

Orange County Restaurant Week Lunch Menu Three Courses | 20.00

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

Choice of Mains

CC's Cedar Planked Salmon

cedar plank roasted salmon with a maple-soy glaze

Marcy's BBQ Chicken Salad

barbecued chicken and mixed small lettuces
tossed with apples, bleu cheese, red onion,
peanuts, cilantro and sweet corn

Roast Beef Dip

angus roast beef on a toasted
french roll with creamy horseradish,
and gruyere cheese

Slow Braised Short Ribs

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

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