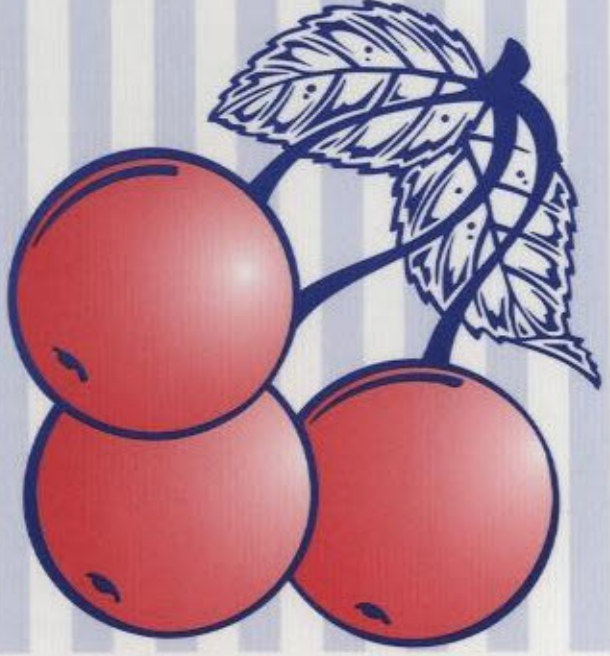
Cherry Creek GRILL

& BANQUET ROOM



Steaks...

Cherry Charbroiled!

Served with fresh bread and choice of garden salad, cottage cheese, or homemade soup and baked potato, mashed potatoes & gravy, curly fries, bar-b-qued baked beans, or pasta alfredo.

New York Strip
U.S.D.A. choice cut New York strip grilled or blackened, 10 oz. $11.99

Filet Mignon
A choice 8 oz. tenderloin, bacon wrapped & grilled to perfection. $11.99

Choice Top Sirloin
Chef carved and grilled to perfection, 10 oz. $10.99

Ground Steak & Mushrooms
An 8 oz. choice ground beef patty smothered with fresh sauteéd mushrooms. $6.99

Chicken Fried Steak
Choice tenderloin steak breaded with the chef's seasonings and pan fried. This meal is recommended with mashed potatoes and gravy.
$9.99

Any steak topped with sauteéd mushrooms or onions ..... $.99

Choice Prime Rib Special
Available Thursday, Friday & Saturday evenings after 4:00 p.m.

Aged, choice roast prime rib of beef, seasoned and slowly roasted, carved to order, and served Au Jus. May be blackened upon request!

8 oz. $10.99
12 oz. $12.99
16 oz. $14.99

Seafood...

Cherry Cherished!

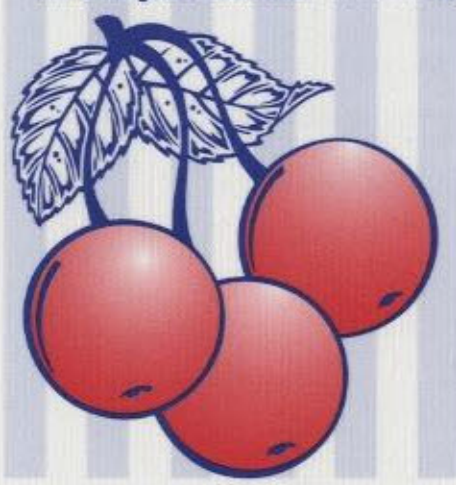
Served with fresh bread and choice of garden salad, cottage cheese, or homemade soup and baked potato, mashed potatoes & gravy, curly fries, bar-b-qued baked beans, or pasta alfredo.

Orange Roughy
Light and flaky seafood from the coast of New Zealand, seasoned with lemon pepper and baked to perfection. $10.99

Salmon Sensation
Tender oven baked salmon filets, seasoned with a dill glaze. Delicious! $9.99

Gulf Shrimp
Six large gulf shrimp breaded and fried golden brown, or broiled with the chef's seasonings. $11.99

Land & Creek
6 oz. choice prime rib and three gulf shrimp. $13.99
(available when prime rib is served)



Pasta Pleasers...

Cherry Creations!

Served with fresh bread and choice of garden salad, homemade soup, or cottage cheese.

Cajun Chicken Fettuccine
Sauteéd chicken strips, fresh vegetables, Alfredo sauce, and pasta. $9.99
Lunch portion (11 a.m. - 2 p.m.) ... $5.49

Shrimp Alfredo
Tender gulf shrimp served over fettuccine noodles and smothered in Alfredo dill sauce. $9.99
Lunch portion (11 a.m. - 2 p.m.) ... $5.49

Fettuccine Alfredo
Creamy, rich Alfredo sauce & fettuccine noodles. $6.99

Beef Stroganoff
Sauteéd sirloin tips, mushrooms, fettuccine and brown sauce topped with sour cream. A classic! $8.99
Lunch portion (11 a.m. - 2 p.m.) ... $5.49

Fettuccine Primavara
Fresh vegetables, Alfredo sauce, and pasta. $8.99

Chicken Parmesan
Sauteéd chicken breast medallions, pasta, cream sauce, and fresh parmesan cheese. $9.99

Specialties...

Cherry Choosey!

Served with fresh bread and choice of garden salad, cottage cheese or homemade soup and baked potato, mashed potatoes & gravy, curly fries, bar-b-qued baked beans, or pasta alfredo.

Hickory Smoked Ribs
This is our house specialty! Tender quality pork ribs, seasoned with the chef's own recipe and smoked with hickory wood from Missouri. Served with homemade bar-b-que sauce.
Half Pound Slab $8.29
Pound Slab $11.29

Ranch Chicken
Breast of chicken seasoned and baked with Hidden Valley Ranch. Served with ranch dressing. $9.99

Smothered Blackened Chicken Breast
Cajun chicken breast, smothered with sauteéd vegetables, and topped with mozzarella cheese, served with marmalade sauce. $10.59

Sampler Platter
Taste our house specialties! 3 hickory smoked ribs, blackened chicken breast, and beef stroganoff. $11.99

Chicken Breast Dinner
A fresh chicken breast, choice of grilled or blackened in our cast iron skillet. Served with marmalade sauce. $9.99

Hickory Platter
3 tender pork ribs & and bar-b-qued chicken breast, served with homemade bar-b-que sauce. $10.99

Grilled Teriyaki Chicken
8 oz. breast of chicken, marinated in our teriyaki sauce and grilled on the char broiler. Served with marmalade sauce. $9.99

Specials...

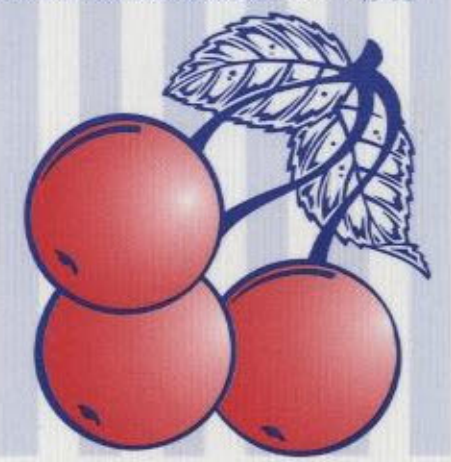
Cherry Chart Busters!
(4 p.m. to Close)

Monday
Two rib dinners. $11.99

Tuesday
Burger wars! 1/2 priced burgers. (Excludes holidays)

Wednesday
Steak madness! $1.00 off all steaks.

Sunday
Open-faced prime rib with burgundy mushroom sauce. $6.79



N. A. - A. C.
Bar · Grill Menus

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About our ribs...

The rib recipe was developed in 1987. We have our own specialty smoker and use a special blend of seasonings for the pork ribs. The bar-b-que sauce is also a Cherry Creek Grill creation. The hickory smoked pork ribs take 6 hours of cooking from start to finish.

Did you know?...

There are over 600 varieties of cherries but only one Cherry Creek Grill!

Cherries may be yellow, red or black!

Cherry Creek Grill opened on January 8, 1992.

Some cherry trees grow to be 100 feet tall and are 4 to 5 feet wide.

We have another establishment called the Silver Dollar Pub.

Cherry Creek Grill was pork restaurant of the year in 1992 and Silver Dollar Pub in 1993. Both establishments received the Silver Platter.

Cherry Creek Grill is locally owned by Pete Thompson and Bob Amor.

The management team is Russ Dammer (5 years), Steve Biteler (3 years), Cheryl Ingalls (5 years), Jeff Rahn (5 years), Todd Morrison (4 years)

The original pronunciation of maraschino is (mar' a ske'-no).

Our lower level banquet room opened in June of 1993.

Cherry Creek Grill was named after Cherry Creek that flows behind our building.

Cherry Creek Grill uses supreme fry-on oil. This oil is made from corn and canola, is low in saturated fats and has no cholesterol.

Gift Certificates Available
(The perfect gift for any occasion!)

Reservations Accepted