



Appetizers

Crispy Calamari \$14

Lightly Fried, Honey-Dijon Aioli

Shrimp Cocktail \$21

Poached Shrimp, Cocktail Sauce, Lemon

Cedarbrook Wings \$16

10 Wings with choice of Buffalo, BBQ, Teriyaki, Truffle Parmesan, Served with Celery, Bleu Cheese Dressing

Colossal Crab Cocktail \$26

Cocktail Sauce, Lemon

Cheesesteak Egg Roll \$14

Sriracha Ketchup

Seared Ahi Tuna \$16

Wakame, Soy Glaze, Diced Pineapple, Wasabi Puree, Toasted Sesame, Wonton Crisps

Shared Tapas

Flatbread Of The Day \$10

Daily Flatbread Pizza Selection

Chicken Quesadilla \$13

Grilled Chicken, Cheddar-Jack Cheese, Onions, Peppers, Sour Cream, Salsa

Baked Brie \$18

Raspberry Melba, Raisins, Strawberries & Toasted Pecans, served with Artisan Crackers

Frutti di Mare Crudo \$30

Poached Shrimp, Sesame Tuna Sashimi & Octopus served with Cocktail, Sweet Soy and Artichoke Tapenade

Soup & Salad

Soup Du Jour cup \$4 / bowl \$6

French Onion \$7 Chili Con Carne \$7

Garden Salad sm \$6 / lg \$10

Spring Mix, Grape Tomatoes, Red Onion, Cucumber, Carrot, Balsamic Vinaigrette

Caesar Salad sm \$7 / lg \$12

Hearts of Romaine, Italian Herb Croutons, Shaved Parmesan, Classic Caesar Dressing

Harvest Salad sm \$8 / lg \$14

Cinnamon Spiced Apples, Toasted Pecans, Chevre Cheese, Craisins, Granola, Baby Spinach, Maple Vinaigrette Dressing

The Wedge sm \$7 / lg \$12

Iceberg, Smoked Bleu Cheese, Bacon Bits, Red Onions, Grape Tomatoes, Bleu Cheese Dressing

Add Chicken \$6, Shrimp \$12,
Crab Meat \$22, Salmon \$17

Stir Fry

Vegetable sm \$12 / lg \$18

Chicken sm \$16 / lg \$24

Shrimp sm \$18 / lg \$28

Crisp Seasonal Vegetables, Fresh Ginger Teriyaki, Steamed White Rice

From The Sea

Skuna Bay Salmon \$30

Charbroiled fillet, Mashed Yukon Gold Potatoes, Cranberry-Orange Chutney, toasted Pumpkin Seeds

Sesame Tuna \$29

Seared, Sesame Seed encrusted Ahi Tuna, White Rice, Napa Cabbage-Wasabi Slaw, Sweet Soy Glaze

Crab Cake single \$23 / double \$38

Roasted Red Pepper Coulis, Charred Corn

The Butcher Block

8oz Filet Mignon \$48

1855 Angus Filet, Sauce Bearnaise

14oz New York Strip Steak \$42

1855 Angus Sirloin, Merlot Demi Glace

12oz Prime Reserve Pork Chop \$35

Knob Creek BBQ, Cinnamon Spiced Apples

All served with Whipped Yukon Gold Potatoes
and Fall Vegetable Medley

Pasta

Ravioli Carbonara sm \$17 / lg \$25

Ricotta & Mozzarella stuffed, Peas, Diced Ham, Parmesan Cream sauce

Chicken Rapini sm \$18 / lg \$26

Sauteed Chicken, Broccoli Rabe, Penne pasta, Roasted Red Peppers, White Wine Aglio y Olio, shaved Parmesan Cheese

Shrimp Arrabbiata sm \$22 / lg \$30

Angel Hair pasta, pan seared Shrimp, Baby Spinach, Spicy White Wine-Tomato Broth

The Parmigiana

Chicken sm \$18 / lg \$25

Veal sm \$25 / lg \$34

Italian breaded cutlet, Melted Provolone, House Marinara, Linguini

Executive Chef: Robert Iannaccone | Sous Chef: Chris Knapp
Banquet Chef: Eric Connor

Consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.