

CEDAR

With the goal of providing the best experience to our customers as we navigate a decline in staffing, we are serving a condensed menu. We thank you for your support and understanding, and are very grateful for our cedar staff and family.

Soup

French Onion Soup \$10.50

beef broth, white wine, , caramelized onions, house crouton, melted Swiss

Appetizers

Crab Dip \$16.50

stoned wheat crackers, house crostinis

Smoked Salmon \$17.50

hard boiled egg, capers, red onion, cream cheese, cocktail sauce, Dijon dill sauce

Grilled Jerk Shrimp \$16.00

large shrimp, fresh pineapple salsa, curry coconut mango drizzle

Baked Brie \$18.50

slivered almonds, 100% pure Quebec maple syrup drizzle, grapes, apples, stoned wheat crackers, house crostinis

Feta Bruschetta Baguette \$15.00

pesto seared baguette, seasoned cherry tomatoes, fresh garlic, feta, fresh basil, balsamic drizzle

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

Specialty Salads

choose any protein below with any choice of salad

Jerk Chicken \$24.00	Jerk Pork \$26.00	Filet \$48.00	
Crab Cake \$34.00	Jerk Shrimp \$31.00	Salmon \$32.00	Ahi Tuna \$33.00

• this is the total price including the salad •

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

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Entrees

Fresh Grilled Ahi Tuna	\$33.00
med-rare, soy reduction, wasabi crême drizzle, seaweed salad, rice, vegetable	
Fresh Grilled Salmon	\$32.00
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	\$40.50
pan seared, pineapple jalapeno cream, rice, vegetable	
Shrimp, Scallops, & New Zealand Mussels	\$32.00
penne pasta, pernod scented cream, fresh grated parmesan	
Cedar Paella	\$41.00
large shrimp, large scallops, mussels, crab, chicken, chorizo, capers, fresh garlic, spices, saffron rice, sauteed vegetables, green peas	
	for TWO \$78.00
Cedar Chesapeake Chicken	\$29.00
a creamy cheesy lump crab blend, baked, melted cheddar, mashed redskins, veg	
Jerk Pork Tenderloin	\$26.00
jerk seasoned, grilled, curry coconut mango drizzle, rice, vegetable	
Filet Mignon	\$48.00
8oz hand-cut filet, crumbled bleu cheese, demi-glace, sauteed mushrooms, house garlic mashed redskins, vegetable	
Vegetarian Stuffed Portabella Mushroom	\$24.75
large portabella mushroom, sweet potato, vegetable & black bean mix, feta, house tahini drizzle, starch, vegetable	

_____ add a Crab Cake to any plate \$19.00 _____

_____ On the lite Side _____

Crab Cake Sandwich	\$22.00
lump crabmeat, no filler, broiled, soft Kaiser, fries	

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