

The Cedar Room

Appetizers

Lobster Tempura

Golden fried skewered lobster in a crisp tempura batter served over a marinated seaweed salad ~ finished with sweet soy and wasabi.

Portobello Mushroom

Char grilled marinated Portobello mushroom served over mixed greens topped with a grape tomato salsa ~ drizzled with a shallot vinaigrette dressing.

Spinach & Mozzarella

Char grilled flatbread topped with shredded mozzarella, roasted tomatoes and sauteed spinach ~ drizzled with a basil aioli.

Smoked Chicken

Cedar smoked breast of chicken served over a Cajun corn and avocado timbale ~ drizzled with a roasted red pepper rosemary vinaigrette dressing.

Fruit Plate★

Slices of cantaloupe, honeydew and watermelon, served with a blueberry compote ~ drizzled with a lavender infused yoghurt.

Soups

Yellow Split Pea

Or

Cream of Vegetable★

Salads

Island Greens★

*Fresh garden greens served with your choice of dressings...
Italian, ranch, blue cheese, honey dijon, thousand islands,
or our creamy peppercorn house blend.*

Greek Salad★

Thyme and lemon marinated cucumbers, cherry tomatoes, onions, peppers and olives ~ served on a bed of baby greens and topped with crumbled feta cheese.

Entrées

Flank Steak

*Spice grilled Certified Angus Beef flank steak served medium rare over a ratatouille grilled vegetable kebab and golden fried potato wedges
~ finished with classic béarnaise sauce.*

Rockfish

Blackened local rockfish fillet served over peas'n'rice with baked spaghetti squash ~ finished with a lemongrass papaya cream sauce.

Roast Chicken

Oven roasted basil and olive oil marinated breast of chicken served over garlic whipped potatoes and a sauteed bean medley ~ finished with a tomato ancho chili coulis.

Eggplant Parmesan

Golden fried eggplant layered with parmesan cheese and baked in a roasted tomato sauce ~ topped with garlic bread.

Lamb Tenderloin

Bacon wrapped lamb loin served over garlic whipped potatoes and buttered broccoli ~ finished with an apricot brandy mint jus.

Sea Scallops

Lemon pepper seared sea scallops served over peas n' rice with sauteed asparagus ribbons ~ finished with a white wine leek and dill cream sauce.

Beef Osso Bucco

Tender beef shank braised in a Merlot pancetta jus; served with garlic whipped potatoes and sauteed kale ~ topped with caramelized red onions.

Orecchiette Pasta

Shell shaped pasta tossed in a white wine cream sauce with roasted cherry tomatoes and baby arugula ~ topped with sliced Scottish smoked salmon.

★ Denotes gluten free options

Please let your server know of your preference.

***** Fresh Bermuda produce is always used when available*****