

APPETIZERS

CEDARS STUFFED MUSHROOMS \$12

Italian Sausage, Baby Spinach, Roasted Peppers & Three Cheese Blend

STONINGTON SEA SCALLOPS \$16

Panko Crusted, Pan-Fried, Lime Butter & Roasted Vegetable Salsa

“LAND & SEA” SHORT RIB RAVIOLI WITH SEA SCALLOP \$16

Roasted Shallot Demi, Herb Butter

BBQ SHRIMP \$18

Applewood Smoked Bacon Wrapped Jumbo Shrimp, Chipotle BBQ

JUMBO LUMP CRAB CAKE \$18

Cajun Rémoulade

RAW BAR

CLAMS ON THE HALF SHELL \$12

New England Selection, Horseradish, Lemon & Cocktail Sauce

OYSTERS ON THE HALF SHELL \$16

Seasonal Selection, Horseradish, Lemon & Cocktail Sauce

SHRIMP COCKTAIL \$18

Horseradish, Lemon & Cocktail Sauce

LUMP CRABMEAT \$18

Cocktail Sauce & Dijon Dipping Sauce

ALASKAN KING CRAB LEGS \$28

Half Pound, Dijon Dipping Sauce

SOUPS / SALADS *Available with Choice of Dressing- Thousand Island, Caesar, Citrus Vinaigrette, Balsamic Vinaigrette, Bleu Cheese or Honey Dijon*

CLASSIC NEW ENGLAND CLAM CHOWDER \$7

Oyster Crackers

FRENCH ONION SOUP GRATINÉE \$8

Baked Golden Brown with Swiss & Gruyère Cheeses

LOBSTER BISQUE \$9

Sherry & Fresh Chives

CEDARS HOUSE SALAD \$8

Crisp Garden Greens, English Cucumber, Red Onion, Tomato & Shredded Carrot

TRADITIONAL ICEBERG WEDGE \$10

Bacon, Red Onion & Tomato, Bleu Cheese Dressing

BEEFSTEAK TOMATO & RED ONION SALAD \$10

Gorgonzola Cheese, Fresh Basil & Balsamic Vinaigrette

CAESAR SALAD \$10

Crisp Romaine Hearts, Garlic Croutons & Shaved Parmesan

With Grilled Chicken \$14 or Shrimp \$17



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”.



Item may be cooked to order.



Item is served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Gratuity of 18% added to all parties of 8 or more.

STEAKS 🔥 *Angus Beef Seasoned with our House Recipe Spice Blend*

NEW YORK SIRLOIN \$42

FILET MIGNON \$42

BONE-IN RIBEYE \$46

FILET & SHRIMP \$46
Filet Mignon & Jumbo Shrimp

PORTERHOUSE \$48

PRIME RIB

Baked Potato, Au Jus & Horseradish Cream
Regular Cut \$38 Cedars Cut \$44

KANSAS CITY SIRLOIN \$48

SURF -N- TURF \$48

Center-Cut Filet Mignon & Cold Water Lobster Tail,
Drawn Butter

ENTRÉES

ORGANIC HALF ROASTED CHICKEN \$25
Wild Mushroom Sauce

BRAISED BEEF SHORT RIBS \$28
Boneless Short Ribs, Tomatillo & Poblano Relish

KUROBUTA PORK CHOP 🔥 \$29
Bone-In, Port Wine Braised Apple & Caramelized Onion

DOUBLE-CUT COLORADO LAMB CHOPS 🔥 \$40
Fresh Herb Demi-Glace

SEAFOOD *Sourced Fresh Daily*

CEDAR PLANK FILLET OF SALMON \$28
Shallot-Herb Vinaigrette

SHRIMP LINGUINI \$28
Jumbo Shrimp, Roasted Garlic, Herb Butter & Fresh Tomato

BAKED ATLANTIC COD \$31
Lobster, Shrimp & Sea Scallops, Madeira Cream

PAN-SEARED STONINGTON SEA SCALLOPS \$32
Sautéed Spinach

GRILLED CENTER-CUT SWORDFISH \$33
Lemon-Caper Butter

BAKED STUFFED SHRIMP \$40
Lump Crab Stuffing & Lemon Butter

TWIN COLD WATER LOBSTER TAILS \$50
Drawn Butter & Lemon

CHEF'S DAILY SEAFOOD SELECTION Market Price
Fresh Local Seafood

MAINE LOBSTER Market Price
2 ½ Pound Lobster Steamed or Broiled, Lemon & Drawn Butter

STEAK TOPPERS \$3

**ROASTED SHALLOT
DEMI-GLACE**



**ASIAGO CHEESE &
SMOKED BACON**



**GORGONZOLA
GRATINÉE**





**BÉARNAISE
SAUCE**



**WILD MUSHROOM
SAUCE**

SIDES \$7

BAKED POTATO • **BAKED SWEET POTATO** • **STEAK FRIES**
MASHED POTATOES • **MAC -N- CHEESE** • **CREAMED SPINACH**
STEAMED ASPARAGUS • **ROASTED CORN** • **ROASTED MUSHROOMS**
CARAMELIZED ONIONS • **SAUTÉED GREEN BEANS**

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