

cedars

STEAKS & OYSTERS

Chilled Seafood\*

|  |             |  |            |
|--|-------------|--|------------|
| <b>LOCAL OYSTERS &amp; CLAMS*</b><br>Ask Your Server for Daily Selection |             | <b>JUMBO SHRIMP COCKTAIL*</b><br>Horseradish, Lemon, Cocktail Sauce  | <b>22</b>  |
| <b>OYSTERS*</b>  | <b>4 EA</b> | <b>ALASKAN KING CRAB LEGS*</b><br>Half-Pound, Dijon Mustard Dressing | <b>MKT</b> |
| <b>CLAMS*</b>  | <b>3 EA</b> |  |            |

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

Soups & Salads

|   |           |   |                                    |
|---|-----------|---|------------------------------------|
| <b>LOBSTER BISQUE*</b><br>Lobster Meat, Pernod Foam, Chives   | <b>16</b> | <b>CAESAR SALAD*</b><br>Crisp Romaine Hearts, Garlic Croutons,<br>Shaved Parmesan, White Anchovies  | <b>16</b>                          |
| <b>NEW ENGLAND CLAM CHOWDER*</b><br>Westminster Oyster Crackers, Parsley  | <b>13</b> | <b>PICKLED BEET SALAD*</b><br>Baby Arugula, Pistachio Dust,<br>Orange Segments, Burrata   | <b>15</b>                          |
| <b>FRENCH ONION SOUP*</b><br>Caramelized Onions, House Made Crouton,<br>Melted Three Cheese Blend   | <b>14</b> | <b>SHAVED VEGETABLE SALAD*</b><br>Parmesan Cream, Roasted Foraged<br>Mushrooms, Poached Apples, Champagne<br>Vinaigrette, Shaved Local Vegetables | <b>15</b>                          |
| <b>CEDARS TABLE SIDE CHOPPED SALAD*</b><br>Mixed Green Lettuce, Romaine, Tomato,<br>Avocado, Cucumber, Green Onion, Vermont<br>Cheddar, White Balsamic  | <b>16</b> | <b>BABY SPINACH SALAD*</b><br>Soft Boiled Egg, Bacon Lardons,<br>Crispy Onions, Roasted Mushrooms,<br>Dijon Vinaigrette                           | <b>15</b>                          |
| <b>SIGNATURE WEDGE*</b><br>Baby Iceberg Lettuce, Olive Oil Poached<br>Baby Heirloom Tomatoes, Crispy Onions,<br>Applewood Smoked Bacon Lardons, Candied<br>Pecans, Red Onions, Bleu Cheese Dressing | <b>17</b> | <b>ADD TO ANY SALAD*</b><br>Grilled Chicken Breast<br>Grilled Shrimp*<br>Lump Crab Meat*  | <b>9</b><br><b>15</b><br><b>16</b> |

Appetizers

|   |           |   |           |
|---|-----------|---|-----------|
| <b>JUMBO LUMP CRAB CAKE*</b><br>Frisee, Lemon Aioli   | <b>26</b> | <b>FRIED WHOLE BELLY CLAMS*</b><br>Tarragon Aioli, Marinara, Parmesan, Lemon                    | <b>18</b> |
| <b>BEEF CARPACCIO*</b><br>Truffle Aioli, Fried Capers, Baby Arugula,<br>Shaved Parmesan                 | <b>19</b> | <b>CHICKEN LOLLI POPS*</b><br>Celery, Blue Cheese Dressing,<br>Spicy Buffalo or Garlic Parmesan | <b>16</b> |
| <b>POINT JUDITH CALAMARI*</b><br>Marinara Sauce, Parmesan, Lemon  | <b>18</b> | <b>SEARED SEA SCALLOPS*</b><br>Riesling Poached Apples, Apple Butter,<br>Applewood Smoked       | <b>19</b> |
| <b>P.E.I. STEAMED MUSSELS*</b><br>Garlic, Shallots, White Wine, Mustard Crema,<br>Grilled Country Bread | <b>18</b> | <b>SHISHITO PEPPERS*</b><br>Deep Fried & Tempura Battered,<br>Spicy Mayonnaise                  | <b>13</b> |

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## Sandwiches

Served with a choice of French Fries or Steak Fries

|   |           |  |           |
|---|-----------|--|-----------|
| <b>CLASSIC HAMBURGER*</b><br>Bourbon BBQ Sauce, Crisp Fried Onions,<br>Lettuce, Tomato  | <b>15</b> | <b>CEDARS SHAVED PRIME RIB SANDWICH*</b><br>Au Jus, Horseradish Cream  | <b>24</b> |
| <b>BACON CHEESEBURGER*</b><br>Applewood Smoked Bacon, Vermont Cheddar,<br>Bourbon BBQ Sauce, Crisp Fried Onions,<br>Lettuce, Tomato | <b>17</b> | <b>BEYOND MEAT BURGER*</b><br>Mediterranean Spiced Vegetarian Patty,<br>Arugula, Red Onion, Feta Cheese,<br>Tomato Olive Jam | <b>18</b> |
| <b>FRIED CHICKEN B.L.T.*</b><br>Breaded Chicken Breast, Bacon, Lettuce,<br>Tomato, Mashed Avocado                                   | <b>17</b> | <b>HOT LOBSTER ROLL*</b><br>Sautéed Maine Lobster,<br>Buttered Brioche Roll  | <b>25</b> |

## Entrées

|  |           |  |                        |
|--|-----------|--|------------------------|
| <b>CEDAR PLANK ATLANTIC SALMON*</b><br>Charred Brussels Sprouts,<br>Poached Fingerling Potatoes,<br>Lemon Vinaigrette    | <b>37</b> | <b>PRIME RIB*</b><br>12oz. Queen Cut<br>16oz. King Cut<br><i>Served with Au Jus, Horseradish Cream</i> | <b>50</b><br><b>55</b> |
| <b>LANCASTER COUNTY<br/>AMISH ROAST CHICKEN*</b><br>Green Bean-Mushroom Casserole,<br>Amaretto Sweet Potato, Chicken Jus | <b>37</b> | <b>9oz. FILET MIGNON*</b><br>Bleu Cheese Au Gratin,<br>Smoked Bacon-Shallot Jam                        | <b>62</b>              |
|  |           | <b>STEAK FRITES*</b><br>10oz. New York Strip, French Fries   | <b>37</b>              |



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.”

Allergy Notice: Please be advised that food offered at the this establishment may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish and shellfish. Allergy information for all menu items is available upon request.

\*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.