



STARTERS

Heavenly Biscuits baked from scratch, topped with honey butter (sorry when we're out, we're out)5 for \$8.5

- Grilled Artichokes** california artichokes simply grilled with rémoulade..... 14
- Calamari & Shrimp Fritti** calamari, rock shrimp, zucchini, peppers, lemon chive aioli 15
- Firecracker Shrimp** tempura dusted, spicy aioli, scallions, sesame seeds, fried rice noodles 15
- Charlotte's Deviled Eggs** applewood brown sugar smoked bacon 11

- The Big California Roll** crab, cucumber, avocado, toasted sesame seeds, tempura crunchies, unagi sauce..... 15
- The 17 Roll** tempura shrimp, cucumber, avocado, red pepper, crushed wasabi peas, firecracker sauce, fresno pepper 17
- The Burning River Roll** salmon, tuna, crab, cucumber, avocado, red pepper, chili glaze, serrano pepper 17

SALADS & SOUPS

- No Ordinary Caesar** romaine, radicchio, parmesan crisp, brioche croutons, house-made caesar 11
 - Lindey's Heart of Palm** romaine, heart of palm, heirloom tomato, bleu cheese, champagne vinaigrette 11
 - The Cedar Creek Grille Chop Salad** bacon, egg, onion, croutons, tomato, cucumber, swiss & aged provolone, buttermilk dressing..... 12
- Add to any Salad** Chicken 7 | Atlantic Salmon 9 | Beef Tenderloin 9

The Grille's Chicken Soup 10

French Onion Soup 10

- Grilled Atlantic Salmon Salad*** baby arugula, potato straws, vine ripe tomatoes, vinaigrette.....22
- Thai Steak Noodle Salad**** marinated & seared steak, mango, kale, tomato, avocado, peanuts, carrot, thai vinaigrette 24

HOUSE SPECIALTIES

- Simply Grilled Fish of the Day** lemon, beurre blanc, arugula salad MP
- Idaho Rainbow Trout** lobster with beurre blanc, whipped potatoes, broccoli with mascarpone butter 26
- Cedar Plank Roasted Atlantic Salmon*** filleted in-house daily, lemon butter, house-made coleslaw, thin cut french fries 28
- Lake Erie Walleye Fish & Chips** crispy walleye, house-made coleslaw, thin cut french fries..... 24

- Lemon Parmesan Chicken** pan-seared crispy chicken, arugula salad, lemon vinaigrette 23
- House-made Veggie Burger** black bean & roasted beets, tillamook cheddar, sweet soy, lettuce, tomato, chive mayo, thin cut french fries..... 17
- Pan Roasted Half Chicken** whipped potatoes, natural au jus (LIMITED AVAILABILITY) 26

PREMIUM BURGERS, STEAKS & CHOPS

- Classic Cheese Burger*** tillamook cheddar, chive mayo, lettuce, tomato, house-made butter pickles, thin cut french fries 18.5
- The 17 Burger*** smashed double beef patties, american cheese, lettuce, tomato, onion straws, 17 sauce, thin cut french fries 18
- Double Cut 14 oz Pork Chop*** highly marbled, onion straws, whipped potatoes, au jus..... 31
- Steak & Frites*** 7 oz new york strip, thin cut french fries, arugula salad, house-made béarnaise sauce 29
- Classic Cut Filet Mignon*** hand-cut 6 or 8 oz, onion straws, whipped potatoes, broccoli with mascarpone butter 35/45
- Short Rib** slow roasted short rib, demi glacé, broccoli with mascarpone butter, onion straws, whipped potatoes 28
- Prime New York Strip** 14 oz extra thick cut strip, heavily trimmed, onion straws, whipped potatoes, broccoli with mascarpone butter..... 49

VEGETABLES & SIDES 7.5 EACH

- Grilled Asparagus** *lemon vinaigrette, parmesan cheese* | **Whipped Potatoes**
- Mac & Cheese** | **Bacon Brussels Sprouts** | **Baby Yukons** *with butter & parsley*
- Steamed Broccoli** *with mascarpone butter* | **House-made Coleslaw**

At 17 River Grille, we strive to be one of Cleveland's best restaurants with our time honored - grille menu features house-butchered premium steaks, sustainable fresh fish, juicy beef burgers and classic sandwiches and salads. A 20% service charge will be added to all parties of 6 or more guests. Split Plate charge of \$3.5 Please notify us of any food allergies as not every ingredient is listed. *Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illness. **These items contain nuts.



General Manager: Samantha Mitchell | Executive Chef: Jason Kapela