



## Appetizers

**Coconut Prawns 12**

*Coconut breaded prawns with spicy marmalade sauce*

**Prawn Cocktail 13**

*Chilled prawns served with cocktail sauce*

**Crab Stuffed Portabella 10**

*Portabella mushrooms stuffed with crabmeat mixture and topped with lemon thyme beurre blanc sauce*

**Steamed Manila Clams and Penn Cove Mussels 12**

*Choice of: white wine garlic broth or marinara sauce served with pesto crostinis*

**Chilled Seafood Tower 22**

*Smoked salmon, large shrimp, and king and Dungeness crab legs over ice, served with Dijon aioli, mignonette, cocktail and horseradish sauces*

**Scallops Brendeaux 13**

*Bay scallops with crabmeat and cheddar cheese, baked inside a scallop shell and drizzled with unagi sauce*

**Absolut Citron Calamari 9**

*Marinated in citron vodka then breaded in corn meal and flour, served with lemon aioli*

**Italian Sausage Stuffed Portabella 7**

*Portabella mushrooms stuffed with Italian sausage, spinach, ricotta and parmesan cheeses*

**Satay Skewers 9**

*3 skewers atop a nest of linguine pasta served with peanut cucumber sauce*

**Choice of:**

*Chicken Skewers or Beef Skewers*

## Soups & Salads

**Beef & Bleu Cheese Salad 17**

*Sliced char-broiled steak atop spring mix garden salad with buttermilk bleu cheese dressing*

**Cedar Steakhouse Signature Salad 8**

*Spring garden mix greens with grape tomatoes, red onions, craisins, and candied walnuts drizzled with our sherry vinaigrette*

**French Onion Soup 6**

*Covered with provolone cheese and croûte*

**Cedar Steakhouse's Famous Trio-Clam Chowder**

*Our unique blend of ocean, baby and arctic clams*

**Cup 3.50 Bowl 4.50**

**Lobster Florentine Salad 18**

*Maine lobster claw meat atop baby spinach greens, sliced red onions, craisins, and candied walnuts with balsamic vinaigrette*

**Traditional Caesar Salad 8**

*Lemon and roasted garlic Caesar dressing topped with shaved parmesan cheese*

**with Grilled Salmon 16**

**with Grilled Prawns 13**

**with Grilled Chicken Breast 9**

**Chef's Soup du Jour**

*Ask your server about the freshly prepared soup of the day*

**Cup 3.50 Bowl 4.50**

*Additional charge of \$5.00 for split plates. For parties of 8 or more, 20% gratuity will be added and single check please. \$15.00 corking fee. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food-borne illness.*

# Seafood

Served with your **choice of:** Soup of the Day, Clam Chowder, Garden Salad or Caesar Salad and Chef's choice of fresh vegetables; except where noted

**Alaskan King Crab Legs**  
**Market Price**

Full pound of this delectable crab, served with drawn butter and **your choice** of potatoes

**Crab Cakes 28**

Pan-seared Dungeness crab cakes with garlic mashed potatoes and chipotle aioli

**Wild Mushroom  
Crusted Halibut 26**

Halibut filet rolled in wild mushroom panko crust, baked, and topped with lemon thyme beurre blanc served with garlic mashed potatoes

**Pancetta Prawns 25**

Giant prawns sautéed with pancetta and crimini mushrooms Finished with Marsala wine reduction, feta cheese, and tomatoes served with roasted rosemary red potatoes

**18 oz. Australian Lobster Tail Market Price**  
Colossal cold water lobster tail, steamed and served with drawn butter and **your choice** of potatoes

**8 oz. Lobster Tail Market Price**

Cold water lobster tail, steamed and served with drawn butter and **your choice** of potatoes

**Cedar Plank Salmon 23**

Wild king salmon baked on a cedar plank served with roasted rosemary red potatoes

**Stuffed Petrale Sole 24**

Northwest Petrale sole stuffed with Maine lobster and cheese mixture and topped with lemon thyme beurre blanc sauce served with garlic mashed potatoes

**Halibut and Chips 17**

Our hand breaded, fried halibut served with French fries only and sides of mango relish and radicchio slaw

# Pasta

Served with your **choice of:** Soup of the Day, Clam Chowder, Garden Salad or Caesar Salad

**Beef Tenderloin Tournedo Pasta 22**

Filet of tenderloin slices, sautéed crimini mushrooms, yellow onions, Roma tomatoes and penne pasta in gorgonzola cream sauce

**Chicken Marsala 17**

Two tender chicken breasts atop linguine pasta with sautéed crimini mushrooms and onions in Marsala cream sauce

**Lobster Manicotti 21**

Maine lobster meat, shallots and three cheeses stuffed in pasta; covered with roasted garlic sun dried tomato cream sauce

**Veal Piccata 18**

Tender veal cutlets in white wine butter sauce of shallots, mushrooms, capers and lemon served with side of pasta

**Pesto Chicken Penne 17**

Asparagus tips, yellow onions, red peppers, crimini mushrooms, sautéed with white wine broth, topped with broiled chicken breast and fresh mozzarella

**Smoked Salmon Gnocchi 17**

Smoked salmon and potato gnocchi tossed with baby spinach, tomatoes and feta cheese in saffron herb cream sauce

**Seafood Linguini 21**

Manila clams, fish, large prawns, crimini mushrooms, and tomatoes, sautéed then tossed with linguini pasta

**Choice of:** roasted garlic cream sauce **or** marinara sauce

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# Prime Rib & Steaks

Served with your **choice of:** Soup of the Day, Clam Chowder, Garden Salad or Caesar Salad  
Chef's choice of fresh vegetables, and  
**your choice of:** garlic mashed potatoes, baked potato, roasted red potatoes, or French fries

**Filet Mignon 33**  
8 oz. baseball-cut, char-broiled and  
served with Cognac demi

**Rib Eye Steak 34**  
14 oz. center-cut, char-broiled with buttermilk bleu  
cheese sauce and sautéed crimini mushrooms

**Surf & Turf Dinner Market Price**  
8 oz. filet of tenderloin with Cognac demi  
coupled with 8 oz. lobster tail and drawn butter

**Porterhouse Steak 45**  
20 oz. granddaddy of steaks, char-broiled and  
served with wild mushroom syrah demi

## Prime Rib

Rubbed with fresh herbs and seasonings, then slow roasted to perfection; served with  
creamy horseradish sauce and au jus

**Jack Cut – 8 oz. 20      Queen Cut – 12 oz. 24      King Cut – 16 oz. 28**

**Bone-In Rib Eye 38**  
King size 22 oz., char-broiled and topped  
with wild mushroom syrah demi

**Steak Delmonico 30**  
12 oz. bone-in New York strip steak  
topped with wild mushroom syrah demi

**Top Sirloin Steak 22**  
10 oz. char-broiled, topped with Cognac demi

**Peppercorn New York Steak 32**  
12 oz. black peppercorn crusted,  
char-broiled, topped with whiskey green  
peppercorn sauce

**Traditional New York Steak 32**  
12 oz., char-broiled; topped with  
whiskey green peppercorn sauce

**Add the following to any entree:**

## Our steaks are cooked to the following:

<b>Rare</b>	Cool dark red center
<b>Medium Rare</b>	Warm red center
<b>Medium</b>	Bright pink center
<b>Medium Well</b>	Strip of light pink in middle
<b>Well</b>	Brown throughout

**Note:** Additional time may be required to cook a large  
steak or any steak with bone to medium well or well done  
We recommend well done filet mignon to be "butterflied"

**Alaskan King Crab Legs Market Price**  
½ pound of delectable crab; served  
with drawn butter

**8 oz. Lobster Tail Market Price**  
Served with drawn butter

**Grilled Prawns 9**  
6 prawns buttered and char-broiled

# Vegetarian and Lite Entrees

*Your choice of Garden Salad or Caesar Salad*

**Broiled Chicken Breast 15**  
Single breast of chicken; served with seasonal  
fresh vegetables and wild rice pilaf

**Portabella Mushroom Ravioli 17**  
In vegetarian Velouté (vegetable  
based stock) sauce

**Broiled Salmon and Prawns 22**  
4 oz grilled king salmon with prawns topped with  
mango salsa served with wild rice pilaf and  
seasonal fresh vegetables

**Gnocchi with Fresh Seasonal Vegetables 15**  
Potato pasta in vegetarian Velouté (vegetable  
based stock) sauce

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corking fee. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food-borne illness.