

cedars

STEAKS & OYSTERS

Chilled Seafood

LOCAL OYSTERS & CLAMS*

Ask your Server for Daily Selection

OYSTERS*

4 EA

CLAMS*

3 EA

JUMBO SHRIMP COCKTAIL

Horseradish, Lemon, Cocktail Sauce

22

ALASKAN KING CRAB LEGS

Half-Pound, Dijon Mustard Dressing

MKT

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

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

Soups & Salads

LOBSTER BISQUE

Lobster, Pernod, Chives

16

NEW ENGLAND CLAM CHOWDER

Westminster Oyster Crackers, Bacon, Parsley

13

FRENCH ONION SOUP

Caramelized Onions, Croutons,
Melted Three Cheese Blend

14

CEDARS HOUSE SALAD

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

16

CAESAR SALAD

Romaine Hearts, Garlic Croutons,
Parmesan, White Anchovies

16

BURRATA SALAD

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

16

SIGNATURE WEDGE

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

17

ADD TO ANY SALAD

Chicken 9 Shrimp 15 Salmon* 22

Appetizers

JUMBO LUMP CRAB CAKE

Frisee, Lemon Aioli

26

BEEF CARPACCIO*

Apricot Mostrada, Arugula, Parmesan,
Evoo, Grilled Country Bread

19

POINT JUDITH CALAMARI

Marinara Sauce, Lemon

18

P.E.I. STEAMED MUSSELS

Garlic, Shallots, White Wine,
Mustard Crema, Grilled Country Bread

18

CRISPY FRIED SHRIMP

Citrus Fennel Slaw, Fresno Chillies,
Red Onions, Spicy Remoulade

22

SHORT RIB RISOTTO

Foraged Mushrooms, Pecorino
Romano, Arugula, Red Wine Demi

21

SEA SCALLOPS

Lemon Scented Spinach, Shallots,
Bacon, Garlic Confit

25

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.

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

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Sandwiches

Served with Fries and Pickle

CLASSIC HAMBURGER*	19	CEDARS SHAVED PRIME RIB SANDWICH*	24
Vermont Cheddar, Fried Onions, Lettuce, Tomato		Au Jus, Horseradish Cream	
BACON CHEESEBURGER*	21	FRIED FISH SANDWICH	21
Smoked Bacon, Vermont Cheddar, Bourbon BBQ Sauce, Fried Onions, Lettuce, Tomato		Beer Battered Atlantic Cod, English Cucumber, Pickled Onions, Slaw, Remoulade	
CHICKEN B.L.T.	17	HOT LOBSTER ROLL	29
Chicken Breast, Bacon, Lettuce, Spicy Tomato Jam, Avocado		Maine Lobster, Lemon, Buttered Brioche Roll	

Entrées

ATLANTIC SALMON*	37	9oz. FILET MIGNON*	63
Brussels Sprouts, Poached Fingerling Potatoes, Lemon Vinaigrette		Asparagus, Potato Purée	
AMISH ROASTED CHICKEN	37	14oz. PRIME RIB*	55
Asparagus, Potato Purée, Pan Jus		Au Jus, Horseradish Cream	
		STEAK & FRIES*	39
		10oz. New York Strip, French Fries	



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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