

# *The Cedar Room*

## *Appetizers*

### *Crab Cake*

*Golden fried crab, corn and scallion cake served over mixed greens  
~ finished with a mango jalapeno salsa and lime avocado aioli.*

### *Duck Confit*

*Tender slow braised duck leg served over a carrot and fennel slaw  
~ finished with a grand Marnier jus and mandarin orange segments.*

### *Pepperoni & Three Cheese Flatbread*

*Char grilled flatbread topped with a roasted garlic tomato basil sauce  
~ topped with sliced pepperoni and three Italian cheeses.*

### *Cheesecake*

*A savory cheese cake flavored with truffles, set over a mixed nut crust and served with grilled  
spring onions and grape tomato salsa ~ drizzled with a port wine reduction.*

### *Smoked Salmon*

*Thin slices of Scottish smoked salmon topped with a red onion caper potato salad  
~ served over mixed greens and drizzled with a lemon dill vinaigrette dressing.*

## *Soups*

### *Leek & Potato*

*or*

### *Chicken Consommé* ★

## *Salads*

### *Island Greens* ★

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

### *Baby Green Salad* ★

*Baby greens tossed with grilled halloumi cheese, toasted pistachio and  
poached apples in a siracchi strawberry vinaigrette dressing.*

## Entrées

### New York Strip Steak

*Char grilled barbeque rubbed Certified Angus striploin of beef served with golden fried potato wedges and a sauteed bean medley ~ finished with a honey mustard jus.*

### Rockfish

*Jerk seasoned rockfish fillet served over coconut infused cous cous and sauteed spinach ~ finished with a Tequila ginger cream sauce.*

### Mini Veal Rack

*Oven roasted mini veal rack stuffed with sage, onion and brie ~ served with Anna potatoes and roasted root vegetables and finished with a Marsala tarragon jus*

### Roast Chicken

*Herb marinated breast of chicken served with Anna potatoes and buttered broccoli ~ finished with a lemon thyme jus.*

### Wahoo

*Char grilled parsley and olive oil marinated wahoo fish fillet served over coconut infused cous cous and sauteed vegetables ~ finished with a yellow pepper coulis.*

### Sea Scallops

*Seared sea scallops served in a golden baked puff pastry case with sauteed leeks ~ finished with a garden pea coulis.*

### Risotto

*Creamy Italian rice tossed with spinach, grilled red peppers and toasted pine nuts ~ drizzled with a sun dried tomato pesto .*

### Lentil Curry

*Tender lentils and vegetables simmered in a cilantro curry sauce ~ served over Anna potatoes and topped with frizzled puppodums.*

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

*★ Denotes gluten free options*

*Please make your server aware of this preference*