

The Cedar Room

Appetizers

Crab & Salmon Tower

Layers of flaky crab, Atlantic salmon, avocado and peppers marinated in a lemon dill mayonnaise and served over shaved cucumber ~ drizzled with a saffron aioli.

Spinach & Tomato Flatbread

Golden baked flatbread topped with mozzarella basil pesto cherry tomatoes and sauteed spinach ~ drizzled with a roasted garlic aioli.

Golden Fried Brie

Panko fried brie cheese served over a citrus apple and fennel slaw ~ finished with wild berry compote and caramelized red onions.

Escargot

Tender snails and button mushrooms simmered in a white wine garlic cream sauce ~ topped with parmesan bread.

Beef Carpaccio

Thin slices of Certified Angus tenderloin of beef topped with baby arugula, shaved red onions and parmesan cheese ~ drizzled with a crack pepper truffle vinaigrette dressing.

Soups

Eggplant & Tomato

or

Bermuda Fish Chowder★

Salads

Island Greens★

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

Arugula Salad

Baby arugula greens tossed with artichokes, sun dried tomatoes and pickled mushrooms in a red onion vinaigrette dressing.

Entrées

Filet Mignon

Seared Certified Angus tenderloin of beef served over a pan fried rosti cake with sauteed snow peas ~ finished with a roasted garlic thyme jus.

Tuna Nicoise

Char grilled yellowfin tuna fillet served over a warm potato, French bean, olive, tomato and caper salad ~ finished with a citrus dill sauce.

Pork Chop

Char grilled sage and onion dusted pork chop served over parmesan polenta fries and braised fennel ~ finished with a calvados jus.

Lobster Pasta

Pasta tubes tossed with Maine lobster, cherry tomatoes and asparagus tips in a thermador cream sauce ~ topped with parmesan cheese.

Veal Scaloppini

Flash fried veal fillet topped with provolone cheese ~ served over parmesan polenta fries & grilled zucchini and finished with a marsala jus.

Tandoori Chicken

Tandoori grilled breast of chicken served over jasmine rice and sauteed spinach ~ finished with a Thai curry cream sauce.

Tiger Shrimp

Garlic and parsley buttered tiger shrimp served over jasmine rice and sauteed pumpkin ~ finished with a vodka basil tomato coulis and frizzled leeks.

Wild Mushroom Risotto

Creamy Italian rice tossed with wild mushrooms, scallions and sun dried tomatoes ~ topped with shaved parmesan cheese.

★ Denotes gluten free options

Please let your server know of your preference.

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