

The Cedar Room

Appetizers

Beef Samosa

*Golden baked filo pastry filled with sauteed beef and vegetables
~ served over mixed greens and topped with a horseradish aioli.*

Fish Croquettes

*Panko crusted fish cake croquettes served over mixed greens
~ finished with an avocado salsa and Creole tartar sauce.*

Broccoli Florets

*Golden fried broccoli florets in a crisp beer batter
~ served over a cheddar cheese sauce.*

Smoked Salmon & Asparagus

*Cracked pepper grilled asparagus wrapped with artisan greens and
smoked salmon ~ topped with shaved red onions and parmesan cheese
and drizzled with a caper vinaigrette dressing.*

Melon Cocktail

*Tender pearls of honeydew, cantaloupe, watermelon and
pineapple marinated in champagne ~ topped with a lime sorbet.*

Soups

Cream of Broccoli ★

or

Chicken Noodle

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.*

Italian Salad

*Pearls of cherry tomatoes, mozzarella, olives and roasted artichokes
tossed in a basil pesto vinaigrette dressing and served over baby arugula.*

Entrées

Roast Prime Rib

Slow roasted Certified Angus prime rib of beef served over crushed baby red potatoes and a sauteed bean medley ~ finished with a red wine jus.

Wahoo

Char grilled Jerk seasoned local wahoo fish fillet served over ginger rice and sautéed carrot ribbons ~ finished with a coconut sauce and mango salsa.

Mini Veal Rack

Oven roasted mini veal rack stuffed with wild mushrooms and brie cheese ~ served over dauphinoise potatoes & vegetable ratatouille and finished with a sage pearl onions jus.

Ravioli

Homemade ravioli filled with ricotta cheese ~ tossed in a garlic cream sauce with roasted artichokes and topped with shaved parmesan cheese.

Lamb Shank

Tender lamb shank simmered in a minted balsamic jus ~ served over dauphinoise potatoes and bacon roasted endive.

Roast Duck

Crack pepper roasted breast of duck served over dauphinoise potatoes and a buttered cauliflower puree ~ finished with a Marsala jus.

Seafood Mille Feuille

Golden baked flaky puff pastry filled with tiger shrimp, scallops, calamari and mussels ~ simmered in a miso sake cream and served over sauteed bean sprouts.

Vegetable Strudel

Golden baked filo pastry filled with sauteed vegetables and mozzarella cheese ~ served over creamed leeks.

★ Denotes gluten free options

Please let your server know of your preference.

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