



## Chilled Seafood

### LOCAL OYSTERS & CLAMS\*

Ask Your Server for Daily Selection

### OYSTERS\*

4 EA

### CLAMS\*

3 EA

### JUMBO SHRIMP COCKTAIL

22

Horseradish, Lemon, Cocktail Sauce

### ALASKAN KING CRAB LEGS

MKT

Half-Pound, Dijon Mustard Dressing

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

Oysters, Clams, Crab Claws, Lobster, Jumbo Shrimp, Horseradish, Citrus Mignonette, Cocktail Sauce

## Soups & Salads

### LOBSTER BISQUE

16

Lobster, Pernod, Chives

### NEW ENGLAND CLAM CHOWDER

13

Westminster Oyster Crackers, Bacon, Parsley

### FRENCH ONION SOUP

14

Caramelized Onions, Croutons,  
Melted Three Cheese Blend

### CEDARS HOUSE SALAD

16

Mixed Greens, Romaine Hearts, Arugula, Cherry  
Tomatoes, Shaved Fennel, Watermelon Radish,  
Orange Segments, White Balsamic Dressing

### CAESAR SALAD

16

Romaine Hearts, Garlic Croutons, Parmesan,  
White Anchovies

### BURRATA SALAD

16

Oranges Segments, Cherry Tomatoes,  
Pistachios, Arugula, Basil, Mint,  
Toasted Poppy Seed Dressing

### SIGNATURE WEDGE

17

Baby Iceberg Lettuce, Cherry Tomatoes,  
Fried Onions, Smoked Bacon, Candied Pecan,  
Bleu Cheese Dressing

### ADD TO ANY SALAD

Chicken **9** Shrimp **15** Salmon\* **22**

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\*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.

# cedars

STEAKS & OYSTERS

## Appetizers

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<b>JUMBO LUMP CRAB CAKE</b> Frisee, Lemon Aioli	<b>26</b>	<b>CRISPY FRIED SHRIMP</b> Citrus Fennel Slaw, Fresno Chillies, Red Onions, Spicy Remoulade	<b>22</b>
<b>BEEF CARPACCIO*</b> Apricot Mostarda, Arugula, Parmesan, Evoo, Grilled Country Bread	<b>19</b>	<b>SHORT RIB RISOTTO</b> Foraged Mushrooms, Arugula, Pecorino Romano, Red Wine Demi	<b>21</b>
<b>POINT JUDITH CALAMARI</b> Marinara Sauce, Lemon	<b>18</b>	<b>SEA SCALLOPS</b> Lemon Scented Spinach, Shallots, Bacon, Garlic Confit	<b>25</b>
<b>P.E.I. STEAMED MUSSELS</b> Garlic, Shallots, White Wine, Mustard Crema, Grilled Country Bread	<b>18</b>		



## 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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STEAKS & OYSTERS

## Entrées

<b>BEEF SHORT RIBS</b>	<b>39</b>	<b>FISHERMAN STEW</b>	<b>49</b>
Potato Purée, Roasted Baby Carrots, Brussels Sprouts, Natural Jus		Roasted Cod, Shrimp, Clams, Mussels, Chorizo, White Beans, Saffron-Tomato Broth, Toasted Baguette	
<b>AMISH ROASTED CHICKEN</b>	<b>37</b>	<b>HERITAGE PORK TENDERLOIN*</b>	<b>30</b>
Asparagus, Potato Purée, Pan Jus		Cider-Beer Bined, Smoked Bacon, White Cheddar Risotto	
<b>TWIN CHICK STONINGTON LOBSTER</b>	<b>MKT</b>	<b>SEA SCALLOPS</b>	<b>42</b>
Steamed Lobster, Asparagus, Lemon, Butter <i>*Consider adding Maryland Crab Stuffing MKT</i>		Braised Fennel, Golden Raisins, Charred Green Onions, Cherry Tomatoes, Pea Tendrils, Citrus Vinaigrette	
<b>ATLANTIC SALMON*</b>	<b>37</b>		
Brussels Sprouts, Poached Fingerling Potatoes, Lemon Vinaigrette			

### **CEDARS SIGNATURE "SURF & TURF" FOR TWO\* 190**

36oz Tomahawk Ribeye, Twin Chick Lobsters, Asparagus, Potato Purée, Au Poivre & Bernaise Sauce

## Steaks & Chops

<b>14oz. PRIME RIB*</b>	<b>55</b>	<b>9oz. FILET MIGNON*</b>	<b>63</b>
<i>Served with Au Jus, Horseradish Cream</i>			
<b>14oz. RIBEYE*</b>	<b>58</b>	<b>12oz. BONE IN FILET MIGNON*</b>	<b>72</b>
<b>22oz. DRY AGED RIB EYE*</b>	<b>98</b>	<b>14oz. NEW YORK SIRLOIN*</b>	<b>49</b>
<b>36oz. TOMAHAWK*</b>	<b>98</b>	<b>16oz. PRIME BONE-IN NY STRIP*</b>	<b>72</b>
<b>COLORADO LAMB CHOPS*</b>		<b>69</b>	

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STEAKS & OYSTERS

## Enhancements

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Lobster Tail **23**

Garlic Shrimp **15**

Sea Scallops **19**

## Sauces 6

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AU POIVRE

BEARNAISE SAUCE

GORGONZOLA GRATIN

HERB-GARLIC BUTTER

RED WINE DEMI

## Side Dishes For Sharing 13

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ASPARAGUS

BABY CARROTS

BAKED POTATO

BRUSSELS SPROUTS & BACON

CREAMED SPINACH

FORAGED MUSHROOMS

FRENCH FRIES

GREEN BEANS

POTATO PURÉE

MAC & CHEESE



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