



## Cedars Specials

All Specials are Served with Sautéed Green Beans & Oven-Dried Tomato

**NEW YORK SIRLOIN\*** **\$44**  
14 oz

**RIBEYE, BONE-IN\*** **\$44**  
20 oz

**KANSAS CITY SIRLOIN\*** **\$48**  
Bone-in, 20 oz

**PORTERHOUSE\*** **\$48**  
20 oz

**FILET & HALF A LOBSTER\*** **\$75**  
10 oz Filet Mignon, Béarnaise & Half a Lobster

**HOUSEMADE SAUCES** **\$2**  
Chipotle BBQ or Roasted Shallot Merlot Demi



THE MASHANTUCKET PEQUOTS

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.”

\*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 FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## *Appetizers*

**CHILLED SHRIMP COCKTAIL** **\$17**  
Cocktail Sauce

**LITTLENECK CLAMS ON THE HALF SHELL\*\*** **\$12**  
Cocktail Sauce

**OYSTERS ON THE HALF SHELL\*\*** **\$15**  
Blue Point Oysters, Cocktail or Mignonette Sauce

**CHILLED LUMP CRABMEAT** **\$16**  
Cocktail & Dijon Sauces

**SOUTHWESTERN GRILLED SHRIMP** **\$14**  
Charred Corn & Black Bean Relish, Chipotle Lime Vinaigrette

**MARYLAND LUMP CRAB CAKE** **\$16**  
Cajun Rémoulade

**CEDARS STUFFED MUSHROOMS** **\$15**  
Italian Sausage, Baby Spinach, Roasted Peppers and Three Cheeses

**ST. LOUIS BBQ PORK RIBS** **\$13**  
Dijon Mustard BBQ Sauce, Cucumber Relish

**ALASKAN KING CRAB LEGS** **\$27**  
By the Half Pound, Dijon Dipping Sauce

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## *Soups / Salads*

<b>LOBSTER BISQUE</b> Fresh Chives	<b>\$8</b>
<b>NEW ENGLAND CLAM CHOWDER</b> Oyster Crackers	<b>\$7</b>
<b>FRENCH ONION SOUP GRATINÉE</b> Onion Soup Baked Golden Brown with Swiss & Gruyère Cheeses	<b>\$7</b>
<b>BEEFSTEAK TOMATO &amp; RED ONION</b> Gorgonzola Cheese, Fresh Basil, Balsamic Vinaigrette	<b>\$10</b>
<b>CAESAR SALAD</b> Romaine Hearts, Garlic Croutons, Caesar Dressing, Parmesan With Chicken \$16    With Shrimp \$20	<b>\$10</b>
<b>QUARTERED ICEBERG</b> Bacon, Tomato, Red Onion, Blue Cheese Dressing	<b>\$10</b>
<b>BUTTER LETTUCE</b> Hearts of Palm, Vine Ripe Tomato, Champagne Vinaigrette	<b>\$10</b>
<b>CEDARS HOUSE SALAD</b> Crisp Garden Greens, Cucumber, Red Onion, Tomato, Honey Dijon Dressing	<b>\$7</b>

## *Side Dishes \$6*

<b>BAKED POTATO</b>	<b>CREAMED SPINACH</b>
<b>BAKED SWEET POTATO</b>	<b>STEAMED ASPARAGUS</b>
<b>MASHED POTATO</b>	<b>ROASTED CORN</b>
<b>STEAK FRIES</b>	<b>ROASTED MUSHROOMS</b>
<b>MACARONI &amp; CHEESE</b>	

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## *Entrées*

<b>GRILLED SALMON FILLET*</b>	<b>\$28</b>
Sautéed Green Beans, Oven-Dried Tomato	
<b>GRILLED SWORDFISH</b>	<b>\$30</b>
Sautéed Green Beans, Oven-Dried Tomato	
<b>CHILEAN SEA BASS</b>	<b>\$40</b>
Lightly Peppercorn Encrusted, Topped with Lobster Panko Crumbs, Served with Fresh Asparagus and Lemon Beurre Blanc	
<b>SAUTÉED COLOSSAL SHRIMP</b>	<b>\$32</b>
Garlic Butter, Steamed Asparagus	
<b>STONINGTON SEA SCALLOPS</b>	<b>\$28</b>
Pan Seared, Served over Sautéed Spinach	
<b>TWIN COLD LOBSTER TAILS</b>	<b>\$50</b>
With Lump Crab Stuffing	
	<b>\$60</b>
<b>STUFFED SHRIMP</b>	<b>\$40</b>
Colossal Shrimp with Lump Crab Stuffing	
<b>2 ½ Lb MAINE LOBSTER</b>	<b>Mkt. Price</b>
Steamed or Broiled	
With Sautéed Green Beans, Lemon, Drawn Butter	
<b>ORGANIC ½ ROASTED CHICKEN</b>	<b>\$24</b>
Wild Mushroom Sauce, Sautéed Green Beans, Oven-Dried Tomato	
<b>KUROBUTA PORK CHOP, "THE PRIME PORK"*</b>	<b>\$29</b>
Sautéed Green Beans, Braised Apple & Caramelized Onions	
<b>COLORADO LAMB CHOPS*</b>	<b>\$38</b>
Double Cut, with Sautéed Green Beans, Oven-Dried Tomato	
<b>GRILLED VEAL CHOP</b>	<b>\$36</b>
Maryland Style	
	<b>\$45</b>
<b>FILET MIGNON*</b>	<b>\$36</b>
Sautéed Green Beans, Oven-Dried Tomato	
<b>SURF -N- TURF*</b>	<b>\$48</b>
Center Cut 6 oz Filet Mignon Paired with a Cold Water Lobster Tail, Sautéed Green Beans, Oven-Dried Tomato, Béarnaise Sauce, Drawn Butter	
<b>FILET &amp; SHRIMP*</b>	<b>\$65</b>
10 oz Filet Mignon & 2 Colossal Stuffed Shrimp, Sautéed Green Beans, Oven-Dried Tomato	

<b>PRIME RIB</b> Single Cut <b>\$36</b> Cedars Cut <b>\$42</b> Baked Potato, Green Beans, Oven-Dried Tomato, Au Jus
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