

HAPPY EASTER



Cedar Creek

Sunday, April 5th



Starters

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, pure 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 And Bagel Platter

bagel and cream cheese with smoked salmon on a bed of fresh spinach, served with scrambled eggs, fresh mozzarella cheese and tomatoes; build your own sandwich or enjoy separately 26

Veggie Omelet

spinach, mushrooms, peppers and onions, country potatoes, fresh fruit 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

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

Honey-Crusted Ham

served with sweet potato casserole, served with garlic mashed potatoes and green beans 29

Prime Rib

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

Entrée Salads

'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 27

Filet Mignon Salad

romaine hearts, heirloom tomatoes, red onions, blue cheese crumbles, cranberries and kalamata olives with a Dijon vinaigrette dressing 30

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.

Easter Dinner Menu

Appetizers

SHRIMP COCKTAIL

jumbo shrimp with cocktail sauce 22

CALAMARI

fresh cut strips of calamari breaded in-house, jalapeño tartar and cocktail sauce 22

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

LEMON CAPER PASTA

fettuccini noodles and topped with Parmesan cheese, choose chicken or shrimp and scallops 35

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

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

'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 27

FILET MIGNON SALAD

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

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American Classics & Cocktails