

APPETIZERS / SOUPS

CEDARS STUFFED MUSHROOMS \$12
Italian Sausage, Baby Spinach, Roasted Peppers and Three Cheeses

BUFFALO WINGS \$13
Bleu Cheese Sauce, Celery Sticks


 **HONEY BBQ WINGS** \$13
Ranch Dressing, Celery Sticks

FRIED CALAMARI \$13
Served Plain with a Side of Marinara or Tossed with Sweet Cherry Peppers, Roasted Garlic and White Wine


RAW BAR

- Tower Presentation for Two or More

SHRIMP COCKTAIL \$18
Horseradish, Lemon and Cocktail Sauce

CLAMS ON THE HALF SHELL  \$12
New England Selection, with Horseradish, Lemon and Cocktail Sauce

OYSTERS ON THE HALF SHELL  \$16
Seasonal Selection, with Horseradish and Cocktail Sauce

MYSTIC SEAFOOD TOWER SAMPLER  \$29
2 Shrimp, 2 Oysters, 2 Clams, Alaskan King Crab Legs and Chilled Lobster Tail with Cocktail Sauce, Horseradish and Wasabi Dipping Sauce

SALADS

- Salads Available with Choice of Dressing

CEDARS HOUSE SALAD \$7
Crisp Garden Greens, English Cucumber, Red Onion, Tomato, Artichoke Hearts, Kalamata Olives and Shredded Carrot

TRADITIONAL ICEBERG WEDGE \$10
Bacon, Red Onion, Tomato and Bleu Cheese Dressing

CAESAR SALAD \$10
Crisp Romaine Hearts, Garlic Croutons and Shaved Parmesan
With Fresh Grilled Chicken \$14 or Shrimp \$17

SANDWICHES

- Served with Steak Fries or Sweet Potato Fries, Lettuce & Tomato and a Kosher Pickle

HAMBURGER  \$10


CEDARS CLASSIC BURGER  \$13
Pepper Jack Cheese & Applewood Smoked Bacon

SIRLOIN STEAK SANDWICH  \$19
Open Faced, with Sautéed Mushrooms and Onions

LOBSTER SALAD SANDWICH \$21
On a Traditional Brioche Roll


ENTRÉES

- Served with Oven-Roasted Tomato Garnish Unless Specified

FILET MIGNON  \$42
Twin 5 oz. Medallions, with Béarnaise Sauce

NEW YORK SIRLOIN  \$42
14 oz.

CEDAR PLANK FILLET OF SALMON \$28
Shallot-Herb Vinaigrette

FILET BITES  \$18
Medallions of Filet Wrapped in Applewood Smoked Bacon with Balsamic Drizzle

MARYLAND LUMP CRAB CAKE \$17
Cajun Rémolade

CLASSIC NEW ENGLAND CLAM CHOWDER \$7
Oyster Crackers

LOBSTER BISQUE \$9
Sherry and Fresh Chives

SOUP OF THE DAY \$7

ALASKAN KING CRAB LEGS \$28
By the ½ Pound, Dijon Dipping Sauce

LUMP CRABMEAT \$18
Maryland Lump Crab with Cocktail Sauce and Dijon Dipping Sauce

LOBSTER COCKTAIL \$21
Cold Water Lobster Tail with Lemon-Thyme Vinaigrette

SIDES

\$7

Steak Fries | Sweet Potato Fries | Baked Potato Mashed Potatoes | Sautéed Green Beans Sautéed Mushrooms & Onions

MARINATED BEEF TIP SALAD \$18
Beef Tips Marinated Cedars-Style over Mixed Greens with Grilled Asparagus, Gorgonzola, Beefsteak Tomato, Yellow Pepper, Red Onion and Balsamic Vinaigrette

BEEFSTEAK TOMATO & RED ONION SALAD \$10
Gorgonzola Cheese, Fresh Basil and Balsamic Vinaigrette

BLACKENED SALMON \$17
Baby Spinach, Roasted Peppers, Grilled Asparagus and Citrus Vinaigrette

BISON BURGER  \$10

GRILLED CHICKEN BREAST \$13
Rosemary Infused, with Roasted Peppers and Mozzarella

SHAVED PRIME RIB SANDWICH  \$18
Au Jus

HOT LOBSTER ROLL \$21
Fresh Lobster Sautéed with Butter, on a Brioche Roll


HOT ROASTED TURKEY SANDWICH \$13
Open Faced, with Mashed Potatoes & Gravy

FISH & CHIPS \$24
Steak Fries and Coleslaw

DOUBLE-CUT COLORADO LAMB CHOPS  \$40
Fresh Herb Demi Glace

LOUNGE



Item may be cooked to order.  Item is served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Gratuity of 18% added to all parties of 8 or more.