



Appetizers

Sautéed Mushrooms

A traditional Cedars favorite with plenty of fresh mushrooms sautéed with celery, onions, white wine and seasonings

***Prawn Cocktail** Jumbo shrimp , spiced, steamed and chilled*

***Crab Cakes** Sautéed and laced with lobster sauce*

Mesquite Smoked Rainbow Trout & Cheese

With garlic Sourdough toast

***Pan Fried Oysters** Dusted with Panko, pan fried golden brown*

***Bruschetta** With fresh pesto*

***New England Clam Chowder** Made fresh daily from scratch*

Onion Rings

***Chicken Strips** With seasoned fries and tarter*

Calamari

***Smoked Salmon & Artichoke Dip** With garlic Sourdough toast*

***Mozzarella Sticks** Our own hand rolled*

***Salad Bar** All you can eat, per person*

***Chilled Seared Ahi** *Ask for availability**

Sprinkled with sesame seeds and seared to medium rare , sliced and served chilled, with sweet pickled ginger wedges, wasabi, and soy sauce .





Seafood

Jumbo Coconut Prawns

Four large prawns, served with Peanut sauce & Marmalade

Grilled Shrimp

Served on a bed of rice with Sweet peppers, garlic, shallots and onions

Prawns

Lightly coated with our own seasoned breading mix and deep fried

Shrimp Scampi

Sautéed with mushrooms, fresh garlic, shallots, and a splash of white wine

Salmon Béarnaise

Fresh King filet topped with a generous portion of crab meat and our own fresh béarnaise sauce

Calamari Picatta *When available* Parmesan and caper breaded and sautéed, laced with a lemon caper beurre blanc.

Seared Ahi *Ask for availability*

Thick sliced, sprinkled with sesame seeds and pink peppercorns. Accompanying dips: wasabi, and soy sauce (We recommend searing to medium rare)

Oysters

Fresh, North Pacific oysters, lightly coated with Panko bread crumbs, pan fried to your taste

Seafood Combo

½ pound of Alaskan King Crab legs, 3 breaded Prawns or 2 Coconut Prawns and a 4 oz. char broiled cut of tonight's fresh fish

Lobster Tail *10 - 12 oz., broiled, cold water Australian Rock lobster tail*

Alaskan King Crab Legs *1 / 2 pound or One pound*

All entrees include choice of Clam Chowder or Salad Bar and warm bread.

All entrees, except pastas and salads, include your choice of baked potato, garlic mashed potato or country rice.





Fresh Fish

Served with your choice of:

*Lemon Butter Caper Sauce * Tropical Fruit Salsa*

Chilled Cucumber Dill Sauce

Mahi Mahi

A moist, delicate, white meat with mild flavor and texture

King Salmon

Soft texture flesh ranges from off-white to a bright red

Halibut

Sweet tasting with a tender, moist, flaky meat...(ask for availability)

Swordfish

A firm mild flavored fish with a medium fat content

****Ahi Tuna***

A pink meat with a firm texture and a nutty-like flavor

Blacken Any Fish of Your Choice

Coated with our own blend of Cajun spices and blackened on a cast iron skillet

All entrees include choice of Clam Chowder or Salad Bar and warm bread.

All entrees, except pastas and salads, include your choice of baked potato, garlic mashed potato or country rice

Salads

Chicken Caesar Salad

6 oz. Chicken breast, broiled and diced, over a Caesar salad, sprinkled with sliced almonds and dried

Blackened Salmon Caesar

An 8 oz. Cajun Spiced Salmon filet

Seafood Caesar

A generous portion of Dungeness Crab & Bay Shrimp

All salads are accompanied by Clam Chowder and warm bread.





Poultry

Chicken Marco Polo

*Charbroiled with fresh broccoli, mushrooms, and onions.
In a delicate Dijon mustard sauce topped with cheddar cheese*

Chicken Piccata

*Charbroiled with artichoke hearts, capers, fresh lemon,
fresh garlic, and white wine*

Chicken Oscar

*Charbroiled and topped with crab meat, steamed asparagus spears
and our own fresh béarnaise sauce*

Pasta

Chicken Fettuccine

*Green peppers, onions, mushrooms, and broccoli in a
creamy pepper jack cheese sauce, topped with Parmesan cheese*

Lobster Papardelle

*Langostino lobster and shrimp sautéed with shallots and served on
a bed of wide ribbons of pasta in a lobster cream sauce,
topped with Parmesan cheese*

Pasta and Smoked Salmon

*Wide pasta ribbons and freshly smoked salmon served with, capers, shallots
and garlic a lemon cream sauce, fresh dill, topped with Roma tomatoes,
and Parmesan cheese*

Seafood Fettuccine

*Dungeness Crab, Langostino Lobster, Bay Shrimp, shallots and black olives
in a creamy Alfredo sauce topped with Parmesan cheese*

Pork

20 oz. Biergarten Pork Chop

Char-broiled and basted with our famous biergarten sauce

All entrees include choice of Clam Chowder or Salad Bar and warm bread.

*All entrees, except pastas and salads, include your choice of baked potato,
garlic mashed potato or country rice*





Beef

***Prime Rib of Beef** (while it lasts)

Midwestern aged Angus beef, hand selected

8 oz. or 10 oz. or 14 oz. Maxi Cut

***New York Steak** *11oz. U.S.D.A. Angus center cut*

***Ribeye Steak** *12 oz. , aged 35 days, and hand cut*

***Top Sirloin** *8oz. full trim, U.S.D.A Sterling Silver Angus cut*

***Pepper Steak** *Sautéed with crushed peppercorns, fine brandy & cream*

8 oz. Filet Mignon

11 oz. New York Steak

12 oz. Rib Eye Steak

***Filet Mignon** *Center cut 8 oz. Midwest Angus*

***Biergarten Steak**

House Specialty 8 oz. filet mignon basted with beer and spices

***Steak Béarnaise**

8 oz. filet mignon topped with crab meat and fresh béarnaise sauce

Combinations

Add to any entrée

3 Prawns or 2 Coconut Prawns or 3 Oysters

Crab....1/2lbs **Lobster**....5 to 6 oz. Australian Tail

Surf & Turf

with 8 oz. Prime Rib and your choice of

3 Prawns or 2 Coconut Prawns or 3 Oysters

All entrees include choice of Clam Chowder or Salad Bar and warm bread.

All entrees, except pastas and salads, include your choice of baked potato, garlic mashed potato or country rice

Split a meal , including choice of extra potato or rice3.00

***Wash. DOH Notice:** All beef products are cooked to order - Consuming raw or undercooked meats, fish, or shellfish may increase your risk of food borne illness.





Desserts

Ice Cream

Vanilla, with chocolate, raspberry or strawberry topping if desired

Rainbow Sherbet

A blend of Raspberry, Lime and Orange Sherbet

Chocolate Sin

Fudge-like wedge of Belgian chocolate and espresso with raspberry Melba sauce

Mud Pie (We make our own)

Huge slice, made with an Oreo crust and a Kona coffee ice cream with a layer of fudge, whipped cream and shaved chocolate

Cheese Cake

New York style, served plain, or with raspberry or strawberry sauce

Triple Berry Crumble

A refreshingly tangy three berry mix in a delicate pastry crust, served warm, under a scoop of vanilla ice cream

Crème Brule

Vanilla custard, whipped to perfection in our kitchen, chilled, and topped with caramelized sugar torched to order by your server

Key Lime Pie

A tart blend ,with Florida Keys lime juice and a light meringue in a graham cracker crust

Sorry No Checks Accepted

18% gratuity is added for 6 or more separate checks and groups of 8 or more.

18% gratuity on all to-go orders.

Corkage for your own bottle of wine with dinner will be \$10.00 each

visit our web site @ www.cedarsrest.com



