

# CEDAR CREEK SUMMER RESTAURANT WEEK

## FEATURED COCKTAILS

Cucumber Cosmo \$10 | Cucumber Melon Cocktail \$10

## DINNER MENU

**\$35 three course/item prix-fixe specialty menu**

Please select one from each category

### Starter

**French Onion or Soup of the Day**

#### House Salad

mixed field greens tossed in a balsamic vinaigrette with crisp apple, candied walnuts and bleu cheese

#### Caesar Salad

crisp romaine hearts tossed with our fabulous Caesar dressing, garlic croutons and parmesan cheese

### Entrée

#### Cedar Creek's Cedar Planked Salmon

cedar plank baked salmon with a maple-soy glaze served with mashed potatoes and fresh sautéed vegetables

#### Slow Braised Short Ribs

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

#### Jalapeño Jack Pasta

blackened shrimp, peas, corn, bell peppers and penne pasta in a spicy cream sauce

#### Brie & Pecan Chicken

organic breast of chicken stuffed with brie and pecans, finished with a pear sage sauce served with a sweet potato with homemade whipped honey butter and vegetables

### Entrée (10.00 Supplement)

#### Macadamia Crusted Swordfish

topped with vanilla beurre blanc, served with garlic mashed potatoes and sautéed vegetables

#### New York Strip

aged all natural beef with a black pepper-bourbon sauce served with garlic mashed potatoes and fresh sautéed vegetables

### Dessert/After Dinner

#### Coconut Supreme Cake

#### Signature Triple Layer Chocolate Cake

Beverage, tax and gratuity not included. No splitting or sharing. A 3% processing fee will be added to all credit card transactions. For guests that choose to pay with cash, the 3% fee will be waived