

APPETIZERS

CEDARS STUFFED MUSHROOMS \$12

Italian Sausage, Baby Spinach, Roasted Peppers and Three Cheeses

ST. LOUIS BBQ PORK RIBS \$14

 Chipotle BBQ, served with Cucumber Relish

PAN SEARED COLD WATER LOBSTER TAIL \$21

Tomato-Basil Garlic Sauce

MARYLAND LUMP CRAB CAKE \$17

Cajun Rémoûlade

FILET BITES 🍷 \$18

Medallions of Filet Wrapped in Applewood Smoked Bacon with Balsamic Drizzle

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

ALASKAN KING CRAB LEGS \$28

By the ½ Pound, Dijon Dipping Sauce

LOBSTER COCKTAIL \$21

Cold Water Lobster Tail with Lemon-Thyme Vinaigrette

LUMP CRABMEAT \$18

Maryland Lump Crab with Cocktail Sauce and Dijon Dipping 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

SOUPS / SALADS - Salads Available with Choice of Dressing -

Thousand Island, Housemade Dressings: Citrus Vinaigrette, Balsamic Vinaigrette, Caesar, Bleu Cheese or Honey Dijon

CLASSIC NEW ENGLAND CLAM CHOWDER \$7

Oyster Crackers

LOBSTER BISQUE \$9

Sherry and Fresh Chives

FRENCH ONION SOUP GRATINÉE \$7

Baked Golden Brown with Swiss and Gruyère Cheese

CEDARS HOUSE SALAD \$7

Crisp Garden Greens, English Cucumber, Red Onion, Tomato, Artichoke Hearts, Kalamata Olives and Shredded Carrot

CAESAR SALAD \$10

Crisp Romaine Hearts, Garlic Croutons and Shaved Parmesan

With Fresh Grilled Chicken \$14

With Fresh Grilled Shrimp \$17

BEEFSTEAK TOMATO & RED ONION SALAD \$10

Gorgonzola Cheese, Fresh Basil and Balsamic Vinaigrette

TRADITIONAL ICEBERG WEDGE \$10

Bacon, Red Onion, Tomato and Bleu Cheese Dressing

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DINNER

STEAKS - Certified Angus Beef Seasoned with our House Recipe Spice Blend With Oven-Roasted Tomato Garnish

PORTERHOUSE, 24 OZ. \$48

BONE-IN RIBEYE, 20 OZ. \$46

SURF -N- TURF \$48

6 oz. Center-Cut Filet Mignon Paired with a Cold Water Lobster Tail, with Béarnaise Sauce and Drawn Butter

FILET & ½ LOBSTER \$59

10 oz. Filet Mignon and ½ Lobster, with Béarnaise Sauce

PRIME RIB

Baked Potato and Au Jus

Regular Cut \$38

Cedars Cut \$44

ENTRÉES - With Oven-Roasted Tomato Garnish

ORGANIC ½ ROASTED CHICKEN \$25

Wild Mushroom Sauce

KUROBUTA PORK CHOP  \$29

Port Wine Braised Apple and Caramelized Onion

GRILLED VEAL CHOP 

Roasted Shallot Merlot Demi Glace \$38

Maryland-Style \$46

DOUBLE-CUT COLORADO LAMB CHOPS  \$40

Fresh Herb Demi Glace

SEAFOOD - Sourced Fresh Daily from the New England Coastline With Oven-Roasted Tomato Garnish

CEDAR PLANK FILLET OF SALMON \$28

Shallot-Herb Vinaigrette

GRILLED CENTER-CUT SWORDFISH \$31

Lemon-Caper Aioli

BAKED ATLANTIC COD \$28

Lobster, Shrimp and Sea Scallops Sautéed with Madeira Cream

PAN-SEARED STONINGTON SEA SCALLOPS \$31

Over Sautéed Spinach

SAUTÉED COLOSSAL SHRIMP \$33

Roasted Garlic and Herb Butter

BAKED STUFFED SHRIMP \$40

Lump Crab Stuffing and Lemon Butter

TWIN COLD WATER LOBSTER TAILS

Drawn Butter and Lemon \$50

Lump Crab Stuffing and Lemon \$60

2 ½ POUND MAINE LOBSTER MARKET PRICE

Steamed or Broiled, with Lemon and Drawn Butter

NEW YORK SIRLOIN, 14 OZ. \$42

KANSAS CITY SIRLOIN, 20 OZ. \$48

FILET MIGNON, 10 OZ. \$42

Béarnaise Sauce

Complement Your Steak with our Housemade Toppings & Sauces

STEAK TOPPINGS \$3

Tabasco Onions

Sautéed Mushrooms & Onions

Gorgonzola Gratinée

Asiago Cheese & Smoked Bacon

SAUCES \$2

Béarnaise

 Chipotle BBQ

Horseradish Cream

Wild Mushroom Sauce

Fresh Herb Demi Glace

Roasted Shallot Merlot Demi Glace

SIDES \$7

Baked Potato

Baked Sweet Potato

Mashed Potatoes

Steak Fries

Mac -N- Cheese

Creamed Spinach

Steamed Asparagus

Roasted Corn

Roasted Mushrooms

Sautéed Green Beans



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 Cassasinamon, 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 foodborne illness, especially if you have certain medical conditions.

Gratuity of 18% added to all parties of 8 or more.