives with a Dijon vinaigrette dressing 32

Please limit substitutions | 10.00 Split plate charge.

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