**The Cedar Room**

**Appetizers**

**Lobster Tempura**
Golden fried skewered lobster in a crisp tempura batter served over a marinated seaweed salad ~ finished with sweet soy and wasabi.

**Portobello Mushroom**
Char grilled marinated Portobello mushroom served over mixed greens topped with a grape tomato salsa ~ drizzled with a shallot vinaigrette dressing.

**Spinach & Mozzarella**
Char grilled flatbread topped with shredded mozzarella, roasted tomatoes and sauteed spinach ~ drizzled with a basil aioli.

**Smoked Chicken**
Cedar smoked breast of chicken served over a Cajun corn and avocado timbale ~ drizzled with a roasted red pepper rosemary vinaigrette dressing.

**Fruit Plate★★**
Slices of cantaloupe, honeydew and watermelon, served with a blueberry compote ~ drizzled with a lavender infused yoghurt.

**Soups**

**Yellow Split Pea**

Or

**Cream of Vegetable★★**

**Salads**

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

**Greek Salad★★**
Thyme and lemon marinated cucumbers, cherry tomatoes, onions, peppers and olives ~ served on a bed of baby greens and topped with crumbled feta cheese.
**Entrées**

**Flank Steak**
Spice grilled Certified Angus Beef flank steak served medium rare over a ratatouille grilled vegetable kebab and golden fried potato wedges ~ finished with classic béarnaise sauce.

**Rockfish**
Blackened local rockfish fillet served over peas’n’rice with baked spaghetti squash ~ finished with a lemongrass papaya cream sauce.

**Roast Chicken**
Oven roasted basil and olive oil marinated breast of chicken served over garlic whipped potatoes and a sauteed bean medley ~ finished with a tomato ancho chili coulis.

**Eggplant Parmesan**
Golden fried eggplant layered with parmesan cheese and baked in a roasted tomato sauce ~ topped with garlic bread.

**Lamb Tenderloin**
Bacon wrapped lamb loin served over garlic whipped potatoes and buttered broccoli ~ finished with an apricot brandy mint jus.

**Sea Scallops**
Lemon pepper seared sea scallops served over peas n’ rice with sauteed asparagus ribbons ~ finished with a white wine leek and dill cream sauce.

**Beef Osso Bucco**
Tender beef shank braised in a Merlot pancetta jus; served with garlic whipped potatoes and sauteed kale ~ topped with caramelized red onions.

**Orecchiette Pasta**
Shell shaped pasta tossed in a white wine cream sauce with roasted cherry tomatoes and baby arugula ~ topped with sliced Scottish smoked salmon.

★ Denotes gluten free options
*Please let your server know of your preference.*

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