



Dinner Menu

903.498.6761

18392 Country Club Dr. Kemp, Texas 75143

STARTERS

APPETIZERS

Crudités \$10 Hummus with olive oil and paprika and warm pita bread, feta and olive oil with herbs, fresh bell pepper, celery, carrots, cherry tomatoes, broccoli, and radishes.

Mini Crab Cakes \$12 8 mini-crab Cakes served with Remoulade

Mozzarella Sticks \$7 8 Fried Mozzarella Sticks with Ranch or Marinara

Boudin Balls \$10 3 Boudin Balls served with Cream Gravy

Country Charcuterie \$15 Truffle Pecorino, Sharp White Cheddar, Muenster, and Manchego cheeses with Cappicola, Soprasetta, Salami, and Pancetta, Olives, Cornichons, Grapes, and Crostini. Served with Stone Ground Mustard.

Fried Calamari \$10 Fresh fried Calamari served with red sauce.

Chips and... Salsa \$3 Queso \$6

SOUPS & SALADS

Add Chicken to any salad: \$4 | Add Sirloin to any salad: \$8

Cedar Creek Salad | \$5

Mixed greens, grape tomatoes, shredded cheese, croutons and choice of dressing

Caesar Salad | \$6

Romaine lettuce, parmesan cheese, croutons and caesar dressing

Wedge Salad | \$8

Quarter head of iceberg lettuce with blue cheese and bacon crumbles, onions, blue cheese dressing, and balsamic glaze

Fruit Salad | \$3.50

Cantaloupe, honeydew, grapes, oranges, and pineapple

Winter Salad| \$8

Fresh spinach, Manchego cheese, Walnuts, Craisins, and Mandarin Oranges with a Citrus vinaigrette

Greek Salad| \$8

Tomato, Onion, Cucumber, Kalamata Olives, and Feta cheese with a Greek Dressing

Soup of the Week| \$4/6

Ask your server about our Soup of the Week.

Homemade Chili| \$8

Homemade Chili with all the fixings served with Cornbread

ENTREES

CEDAR CREEK BURGER | \$10

Served with lettuce, tomato, onion, and pickles with mayo on a jalapeno cheddar bun. Served with your choice of fries, sweet potato fries, or onion rings.

CHICKEN TENDERS | \$10

Fried, grilled or blackened, served with fries.

GERMAN MEATBALL STROGANOFF| \$15

Egg Noodles smothered in Stroganoff sauce with German-style Meatballs.

HAWG WINGS | \$16

3 Pork Shank "wings" served on a bed of dirty rice, Harrisa and Honey Glazed Carrots, and Mustard Greens.

BLACKENED REDFISH| \$20

Fresh Blackened Redfish served with Cajun Red Beans and Dirty Rice.

HONEY-CILANTRO-LIME SALMON | \$18

Salmon glazed with Honey with Cilantro and Lime, on a bed of Orzo and marinated cucumbers and onions.

ORANGE GLAZED DUCK BREAST| \$20

Seared Duck Breast on a bed Orzo, served with Mustard Greens.

GRILLED CHICKEN| \$16

10 oz. Grilled Chicken Breast Served with Loaded Mashed Potatoes and your choice of a side.

FILET OF BEEF | \$28

6oz of USDA Prime Beef Filet served with Fingerling Potatoes and your choice of a side.

JALAPENO PESTO RIBEYE | \$32

14oz of USDA Prime Beef Ribeye with Jalapeno Pesto, served with Baked Mac and Cheese and your choice of a side.

SIDES

Broccoli, Harissa and Honey Glazes Carrots, Loaded Mashed Potatoes, Cajun Red Beans, Mustard Greens, Baked Mac and Cheese, Baked Potato, Roasted Fingerling Potatoes.

ALL ENTREES SERVED WITH A SIDE SALAD.(EXCEPT
CEDAR CREEK BURGER)

ADD A SKEWER OF GRILLED SHRIMP (4) \$8

HOUSE WINE

Bogle: Chardonnay, Cabernet Sauvignon,
Merlot, Pinot Noir

Glass

Bottle

7

25

WHITE WINE

Sauvignon Blanc, Sean Minor, California

9

32

Pinot Grigio, Cavit, Italy

7

26

Riesling, Llano, Texas

8

30

Chardonnay, J. Lohr, Monterey, California

9

33

Chardonnay, Macon Villages, Louis Jadot, Burgundy. France

12

45

Chardonnay, La Crema, Monterey, California

10

38

ROSE

Rose', Simi, Sonoma, California

8

30

Summer Water Rose'

11

40

RED WINE

Cabernet Sauvignon, Boomtown, Columbia Valley, Washington

11

40

Cabernet Sauvignon, Bourbon Barrel Aged, Buck Shack, Lake
County, California

11

40

Toscana, Villa Antinori. Italy

10

38

Gamay, Beaujolais Villages, Louis Jadot, Burgundy, France

10

35

Malbec, Los Cardos Dona Paula

7

25

Pinot Noir. La Crema, Monterey, California

10

38

Merlot, Stags Leap, Napa Valley, California 2016

70

Cabernet Sauvignon, Stags Leap, Napa Valley, California 2016

85

Red Blend. Jayson, Pahlmeyer, Napa Valley, California 2016

65

Zinfandel, Rombauer, Napa Valley, California 2016

60

Cabernet Sauvignon, Austin Hope, Paso Robles, California 2015

90

	RESTAURANT	LOUNGE
Sunday	11am-6pm	11am-7pm
Monday	Closed	Closed
Tuesday	11am-8pm	11am-8pm
Wednesday	11am-8pm	11am-8pm
Thursday	11am-8pm	11am-8pm
Friday	11am-8pm	10am-11pm
Saturday	11am-8pm	10am-9pm

KIDS MENU

Served with your choice of fries, sweet potato fries, broccoli, loaded mashed potatoes, mac and cheese, or fruit cup

Chicken Tenders | \$6

Cheese Burger | \$6

Grilled Cheese | \$6

Mac and Cheese | \$6

Kids Pasta with butter sauce or Marinara | \$5

DESSERTS

Key Lime Pie | \$5

Chocolate Layer Cake | \$4

Semi Fredo with Mango Coulis and Candied Lemon Peel | \$5

New York Style Cheese Cake | \$4

Brownie Sundae | \$4

Cobbler of the Week | \$5

SPECIALS & EVENTS

TUESDAYS

\$12 Taco Tuesday (Lunch Only)

3 street Tacos served with a side of chips and queso and a house Margarita for only \$12

Tuesday Night Specials

Be sure to check your emails and our social media pages for our Tuesday Night Dinner Special each week.

Kids Eat Free!

Every Tuesday Night from 5-8 pm, Kids 12 and under get a free kids meal with the purchase of an adult meal.

WEDNESDAY:

Wine Down Wednesdays (Lunch Only)

Enjoy 1/2 price bottles of wine or a complimentary glass of house wine with your lunch purchase

Burgers & Brews

\$13 for your choice of 5 gourmet burgers served with french fries and a draft beer.

THURSDAY:

Ladies Lunch

3 lighter lunch options added to our lunch menu for only \$10, PLUS \$2 Mimosas and Bellinis!

Thirsty Thursday

\$2 wells, house wine, and draft beer from 4 pm-8 pm

Friday

Late Night Lounge and Poker Night
7 pm-11 pm

RESERVATIONS ENCOURAGED