

The background is a dark purple, textured surface. A large, irregularly torn piece of aged, yellowed paper is layered on top. The paper has a mottled, fibrous texture and some faint, illegible markings. In the center of this paper is a dark brown, rectangular area with a slightly distressed, wood-grain-like texture. The text is centered within this dark area.

# *Cedar Creek*

*Always home, then and now.*

Since 1967



## APPETIZERS

### Nachos

Home made tortilla chips with pinto beans, queso, pico de gallo, served with sour cream and you can choose from chicken or beef. \$9.00

### Chicken Quesadillas

Grilled chicken, cheddar and monterey jack cheeses, corn, pico de gallo, served with cool sour cream. \$8.00

### Egg Rolls

Traditional egg rolls fried golden brown and served with sweet and sour sauce, teriyaki or sweet thai chili sauce. \$6.00

### Jalapeno Poppers

Jalapeno peppers filled with cheese, herbs and spices and fried golden brown and served with ranch dipping sauce. \$6.00

### Mozzarella sticks

Thick mozzarella sticks coated with a hearty Italian bread crumb and fried golden brown. \$6.00

### Crab Stuffed Mushrooms

Mushrooms with crab filling, roasted red pepper, garlic and white wine sauce. \$9.00

### Bruschetta for 2

Bruschetta blend served with sourdough baguettes. \$9.00

### Naked Wings

Chicken wings fried golden brown, either mild or wild, served with carrots and celery. Choice of ranch or bleu cheese dipping sauce. \$7.00

### Fried Mushrooms

Mushrooms fried golden brown and served with ranch dipping sauce. \$6.00

## GARDEN FRESH

Lighter and healthier options for that light lunch.

### House Salad

Garden salad with fresh vegetables \$3.00

### Taco Salad

Zesty taco meat or chicken served over crisp lettuce mix and Monterey and cheddar cheese, pico de gallo in a crispy jalapeno cheddar bowl. \$8.00

### Greek Salad

Arcadian mixed greens served with kalamata olives, cucumber, tomato and red onions tossed in our house made greek style feta cheese dressing. \$8.00

### Mandarin Green Salad

Arcadian mixed greens, blood orange shallot vinaigrette, mandarin oranges and a toasted naan flatbread. \$8.00

### Chicken Caesar Salad

Romaine and leaf lettuce tossed with caesar dressing, fresh grilled chicken, parmesan cheese and seasoned croutons. \$8.00

### The Wedge

Iceberg lettuce, julienne red onions, bacon, diced tomatoes, bleu cheese dressing with bleu cheese crumbles. \$8.00

Additional dressings or dipping sauces are available, please ask your server.



## SEAFOOD

### Hatch Green Crab Cakes

Fresh grilled crab cakes sitting on a roasted red pepper sauce served with fresh chefs choice vegetables and a salad garnish. \$9.50

### Shrimp Caprese Salad

Grilled gulf shrimp served with pesto drizzled tomato, fresh mozzarella and basil. Garnished with garlic rubbed crustini. \$9.50

### Chilean Salmon

Chilean salmon grilled to order and served with chefs choice vegetables and a salad garnish. \$14.00

### Blackened Catfish

Catfish seasoned and blackened cajun style. Served with seasoned rice and chefs choice vegetables. \$12.00

### Southern Fried Catfish

Catfish hand battered and fried golden brown. Served with 3 hushpuppies, french fries and chefs choice vegetable. \$12.00

### Charbroiled Shrimp Skewers

Two hearty skewers of large grilled shrimp served with seasoned rice and chefs choice vegetable. \$15.00

## CHICKEN

### Grilled Chicken Dinner

Two grilled chicken breasts served with chefs choice vegetables and a salad garnish. Choose from traditional, Asian or Southwest BBQ. \$9.50

### Chicken Fried Chicken

Hand battered chicken breast fried golden brown. Served with mashed potatoes and chefs choice vegetables. \$12.00

Entrées

All meat should be cooked to the appropriate FDA recommendations.



## BEEF

### Country Fried Steak

Tender beef hand battered and fried golden brown. Served with cream style gravy, mashed potatoes and chefs choice vegetables. \$12.00

### Bourbon Pork Chop

Tender Bourbon glazed pork chop with a touch of rosemary. Served with chefs choice vegetable and asparagus. \$12.00

### Chuck Short Rib

Fourteen hour braised chuck short rib finished with a cabernet Demi-Glace and roasted vegetable blend. \$15.00

### 6 o.z. Filet Mignon

Hand cut filet cooked to order and served with chefs choice vegetable. Each steak comes with salad and potato bar. \$17.00

### 8 o.z. Filet Mignon

Hand cut filet cooked to order and served with chefs choice vegetable. Each steak comes with salad and potato bar. \$23.00

### 12 o.z. Ribeye Steak

Aged and hand cut ribeye cooked to order and served with chefs choice vegetable. Each steak comes with salad and potato bar. \$18.00

### 16 o.z. Ribeye Steak

Aged and hand cut ribeye cooked to order and served with chefs choice vegetable. Each steak comes with salad and potato bar. \$25.00



## WHITE WINE

\*\*Denotes Wine sold by the Bottle Only

### Sutter Home Moscato

Simple California Moscato, light and sweet.  
\$4.50/ \$15.00

### 13\* Degrees Pinot Grigio

Light crisp Italian Pinot Grigio with notes of tropical fruit and pear.  
\$8.95/ \$34.00

### Beringer White Zinfandel

Light, fruity white zinfandel that represents a classic rose'. \$5.00/ \$18.00

### Starborough Sauvignon Blanc

A New Zealand sauvignon blanc with notes of grapefruit, mown grass, green guava and vanilla. \$7.00/ \$25.00

### Bogle Chardonnay

Simple Chardonnay, buttery and oaky.  
\$8.00/ \$28.00

### Kendall Jackson Chardonnay

Classic and reliable Kendall Jackson chardonnay, rich and flavorful, oaky and full bodied. \$10.00/ \$38.00

### Cakebread Chardonnay \*\*

A classic French Oaked chardonnay with notes of apricot, peach, vanilla and a rich nuttiness. \$65.00

### Far Niente\*\*

A wonderful oaky chardonnay with history since 1885. Warm notes of apple, pear and butterscotch make this excellent chardonnay one to remember. \$82.00

## RED WINE

### Austin Hope Cabernet Sauvignon\*\*

A wonderful cabernet from Paso Robles that is rich and layered with vanilla, cinnamon and smooth oak with a semi dry finish. An outstanding cabernet. \$80.00

### Bogle Merlot

A well balanced merlot with a garnet color and translucent rim. It's a dark velvety wine with notes of dark cherry, oak and strawberry jam on the nose. \$7.00/ \$25.00

### Robert Mondavi Cabernet Sauvignon

A traditional cabernet from Mondavi that you're used to. Light oak and dark fruits with a memorable finish. \$10.00/ \$36.00

### Stags Leap Cabernet Sauvignon\*\*

An excellent cabernet from Stags Leap with mild tannins with notes of dark fruit and great balance. It's a great wine now, but will only get better with age. \$78.00

### The Prisoner Red Blend\*\*

A wonderful dry Zinfandel with notes of vanilla, black cherry, raspberry, black currant, truffle and mild cedar. It has a high alcohol content that leads to a warm finish. \$65.00

### Decoy Red Blend\*\*

Decoy offers a plummy, ruby red wine with hints of sweet plum, cherry and chocolate. It has a creamy body with a silky berry and chocolate finish. A well structured enjoyable wine. \$42.00

La Cave  
Vin

Additional wines available, please ask your server.



## CHILDREN'S MENU

### Corny Dog Basket

Texas state fair style corn dog fried golden brown and served with french fries. \$6.50

### Grilled Cheese Sandwich

Traditional grilled cheese on white toast served with french fries. \$6.50

### Junior Catfish Basket

Southern fried catfish served with french fries. \$6.50

### Cedar Creek Junior Burger

A junior sized version of our Cedar Creek burger served with french fries. \$6.50

### Chicken Tender Basket

Hand battered chicken tenders fried golden brown and served with french fries. \$6.50

## DESSERTS

Some desserts and pies subject to availability and seasonal freshness.\*\*

### Baked Brie

Baked Brie cheese wrapped in puff pastry and topped with our berry perfect cabernet sauce. \$7.50

### Vanilla Ice Cream & Chocolate Syrup

Two large scoops of vanilla ice cream topped with Hershey's traditional chocolate syrup. \$3.50

### Vanilla Ice Cream

Two large scoops of vanilla ice cream served simple and straight forward. \$2.00

### Brownie Sundae

A homemade brownie topped with vanilla ice cream, dressed with Hershey's chocolate syrup and topped with whipped cream. \$4.50

### Home Made Pies

Each pie is homemade and served while supplies last. Please ask your server for the pie of the day. \$4.50

### Chef's Choice\*\*

A delicious dessert that changes weekly. Please ask your server for the Chef's choice of dessert.

## COFFEE

Regular or decaffeinated brewed coffee. \$2.00

## CORDIAL AND COFFEE

Kaluha, Frangelico, Jameson, Bailey's or any cordial with coffee. \$6.00

All desserts may be modified, please ask your server.