

cedars

STEAKS & OYSTERS

DINNER MENU

Chilled Seafood*

LOCAL OYSTERS & CLAMS*		JUMBO SHRIMP COCKTAIL*	22
Ask Your Server for Daily Selection		Horseradish, Lemon, Cocktail Sauce	
OYSTERS*	4 EA	ALASKAN KING CRAB LEGS*	MKT
CLAMS*	3 EA	Half-Pound, Dijon Mustard Dressing	

GREAT CEDAR CHILLED SEAFOOD TOWER* (2 - 4PPL) MKT
Oysters, Clams, Lobster, Mussels, Jumbo Shrimp, Horseradish,
Citrus Mignonette, Cocktail Sauce

Soups & Salads

LOBSTER BISQUE*	16	CAESAR SALAD*	16
Maine Lobster, Pernod Foam, Chives		Crisp Romaine Hearts, Garlic Croutons, Shaved Parmesan, White Anchovies	
NEW ENGLAND CLAM CHOWDER*	13	LOCAL SHAVED VEGETABLE SALAD*	14
Westminster Oyster Crackers, Parsley		Parmesan Cream, Roasted Foraged Mushrooms, Poached Apples, Champagne Vinaigrette,	
FRENCH ONION SOUP*	14	BABY SPINACH SALAD*	15
Caramelized Onions, Sourdough Crouton, Melted Three Cheese Blend		Soft Boiled Egg, Bacon Lardons, Crispy Onions, Roasted Foraged Mushrooms, Dijon Vinaigrette	
CEDARS TABLE SIDE CHOPPED SALAD*	16	SIGNATURE WEDGE*	17
Mixed Green Lettuce, Romaine, Tomato, Avocado, Cucumber, Green Onion, Vermont Cheddar, White Balsamic		Baby Iceberg Lettuce, Olive Oil Poached Baby Heirloom Tomatoes, Crispy Onions, Applewood Smoked Bacon Lardons, Candied Pecans, Red Onions, Bleu Cheese Dressing	
PICKLED BEET SALAD*	15		
Baby Arugula, Pistachio Dust, Orange Segments, Burrata			

ADD TO ANY SALAD

Grilled Chicken **9** Grilled Shrimp* **15** Lump Crab Meat* **16**

Appetizers

JUMBO LUMP CRAB CAKE*	26	FRIED WHOLE BELLY CLAMS*	18
Frisee, Lemon Aioli		Tarragon Aioli, Marinara, Parmesan, Lemon	
BEEF CARPACCIO*	19	CHICKEN LOLLI POPS*	16
Fried Capers, Baby Arugula, Shaved Parmesan		Spicy Buffalo or Garlic Parmesan, Celery, Bleu Cheese Dressing	
POINT JUDITH CALAMARI*	18	SEARED SEA SCALLOPS*	19
Marinara Sauce, Parmesan, Lemon		Poached Apples, Apple Butter, Applewood Smoked	
P.E.I. STEAMED MUSSELS*	18	BRAISED SHORTRIB TORTELETTI*	21
Garlic, Shallots, White Wine, Mustard Crema, Grilled Country Bread		Short Rib Jus, Parmesan Foam, Caramelized Mushrooms	
SHISHITO PEPPERS*	13		
Deep Fried & Tempura Battered, Spicy Mayonnaise			

Allergy Notice: Please be advised that food offered at the this establishment may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish and shellfish. Allergy information for all menu items is available upon request.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

cedars

STEAKS & OYSTERS

DINNER MENU

Entrées

BEEF SHORT RIBS*	39	PAN SEARED BRANZINO*	46
Truffle Potato Puree, Roasted Baby Carrots, Brussels Sprouts, Natural Jus		White Bean Ragout, Eggplant Caponata, Pressed Saffron Fume	
LANCASTER COUNTY AMISH ROAST CHICKEN*	37	CIDER BEER BRINED HERITAGE PORK TENDERLOIN*	30
Green Bean-Mushroom Casserole, Amaretto Sweet Potato, Chicken Jus		Smoked Bacon & White Cheddar Risotto	
STONINGTON LOBSTER* MKT		SEA SCALLOPS*	36
Steamed or Grilled 2 lb Lobster Asparagus, Lemon Butter		Charred Heirloom Cauliflower, Caper-Raisin Butter Sauce	
<i>*Consider adding Maryland Crab Stuffing MKT</i>		ALASKAN KING CRAB SPAGETTI*	29
CEDAR PLANK ATLANTIC SALMON*	37	Smoked Bacon, Fine Herbs, Peas, Citrus Butter	
Charred Brussels Sprouts, Poached Fingerling Potatoes, Lemon Vinaigrette			

Steaks & Chops*

PRIME RIB*		9oz. FILET MIGNON*	62
12oz. Queen Cut	50		
16oz. King Cut	55	16OZ. PRIME BONE-IN NY STRIP*	69
<i>Served with Au Jus, Horseradish Cream</i>			
14oz. NEW YORK SIRLOIN*	49	CEDARS SIGNATURE “SURF & TURF” FOR TWO*	185
		36oz. Tomahawk Ribeye, Steamed 2 lb Lobster, Bourbon Au Poivre Sauce, Loaded Potato Puree, Asparagus with Bearnaise	
14oz. RIBEYE*	57		
		COLORADO LAMB CHOPS*	65
36oz. TOMAHAWK*	95		
12oz. BONE IN FILET MIGNON*	69		



Mashantucket Pequot
Tribal Nation

The tribal symbol is both a reflection of Mashantucket Pequot past and a symbol of hope for the future. Framed against the sky, the lone tree on a knoll represents Mashantucket, the “much wooded land” where the Pequots hunted and kept alive their identity as an independent people. Displayed on the knoll is the sign of Robin Cassasinnamon, the Pequot’s first leader following the 1637 massacre at Mystic Fort. The fox stands as a reminder that the Pequots are known as “The Fox People.”

Allergy Notice: Please be advised that food offered at the this establishment may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish and shellfish. Allergy information for all menu items is available upon request.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

cedars

STEAKS & OYSTERS

DINNER MENU

Steak Add-Ons

LOBSTER TAIL*	23	GORGONZOLA DOLCE GRATIN*	6
PAN SEARED SEA SCALLOPS*	19	BOURBON AU POIVRE SAUCE*	6
GARLIC SHRIMP*	15	BÉARNAISE SAUCE*	6
		RED WINE DEMI	6

Side Dishes For Sharing 13

CREAMED SPINACH*	PARMESAN BROCCOLI CROWNS*	ROASTED BRUSSELS SPROUTS & BACON*
ROASTED BABY CARROTS*	FRENCH FRIES*	BAKED POTATO*
FORAGED MUSHROOMS*	STEAK FRIES*	POTATO PURÉE*
GREEN BEAN SAUTÉ*	AMARETTO SWEET POTATO	MAC & CHEESE*
GRILLED ASPARAGUS*	CASSEROLE*	

Cedar's Signature Sides Dishes For Sharing 14

LOADED POTATO PUREE* Vermont White Cheddar, Bacon Lardons, Chives	AU GRATIN POTATOES* Maytag, Bechamel, Parmesan Reggiano, Fine Herbs
LOBSTER & BUTTERNUT SQUASH RISOTTO* Pequot Butternut Squash Puree, Butter Poached Maine Lobster Meat, Parmesan Reggiano	ASPARAGUS CRAB OSCAR* Jumbo Grilled Asparagus, Lump Crab Meat, Béarnaise



Mashantucket Pequot Tribal Nation

The tribal symbol is both a reflection of Mashantucket Pequot past and a symbol of hope for the future. Framed against the sky, the lone tree on a knoll represents Mashantucket, the “much wooded land” where the Pequots hunted and kept alive their identity as an independent people. Displayed on the knoll is the sign of Robin Cassasinnamon, the Pequot's first leader following the 1637 massacre at Mystic Fort. The fox stands as a reminder that the Pequots are known as “The Fox People.”

Allergy Notice: Please be advised that food offered at the this establishment may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish and shellfish. Allergy information for all menu items is available upon request.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.