

Chilled Seafood

EAST & WEST COAST OYSTERS & CLAMS** Ask Your Server for Daily Selection		JUMBO SHRIMP COCKTAIL Horseradish, Lemon, Cocktail Sauce	19
OYSTERS	3.50 EA	ALASKAN KING CRAB LEGS Half-Pound, Dijon Mustard Dressing	28
CLAMS	2.50 EA		

GREAT CEDAR CHILLED SEAFOOD TOWER (2-4PPL) ** MKT

Oysters, Clams, Lobster, King Crab Legs, Jumbo Shrimp, Atomic Horseradish, Citrus Mignonette, Cocktail Sauce

Soups & Salads

NEW ENGLAND CLAM CHOWDER Classic Favorite	10	CAESAR SALAD Crisp Romaine Hearts, Garlic Croutons, Shaved Parmesan	14
CEDARS CHOPPED SALAD Mixed Green Lettuce, Tomato, Carrot, Cucumber, Green Onion, Vermont Cheddar Choice of Dressing	12	ADD TO ANY SALAD Grilled Chicken Breast, Beef Steak Tips or Grilled Shrimp	6
SIGNATURE WEDGE Iceberg Lettuce, Candied Applewood Smoked Bacon, Crispy Onions, Heirloom Tomatoes, Bleu Cheese Dressing	15		

*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. Service charge of 20% added to all parties of 8 or more. 08/20

Appetizers

JUMBO LUMP CRAB CAKE Cajun Rémolade	20	LOCAL FRIED OYSTERS Spicy Buffalo Sauce, Sweet Pickles, Tomato Aioli, Toasted Brioche	18
BACON WRAPPED BBQ SHRIMP Applewood Smoked Bacon, Bourbon BBQ Sauce	19	CHICKEN WINGS Fresh Jumbo Wings, Celery, Blue Cheese Dressing Spicy Buffalo or Garlic Parmesan	15
FRIED CALAMARI Marinara Sauce	18		

VUE 24 Signature Appetizer Selections

KING CRAB & SHRIMP JAR Butter Poached Alaskan King Crab & Gulf Shrimp, Fennel, Oven Cured Heirloom Tomatoes, Grain Mustard, Grilled Country Bread	28	SEA SCALLOPS Pan- Seared, Creamy Polenta, Garlic Confit, Crisp Prosciutto, Pickled Onion, Basil, Brown Butter	23
APPLEWOOD SMOKED BACON "STEAK" Sherry & Brown Sugar, Shaved Radish, Brussels Sprouts, Crispy Shallots, Pickled Mustard Seeds	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 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."

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Steaks

Angus Beef Seasoned With Our Special Spice Blend

14oz. NEW YORK SIRLOIN*	46	14oz. RIBEYE*	52
FILET MIGNON*		8oz. 44 10oz. 51	

VUE 24 Signature Steak Selections

Featuring Linz Mid-Western USDA Prime Beef Cuts

CHATEAUBRIAND FOR TWO*	145	16oz. PRIME BONE- IN ANGUS NY STRIP*	66
23oz. Center-Cut Prime Beef Tenderloin Your Choice of Three Sides, Béarnaise Sauce		16oz. VEAL PORTERHOUSE*	60
22oz. PRIME DRY AGED BONE-IN RIBEYE*	82		

Steak Add-Ons

LOBSTER TAIL	19	MAYTAG BLUE GRATIN	5
PAN SEARED SEA SCALLOPS	15	BÉARNAISE SAUCE	5
BACON WRAPPED SHRIMP	15	RED WINE DEMI	5

Sides 10

CREAMED SPINACH Vermont Cheddar	GREEN BEAN SAUTÉ	PEQUOT MAPLE GLAZED CARROTS
CANDIED SWEET POTATOES Marshmallows	FRENCH FRIES	BAKED POTATO
MUSHROOMS & CIPOLLINI ONIONS	ASPARAGUS Olive Oil & Parmesan	BUTTERY MASHED POTATOES
		MAC & CHEESE

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Entrées

PRIME RIB* Cedars 15oz. Cut, Baked Potato, Au Jus, Horseradish Cream	48	ATLANTIC SALMON* Pequot Maple Glaze, Green Onions, Fresh Corn, Edamame, Ginger Butter	36
BEEF SHORT RIBS RACLETTE Boneless Slow Braised Beef Ribs, Raclette Cheese, Pickled Radish & Onion, Mashed Potatoes, Baby Carrots, Green Beans	36	ROASTED HALIBUT Pan Roasted, Cherry Tomato, Artichokes, Olives, Capers, Basil Tapenade, Tomato Vinaigrette Butter	36
LANCASTER COUNTY AMISH ROAST CHICKEN Organic Semi-Boneless Chicken, Lemon, Thyme, Sautéed Green Bean, Cipollini Onions	34	CEDARS BACON CHEESEBURGER* Applewood Smoked Bacon, Vermont Cheddar, Bourbon BBQ Sauce, Crisp Fried Onions	17

VUE 24 Signature Entree Selections

STONINGTON LOBSTER Steamed 2lb. Local, Butter Roasted Lobster Asparagus, Heirloom Carrots, Lemon Butter	55	COLORADO LAMB* Herb Crusted Rack, Grilled Summer Squash, Chick Peas, Garlic Confit, Feta Orzo, Tzatziki Sauce	59
Add Maryland Crab Topping	40	HERITAGE PORK CHOP Hard Cider Brine, Double Cut Chop, Piperade, Crispy Onions, Grain Mustard Demi	39

Wine by the Glass

Bin		6 oz.	9 oz.
236559	LA MARCA , Prosecco, Italy	10	15
451	MOËT & CHANDON , Champagne, "Impérial", Epernay, France	22	30
1529	MARGARINI, MOSCATO D'ASTI , Piedmont, Italy	15	22
2301	KIM CRAWFORD , Sauvignon Blanc, Marlborough, New Zealand	12	18
21	BARONE FINI , Pinot Grigio, Valdadige, Italy	10	15
1710	CHATEAU STE. MICHELLE "EROICA" , Riesling, Columbia Valley, Washington	10	15
1736	LA CREMA , Chardonnay, Sonoma, California	14	21
2631	DIORA , Pinot Noir, Monterey County, California	12	18
2598	FERRARI CARANO , Merlot, Sonoma, California	12	18
56	RUFFINO , Chianti Classico, "Aziano", Tuscany, Italy	10	15
106	OBERON , Cabernet Sauvignon, Napa Valley, California	16	24
998	JORDAN , Cabernet Sauvignon, Sonoma, California	35	47
9014	STAG'S LEAP WINE CELLARS , Cabernet Sauvignon "Fay", Napa Valley, California	55	82