



DINNER

STARTERS

CRISPY CALAMARI | \$14
Italian Pickled Pepper Remoulade

OLIVE OIL TUNA | \$17
*Green Apple, Shallot, Fennel,
Tomato Jam, Parmesan Crostini*

**HOUSE MADE
CHEESESTEAK EGG ROLL | \$14**
Peppers, Onions, American Cheese, Sriracha Ketchup

PORK POT STICKER | \$12
Scallions, Sweet Chili Sauce, Toasted Sesame Seeds

SHRIMP COCKTAIL | \$21
Cocktail Sauce, Lemon, Old Bay

DUCK AND AVOCADO QUESADILLA | \$16
*House Cured Duck Confit, Pico de Gallo,
Pepper Jack Cheese,
Cracked Pepper and Lime Crema*

SALAD

GARDEN SALAD | \$5 | \$9
*Spring Mix, Heirloom Tomato, Red Onion,
Cucumber, Carrot*

CAESAR SALAD | \$6 | \$11
*Romaine, House Made Dressing,
Shaved Parmesan, Garlic Croutons*

THE WEDGE | \$7 | \$12
*Baby Iceberg, Bleu Cheese, Bacon Bits,
Red Onion, Bleu Cheese Dressing*

RED BEET AND BABY KALE SALAD | \$8 | \$13
*Ricotta Salata, Pistachio, Shallots, Apple,
Fresh Fennel, Orange-Balsamic Vinaigrette*

SPINACH AND BERRY | \$7 | \$12
*Candied Pecans, Goat Cheese, Strawberries,
Blackberries, Lemon-Poppy Dressing*

**GRILLED CHICKEN | \$6 | CHILLED SHRIMP | \$15 |
CRAB CAKE | \$17 | SALMON | \$17 |
CHICKEN OR TUNA SALAD | \$5 |**

SOUP KETTLE

SOUP DU JOUR | \$4 | \$6
Daily Selection

WILD BOAR CHILI | \$9
Cheddar Cheese, Cornbread Crouton

MARYLAND CRAB BISQUE | \$5 | \$9
Old Bay Popcorn

FRENCH ONION SOUP | \$7

CEDARBROOK CLASSICS

SHRIMP STIR FRY | \$24
*Pineapple-Ginger Teriyaki, Napa Cabbage, Broccoli,
Bell Pepper, White Rice, Carrot, Snow Peas*

CHICKEN PARMESAN | \$23
*Hand Breaded All Natural Chicken,
Penne Pasta, Aged Provolone Cheese*

***SESAME TUNA | \$29**
White Rice, Wasabi Slaw, Sweet Soy Reduction

THE BUTCHER SHOP

***1855 BLACK ANGUS
8 OZ. FILET MIGNON | \$48**
*Sauce Béarnaise
Oscar Style, add \$12*

***1855 BLACK ANGUS
*14 OZ. NY STRIP STEAK | \$42**
Gorgonzola and Wild Mushroom Demi Glace

***12 OZ. PRIME RESERVE PORK CHOP | \$35**
Wildflower Honey and Blackberry Glacé

***BIG GLORY BAY KING SALMON | \$31**
Pickled Tomato and Pine Nut Conserva

**BUTCHER SHOP ENTREES ARE ALL SERVED WITH AN
IDAHO BAKED POTATO AND ASPARAGUS**

MAINS

ALL NATURAL CHICKEN SALTIMBOCA | \$27
*Boursin Cheese and Charred Heirloom Tomato Risotto,
Prosciutto, House Made Mozzarella, Baby Arugula*

COLOSSAL CRAB CAKES | \$24 | \$38
*Italian Pickled Pepper Remoulade,
Traditional Cocktail Sauce,
Whipped Potatoes, Vegetable Medley*

LOBSTER AND SQUID INK RAVIOLI | \$31
*Rosa Sauce, Prosciutto, Parmesan,
Butter Poached Lobster Tail*

CHILEAN SEA BASS | \$37
*Cranberry Vinaigrette, Asparagus,
Truffle Whipped Yams*

EXECUTIVE CHEF: ROBERT J. IANNACONE, CEC, CCA | EXECUTIVE SOUS CHEF: CHRIS KNAPP

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