

CHEDAR

Soups

Soup of the Day \$MP
always..... specially created in house

Appetizers

Crab Dip	\$16.00
stoned wheat crackers, house crostinis	
Seafood Skins	\$18.00
shrimp, scallops, lump crab, baked potato wedges, sharp cheddar, sour cream	
Smoked Salmon	\$16.00
hard boiled egg, capers, red onion, cream cheese, cocktail sauce, Dijon dill sauce	
Grilled Jerk Shrimp	\$15.00
large shrimp, grilled fresh pineapple, curry coconut mango drizzle	
Baked Brie	\$18.00
slivered almond, 100% pure Quebec maple syrup drizzle, grapes, apples, stoned wheat crackers, house crostinis	
Fried Green Tomatoes	\$15.00
tomato slices, goat cheese, panko, red pepper coulis	
Feta Bruschetta Baguette	\$15.00
pesto seared baguette, seasoned cherry tomatoes, fresh garlic, feta, fresh basil, balsamic drizzle	
Sweet Potato Fries	\$10.00
house prepared, chipotle aioli, vanilla maple sauce	

Salads

Spring Mix	\$11.00
mixed greens, grape tomatoes, craisins, caramelized walnuts, bleu cheese, house balsamic vinaigrette	
Caesar Salad	\$11.00
romaine or kale, fresh parmesan cheese, house croutons, Caesar dressing	
Kale and Roasted Sweet Potato	\$14.00
red onion, crumbled feta, EVOO lemon dressing	
Arugula, Beet and Goat Cheese	\$14.00
red and gold beets, walnut encrusted goat cheese, house balsamic vinaigrette	

Specialty Salads

choose any protein below with any choice of above salad

Jerk Chicken \$22.50	Jerk Pork \$24.50	Ahi Tuna \$32.00	
Salmon \$29.00	Jerk Shrimp \$25.00	Duck \$31.00	Filet \$42.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For special dietary needs, please ask your server

CEDAR

Entrees

Fresh Grilled Ahi Tuna	\$32.00
med-rare, soy reduction, wasabi crême drizzle, seaweed salad, rice, vegetable	
Fresh Grilled Salmon	\$29.00
soy ginger glazed, parmesan lemon orzo, vegetable	
Crab Cakes	\$39.00
(2) jumbo lump, delicately seasoned, no filler, broiled, rice, vegetable	
New England Baked Stuffed Shrimp	\$30.00
4 jumbo shrimp, fresh seafood stuffing, lemon orzo, vegetable	
Cashew Encrusted Halibut	\$39.75
pan seared, pineapple jalapeno cream, rice, vegetable	
Shrimp, Scallops, & New Zealand Mussels	\$28.00
penne pasta, pernod scented tomato cream, fresh grated parmesan, green peas	
Cedar Paella	\$39.00
large shrimp, large scallops, mussels, crab, chicken, chorizo, capers, fresh garlic, spices, saffron rice, sauteed vegetables, green peas	for TWO \$75.00
Cedar Chesapeake Chicken	\$28.00
a creamy, cheesy lump crab blend, baked, melted cheddar, mashed redskins, veg	
Jerk Pork Tenderloin	\$24.50
jerk seasoned, grilled, curry coconut mango drizzle, rice, vegetable	
Hoisin Glazed Boneless Duck Breast	\$31.00
hoisin glaze, grilled med rare, house garlic mashed redskins, vegetable	
Filet Mignon	\$42.00
8oz hand-cut filet, crumbled bleu cheese, demi-glace, sauteed mushrooms, house garlic mashed redskins, vegetable	
Vegetarian Stuffed Portabella Mushroom	\$22.75
large portabella mushroom, sweet potato, vegetable & black bean mix, feta, house tahini drizzle, starch, vegetable	

————— add a Crab Cake to any plate \$18.00 —————

On the lite Side

Cedar Burger	\$18.00	Crab Cake Sandwich	\$21.00
cheese, bacon, sauteed mushroom, sauteed onions, lettuce, tomato, fries		lump crabmeat, no filler, broiled, soft Kaiser, fries	

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