

cedars

STEAKS & OYSTERS

Appetizers

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

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

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

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**

Sandwiches

Served with Fries and Pickle

CLASSIC CHEESEBURGER* Vermont Cheddar Lettuce Tomatoes Onions	22	CEDARS SHAVED PRIME RIB FRENCH DIP* Au Jus Horseradish Cream	25
BBQ BACON CHEESEBURGER* Vermont Cheddar Smoked Bacon Bourbon BBQ Crispy Onions	24	CEDARS BLT Fried Green Tomatoes Slab Bacon Arugula Pimento Cheese Spread Sourdough	20
CHEF'S BURGER* Havarti Cheese Appalachian Bacon Jam Smoked Chili Mayo	24	HOT LOBSTER ROLL Maine Lobster Lemon Buttered Brioche Roll	29
		CRAB CAKE SANDWICH Lettuce Tomatoes Toasted Brioche Bun Lemon Caper Remoulade	26

THE MEAN ITALIAN 18
Mortadella | Sopressata | Prosciutto | Pickled Red Onions
Provolone | Calabrian Chili Aioli | Focaccia

Entrées

ATLANTIC SALMON* Confit Fingerling Potatoes Crispy Brussels Preserved Lemon Dressing	40	9oz FILET MIGNON* Asparagus Potatoes Purée Red Wine Demi	65
ROASTED CHICKEN Potatoes Purée Wild Mushrooms Preserved Lemon Gravy	38	14oz CHAIRMAN CUT PRIME RIB* Au Jus Horseradish Cream	55
SPAGHETTI POMODORO Marinara Sauce Tomatoes Confit Parmesan Ricotta Basil	24	STEAK & FRIES* Wagyu Flat Iron Steak Salted Steak Fries Garlic Compound Butter	78



The Mashantucket Pequots

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 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.”

*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.