



The Cedar Room

STARTERS

- Calamari**
spicy cream sauce 10
- Charcuterie Board**
artisan salami, chef's cheese, fig spread,
marcona almond cheese 13
- Crostinis**
chef's selection 10
- General Tso Brussels Sprouts**
brussels sprouts, red peppers, peanuts 10

SALADS

- Cedar Room Wedge**
artisan romaine, bacon, blue cheese, tomatoes 9
- Wilted Salad**
spinach, arugula, field greens, bacon vinaigrette 10
- Chef's Salad**
artisan romaine, bacon, cheddar, cucumbers, tomatoes,
dressing choice 10
- Steakhouse Chop Salad**
artisan romaine, chef's beef selection, bacon 12

STEAKS & CHOPS

- Served with side salad or choice of one side.
- Ribeye Filet** Certified Angus Beef® center cut ribeye 26
 - Surf & Turf** chef's selection of Certified Angus Beef® and seafood Market Price
 - Steak Medallions** Certified Angus Beef® medallions, shitake mushrooms, demi glace 24
 - Cedar Room Signature Cut** chef cut steak 19
 - The Butcher Chop** natural duroc pork, stone ground mustard cream sauce 21

HANDHELDS

- Lobster Roll**
fresh lobster, lemon aioli, fresh slaw, new england
style bun 15
- Chicken Sandwich**
grilled or crispy chicken breast, feta spread,
brioche bun 10
- French Dip**
Certified Angus Beef® pit beef, monterey jack 10
- Chicago Hot Beef**
Certified Angus Beef® pit beef, giardinere, roll 10
- Double Stack Burger**
Certified Angus Beef® steakburger, cheddar,
brioche bun 12

KIDS Burger 5

SIDES

- Loaded Mashed Potatoes** 3
- Potatoes Ana** 3
- Asparagus** 3
- Heirloom Carrots** 3
- French Green Beans** 3
- Side Salad** 3
- Sidewinder Fries** 3

DESSERTS

- Cocoa Bean Cake** 5
- Salted Caramel Lava Cake** 6
- New York Style Cheesecake** 6
- Crème Brûlée** 7

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





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CLASSIC COCKTAILS

Old Fashioned *10*

Manhattan *11*

Whiskey Fix *9*

Whiskey Sour *9*

Blinker *7*

Gin Rickey *7*

Bees Knees *7*

Gimlet *7*

Tom Collins *7*

Moscow Mule *11*

Vodka Martini *12*

Bloody Mary *8*

Margarita *7*

Cosmopolitan *7*

SPECIALTY COCKTAILS

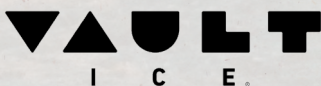
Watermelon Cucumber Mojito *7*

Grapefruit Paloma *10*

Strawberry Basil Moscow Mule *12*

Spicy Salted Dog *7*

Classic Cocktails Served Over Vault Ice



FULL BAR AVAILABLE



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WINE LIST

GLASS

Robert Mondavi 2018 <i>Cabernet Sauvignon</i>	6
Robert Mondavi 2018 <i>Chardonnay</i>	6
Benziger <i>Rosé</i>	7
Benziger <i>Chardonnay</i>	7
Castello del Poggio <i>Moscato</i>	8
San Angelo 2018 <i>Pinot Grigio</i>	10
Benziger <i>Pinot Noir</i>	10
White Haven <i>Sauvignon Blanc</i>	10
Folie à Deux <i>Merlot</i>	10
Bonterra 2018 <i>Chardonnay</i>	10
Liquid Light 2019 <i>Sauvignon Blanc</i>	10
Benziger <i>Cabernet Sauvignon</i>	11
Meiomi 2018 <i>Pinot Noir</i>	11
Z. Alexander Brown <i>Chardonnay</i>	12

BOTTLE

Cape Mentelle <i>Rosé</i>	41
Cambria Wine <i>Chardonnay</i>	41
Cline Wine <i>Pinot Gris</i>	44
1000 Story 2017 <i>Zinfandel</i>	44
Juggernaut 2017 <i>Cabernet Sauvignon</i>	44
La Crema 2015 <i>Pinot Noir</i>	50
Chandon Brut <i>Sprakling Wine</i>	52
Banshee 2016 <i>Chardonnay</i>	53
Simi 2017 <i>Cabernet Sauvignon</i>	53
Cuvee Sauvage <i>Chardonnay</i>	57
Macmurray <i>Pinot Noir</i>	60
Decoy 2019 <i>Zinfandel</i>	62
Decoy 2017 <i>Cabernet Sauvignon</i>	73
Cuttings 2017 <i>Cabernet Sauvignon</i>	75
Twomey 2017 <i>Pinot Noir</i>	95
Luis M Martini <i>Cabernet Sauvignon</i>	101
Paraduxx 2016 <i>Red Blend</i>	107
Twomey 2015 <i>Merlot</i>	110
The Prisoner Wine Company <i>Red Blend</i>	118
Silver Oak <i>Cabernet Sauvignon</i>	182
Caymus Wine <i>Cabernet</i>	206
Cade 2017 <i>Cabernet Sauvignon</i>	245