

cedars

STEAKS & OYSTERS

Chilled Seafood*

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

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

Oysters, Clams, Lobster, Mussels, Jumbo Shrimp, Horseradish,
Citrus Mignonette, Cocktail Sauce

Soups & Salads

LOBSTER BISQUE	16	CAESAR SALAD	16
Maine Lobster, Pernod Foam, Chives		Crisp Romaine Hearts, Garlic Croutons, Shaved Parmesan, White Anchovies	
NEW ENGLAND CLAM CHOWDER	13	BURRATA SALAD	16
Westminster Oyster Crackers, Parsley		Oranges, Cherry Tomatoes, Pistachios, Arugula, Torn Basil, Mint, Toasted Poppy Seed Dressing	
FRENCH ONION SOUP	14	SIGNATURE WEDGE	17
Caramelized Onions, Sourdough Crouton, Melted Three Cheese Blend		Baby Iceberg Lettuce, Heirloom Tomatoes, Crispy Onions, Applewood Smoked Bacon Lardons, Candied Pecans, Red Onions, Bleu Cheese Dressing	
CEDARS HOUSE SALAD	16		
Mixed Greens, Romaine, Arugula, Cherry Tomatoes, Shaved Fennel, Watermelon Radish, Orange Segments, White Balsamic Dressing			

ADD TO ANY SALAD

Grilled Chicken **9** Grilled Shrimp* **15** Salmon* **22**

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Appetizers

JUMBO LUMP CRAB CAKE Frisee, Lemon Aioli	26	CRISPY FRIED SHRIMP* Citrus Fennel Slaw, Fresno Peppers, Green Onions, Spicy Creole Remoulade	22
BEEF CARPACCIO* Fried Capers, Baby Arugula, Shaved Parmesan	19	BRAISED SHORT RIB RISOTTO Roasted Foraged Mushrooms, Pecorino Romano, Arugula, Red Wine Demi	21
POINT JUDITH CALAMARI Marinara Sauce, Parmesan, Lemon	18	SEARED SEA SCALLOPS* Lemon Scented Spinach, Shallots and Garlic Confit, Bacon Lardons	25
P.E.I. STEAMED MUSSELS Garlic, Shallots, White Wine, Mustard Crema, Grilled Country Bread	18		



The Mashantucket Pequot

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 Pequot 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 Pequot are known as “The Fox People.”

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Entrées

BEEF SHORT RIBS	39	PAN SEARED BRANZINO*	46
Truffle Potato Puree, Roasted Baby Carrots, Brussels Sprouts, Natural Jus		White Bean Ragout, Eggplant Caponata, Pressed Saffron Fume	
LANCASTER COUNTY AMISH ROAST CHICKEN	37	CIDER BEER BRINED HERITAGE PORK TENDERLOIN*	30
Grilled Asparagus, Potato Puree, Pan Jus		Smoked Bacon & White Cheddar Risotto	
STONINGTON LOBSTER	MKT	SEA SCALLOPS*	42
Steamed or Grilled 2 lb Lobster Asparagus, Lemon Butter		Charred Heirloom Cauliflower, Caper-Raisin Butter Sauce	
<i>*Consider adding Maryland Crab Stuffing MKT</i>			
CEDAR PLANK ATLANTIC SALMON*	37		
Charred Brussels Sprouts, Poached Fingerling Potatoes, Lemon Vinaigrette			

Steaks & Chops*

PRIME RIB*		9oz. FILET MIGNON*	63
12oz. Queen Cut	50		
16oz. King Cut	55	16oz. PRIME BONE-IN NY STRIP*	72
<i>Served with Au Jus, Horseradish Cream</i>			
14oz. NEW YORK SIRLOIN*	49	CEDARS SIGNATURE "SURF & TURF" FOR TWO*	190
14oz. RIBEYE*	58	36oz. Tomahawk Ribeye, Steamed 2 lb Lobster, Bourbon Au Poivre Sauce, Loaded Potato Puree, Asparagus with Bearnaise	
36oz. TOMAHAWK*	98	COLORADO LAMB CHOPS*	69
12oz. BONE IN FILET MIGNON*	72		

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Steak Add-Ons

LOBSTER TAIL*	23	GORGONZOLA DOLCE GRATIN	6
PAN SEARED SEA SCALLOPS*	19	BOURBON AU POIVRE SAUCE	6
GARLIC SHRIMP	15	BÉARNAISE SAUCE	6
		RED WINE DEMI	6

Side Dishes For Sharing 13

CREAMED SPINACH	FRENCH FRIES
ROASTED BABY CARROTS	ROASTED BRUSSELS SPROUTS & BACON
FORAGED MUSHROOMS	BAKED POTATO
GREEN BEAN SAUTÉ	POTATO PURÉE
GRILLED ASPARAGUS	MAC & CHEESE



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