

cedars

STEAKS & OYSTERS

Chilled Seafood

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

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

Soups & Salads

NEW ENGLAND CLAM CHOWDER Westminster Oyster Crackers, Parsley	12	SIGNATURE WEDGE Iceberg lettuce, Heirloom Tomatoes, Crispy Onions, Applewood Smoked Bacon, Bleu Cheese Dressing	17
FRENCH ONION SOUP Caramelized Onions, House Made Crouton, Melted Three Cheese Blend	14	CAESAR SALAD Crisp Romaine Hearts, Garlic Croutons, Shaved Parmesan	16
CEDARS CHOPPED SALAD Mixed Green Lettuce, Tomato, Carrot, Cucumber, Green Onion, Vermont Cheddar, Choice of Dressing	14	PICKLED BEET SALAD Field greens, Pistachios, Goat Cheese, Citrus Malt Vinaigrette	14
ADD TO ANY SALAD Grilled Chicken Breast, Grilled Shrimp	6		

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Appetizers

JUMBO LUMP CRAB CAKE Frisee, Cornichon, Lemon Aioli	22	FRIED WHOLE BELLY CLAMS Tarragon Pickle Aioli, Lemon	18
BLACKENED SHRIMP & GRITS Hominy Grits, Bell Peppers, Cheddar, Bacon Lardons, Brown Butter	19	CHICKEN WINGS Celery, Blue Cheese Dressing, Spicy Buffalo or Garlic Parmesan	15
FRIED CALAMARI Point Judith Calamari, Marinara Sauce, Lemon	18	BBQ BEEF SLIDERS Pulled Beef, Pepper Jack Cheese, Crisp Fried Onions	18
STEAMED MUSSELS Garlic, Shallots, White Wine, Mustard Crema, Grilled Country Bread	18	SEARED SEA SCALLOPS Sweet Onion Puree, Bacon Lardons, Pea Tendrils, Brown Butter Vinaigrette	18



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.”

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Entrées

<p>15oz. PRIME RIB* Baked Potato, Au Jus, Horseradish Cream</p>	<p>55</p>	<p>ATLANTIC SALMON* Roasted Brussels Sprouts, Pea Tendrils, Onion Crema, Lemon Butter</p>	<p>36</p>
<p>BEEF SHORT RIBS Cherry Braised, Griddled Polenta Cake, Green Beans, Pistachios, Field Greens, Natural Jus</p>	<p>36</p>	<p>MISO GLAZED SEA BASS Melted Leeks, Blistered Shishito Pepper, Crispy Noodles, Citrus Butter</p>	<p>36</p>
<p>LANCASTER COUNTY AMISH ROAST CHICKEN Organic Semi-Boneless Chicken, Lemon, Thyme, Sautéed Green Bean, Cipollini Onions</p>	<p>36</p>	<p>COLORADO LAMB CHOPS* Roasted Eggplant, Summer Squash, Garlic Confit, Charred Tomatoes, Sardinian Couscous, Lamb Jus</p>	<p>59</p>
<p>STONINGTON LOBSTER Steamed or Grilled 2 lb Lobster Asparagus, Lemon Butter Consider adding Maryland Crab Stuffing</p>	<p>MKT</p>	<p>16oz. DOUBLE CUT VEAL CHOP* Applewood Smoked Bacon, Green Beans, Grilled Red Onions, Gorgonzola, Red Wine Demi</p>	<p>66</p>
	<p>MKT</p>	<p>14oz. HERITAGE PORK CHOP* Mushrooms, Onion Medley, Buttery Mashed Potatoes</p>	<p>39</p>

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Steaks

14oz. NEW YORK SIRLOIN*	48	9oz. FILET MIGNON*	59
14oz. RIBEYE*	56	16oz. PRIME BONE- IN NY STRIP*	66
22oz. DRY AGED PRIME RIBEYE*	84	CEDARS SIGNATURE "SURF & TURF" FOR TWO*	180
12oz. BONE IN FILET MIGNON*	63	36oz. Tomahawk Ribeye, Steamed 2 lb Lobster, Bourbon Au Poivre Sauce, Choice of 3 Sides	

Steak Add-Ons

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

Sides Dishes For Sharing 12

CREAMED SPINACH	GREEN BEAN SAUTÉ	ROASTED BRUSSELS SPROUTS
RICE PILAF	FRENCH FRIES	BAKED POTATO
MUSHROOMS & CIPOLLINI ONIONS	STEAK FRIES	BUTTERY MASHED POTATOES
	ASPARAGUS	MAC & CHEESE

*Item may be cooked to order. **Item is served raw. 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. 12/21