



## Appetizers

<b>LUMP CRAB CAKE</b> Pickled Fennel Slaw Mustard Remoulade	<b>26</b>	<b>LOCAL STEAMED MUSSELS</b> White Wine Mustard Cream Grilled Country Bread	<b>18</b>
<b>THE MEATBALL</b> Beef & Pork Blend   Stewed Tomatoes Ricotta   Gremolata	<b>20</b>	<b>WHIPPED RICOTTA</b> Confit Tomatoes   Smoked Honey Grilled Sourdough	<b>15</b>
<b>POINT JUDITH CALAMARI</b> Marinara Sauce Lemon Caper Aioli	<b>18</b>	<b>FRIED GREEN TOMATO</b> Mortadella   Pimento Cheese Red Onions Relish	<b>17</b>

### OYSTERS ROCKEFELLER 22

Smoked Bacon | Spinach | Pecorino Cream | Brown Butter Crumbs

## Chilled Seafood

### LOCAL OYSTERS & CLAMS\* 5

Chef Sourced | Ask Your Server For Today's Selection

### JUMBO POACHED SHRIMP 24

Cocktail Sauce | Fresh Lemon

### ALASKAN KING CRAB LEGS 65

Half Pound | Dijon Mustard Dressing

### PETITE SEAFOOD TOWER\* (2PPL) 90

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

### GREAT CEDAR CHILLED SEAFOOD TOWER\* (4PPL) 165

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



## Soups & Salads

<b>LOBSTER BISQUE</b> Sherry Wine   Brown Butter Creme Fraiche	<b>16</b>	<b>NEW ENGLAND CLAM CHOWDER</b> Chopped Clams   Smoked Bacon Russet Potatoes   Oyster Crackers	<b>14</b>
<b>CAESAR</b> Romaine Hearts   Garlic Croutons Parmesan   White Anchovy Dressing	<b>16</b>	<b>FRENCH ONION SOUP</b> Caramelized Onions   Beef Jus Gruyere Cheese	<b>15</b>
<b>SIMPLE GREENS</b> Pickled Fennel   Shaved Radish Grape Tomatoes   Preserved Lemon Vinaigrette	<b>15</b>	<b>BURRATA</b> Heirloom Tomatoes   Charred Onions Jam Arugula Sunflower Pesto	<b>18</b>

### CHOPHOUSE WEDGE 18

Baby Tomatoes | Maytag Blue Cheese | Applewood Smoked Bacon  
Crispy Onions | Chive | Buttermilk Ranch

### ADD TO ANY SALAD

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

## Main Plates

<b>BEEF SHORT RIBS</b> Potatoes Purée   Roasted Baby Carrots Brussels Sprouts   Natural Jus	<b>42</b>	<b>POTATO ENCRUSTED FLOUNDER</b> Creamed Leeks   Red Wine Mustard Jus Sea Bean Salad	<b>42</b>
<b>ROASTED CHICKEN</b> Potatoes Purée   Wild Mushrooms Preserved Lemon Gravy	<b>38</b>	<b>PORK SHANK OSSO BUCCO</b> Cauliflower Purée   Roasted Carrots Hopped Sorghum Glaze	<b>48</b>
<b>ATLANTIC SALMON*</b> Confit Fingerling Potatoes   Crispy Brussels Sprouts   Preserved Lemon Dressing	<b>40</b>	<b>DAY BOAT SCALLOP</b> Truffled Lobster Risotto Smoked Pork Belly   Parmesan	<b>48</b>

### SPAGHETTI POMODORO 28

Marinara Sauce | Tomatoes Confit | Parmesan | Ricotta | Basil



## Cedars Classics

### TWIN LOBSTER TAILS 60

Steamed Lobster Tails | Asparagus | Lemon | Butter  
Maryland Crab Stuffed +25

### TWO POUND MAINE LOBSTER 85

Asparagus | Asparagus | Butter  
Steamed | Broiled or Stuffed +25

### "SURF & TURF"\* 95

9oz Filet | 1 Butter Poached Lobster Tail | Asparagus  
Potato Purée | Sauce Bearnaise

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

32oz Tomahawk Ribeye | 2 Butter Poached Lobster Tails | Asparagus  
Potato Purée | Au Poivre Sauce

## Steaks & Chops

### 14oz CHAIRMAN CUT PRIME RIB\*

55

Au Jus | Horseradish Cream

### 14oz RIBEYE\*

65

### 24oz PORTERHOUSE\*

95

### 32oz TOMAHAWK\* FOR TWO

135

### 9oz FILET MIGNON\*

65

### 12oz BONE-IN FILET MIGNON\*

80

### 14oz NEW YORK SIRLOIN\*

55

### 12oz WAGYU FLAT IRON\*

78

### 18oz DOUBLE-CUT BERKSHIRE PORK CHOP\* 58

### 12oz BISON STRIP\*

68

### COLORADO LAMB CHOPS\*

69



## Sauces 5

RED WINE BORDELAISE  
PEPPERCORN AU POIVE  
F1 STEAK SAUCE

TARRAGON BEARNAISE  
MAYTAG BLUE CHEESE BUTTER  
ROASTED GARLIC & HERB BUTTER

## Enhancements

LOBSTER TAIL 28  
SHRIMP SCAMPI 15

SEA SCALLOPS 20  
CRAB OSCAR TOPPER 25

## Side Dishes 13

BUTTERED ASPARAGUS  
ROASTED CARROTS  
CREAMED SPINACH  
LOADED BAKED POTATO +5  
MUSHROOMS & ONIONS

WHIPPED POTATOES  
GIANT BAKED POTATO  
STEAK FRIES  
MAC & CHEESE  
LOBSTER MAC & CHEESE +10



## The Mashantucket Pequot

The tribal symbol is both a reflection of the 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 signature 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.”

\*Items marked with an asterisk may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Before placing your order, please inform your server if a person in your party has a food allergy.

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