

ORANGE COUNTY
**RESTAURANT
WEEK**

Orange County Restaurant Week

March 3 - 9, 2019

Dinner Menu | Three Courses | 30.00

Featured Cocktail

Raspberry Martini

ketel one vodka, chambord, sweet & sour
and triple sec 11.00

Choice of Starter

House Salad

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

Lobster Cappuccino

creamy lobster bisque with brandy-cream

Mains

CC's Cedar Planked Salmon

Cedar plank roasted salmon with a maple-soy glaze

Slow Braised Short Ribs

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

Brie & Pecan Chicken

boneless breast of chicken stuffed with brie and
pecans and finished with a pear-sage sauce

Mains

(10.00 Supplement)

Macadamia Crusted Swordfish

topped with vanilla beurre blanc sauce served
with garlic mashed potatoes

Rack of Lamb

roasted with herbs and black pepper, finished
with a tarragon-pinot noir reduction

New York Strip

aged all natural beef with a black pepper-bourbon
sauce and garlic mashed potatoes

Choice of Dessert

Coconut Supreme Cake

cedar creek's famous coconut cake
served warm with vanilla bean ice cream

Toll House Pie

like a freshly baked chocolate chip cookie
with walnuts served warm with
vanilla bean ice cream or whipped cream


Cedar Creek

American Classics & Cocktails