

# *The Cedar Room*

## *Appetizers*

### *Sesame Chicken*★

*Sesame marinated breast of chicken char grilled and served over marinated seaweed salad ~ drizzled with a lemongrass ginger vinaigrette dressing.*

### *Caprese Salad*★

*Thin slices vine ripened tomatoes and sliced mozzarella served over baby arugula greens ~ topped with an aged balsamic syrup.*

### *Denver Lamb Ribs*

*Char grilled marinated Denver lamb ribs braised in a minted barbeque sauce ~ served over a pickled fennel salad.*

### *Rope Mussels*

*Tender Prince Edward Island mussels simmered in a white wine dill cream ~ topped with garlic bread.*

### *Tuna Carpaccio*

*Shaved thin slices of yellowfin tuna topped with baby arugula, shaved asiago cheese, and roasted cherry tomatoes ~ drizzled with a lime parsley vinaigrette dressing.*

## *Soups*

### *Cream of Asparagus*

*Or*

### *French Onion*

## *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.*

### *Caesar Salad*

*Crisp romaine lettuce tossed with parmesan cheese and garlic croutons in our home made Caesar salad dressing.*

## Entrées

### Short Rib

*Slow roasted Certified Angus short rib of beef braised in a Merlot Jus; served over onion braised potatoes and sauteed spinach ~ topped with frizzled potatoes.*

### Red Hind

*Paprika seared red hind fish fillet served over scallion infused rice and sauteed butternut squash ~ finished with a champagne cream sauce.*

### Porterhouse Chop

*Char grilled spice rubbed porterhouse chop served over onion braised potatoes and grilled zucchini ~ finished with a calvados jus.*

### Fettuccine Pasta

*Flat egg noodles tossed with artichokes, garden peas and sauteed spinach in a garlic cream sauce ~ topped with shaved parmesan cheese.*

### Lamb Loin

*Bacon wrapped tender lamb loin served with onion braised potatoes and sauteed French beans ~ finished with a roasted shallot Madeira jus.*

### Atlantic Salmon

*Char grilled lemon pepper dusted salmon fillet served over scallion infused rice and sauteed arugula ~ finished with a white asparagus cream sauce.*

### Shrimp Tempura

*Golden fried tiger shrimp in crisp tempura batter served over scallion rice and Sweet soy vegetables ~ finished with a sake wasabi cream and frizzled nori.*

### Chicken & Grilled Vegetable Risotto★

*Creamy Italian rice tossed with grilled chicken and grilled vegetables ~ topped with shaved asiago cheese.*

**★ Denotes gluten free options**

*Please let your server know of your preference*

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