

Cedarbrook Country Club

APPETIZERS

 **Shrimp Cocktail** Small (4) \$15 Large (7) \$23

Jumbo wild Shrimp with cocktail sauce and lemon wedge

 **Colossal Crab Cocktail** \$22

Nuggets of colossal Indonesian crab meat with a side of Lamaze dip and lemon wedge

Calamari Fritti \$12

Calamari rings dusted with a tempura flour and fried crispy with a honey lime aioli and a hint of Old Bay spice

Cheesesteak Spring Rolls \$11

Five mini Philadelphia style cheesesteak spring rolls with a spicy Sriracha ketchup

 **Broccoli Rabe Aglio e Olio** \$11

Sautéed with prosciutto and red peppers in olive oil, garlic, white wine and garnished with flakes of Pecorino Romano cheese

Breaded Mozzarella \$10

Hand breaded mozzarella with tomato gravy and dusted with Romano cheese and parsley

Gnocchi Pomodoro \$12

Fluffy gnocchi in a traditional tomato gravy with fresh tomato and basil

SOUPS & SALADS

Soup du Jour Cup \$3 Bowl \$5

French Onion au Gratin Cup \$4 Crock \$7

Wedge of Iceberg Small \$5 Large \$10

Wedged head of baby iceberg lettuce with Danish bleu cheese, diced tomato and crumbled bacon, served with bleu cheese dressing

Classic Caesar Small \$5 Large \$9

Chopped romaine leaves tossed with herb croutons, Pecorino Romano cheese and creamy Caesar dressing

 **Fig & Roasted Beet Salad** Small \$6 Large \$10

Mesclun greens topped with mission figs, roasted golden beets, split grape tomatoes, julienne of carrots and flecks of goat cheese laced with a basil infused balsamic reduction

 **Pear Walnut Salad** Small \$6 Large \$10

Field greens with a champagne vinaigrette drizzle, topped with cinnamon roasted Anjou pears, raisins and candied walnuts

 **Tuscan Salad** Small \$6 Large \$10

Chiffonade of whole Romaine topped with oven roasted cherry tomatoes, grilled artichoke hearts, ciliegine buffalo mozzarella, and sweet red onion, drizzled with a light herb vinaigrette

Additions to Salads

Shrimp Cocktail (4) \$14

Crab Cake \$13

Colossal Crab Cocktail \$22

Grilled Atlantic Salmon (4 oz) \$9

Grilled Chicken Breast \$8

The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness!

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CLUB FAVORITES & SIGNATURE ENTREES

** All entrees will be served with your choice of soup du jour or house salad **

Wild Atlantic Salmon

Small \$18 Large \$28

A grilled fillet of North Atlantic Salmon, brushed with a Dijon mustard, and studded with chopped pistachios, laced with a Meyer lemon crème fraiche

Cracked Pepper Ahi Tuna \$26

A 6oz Ahi tuna steak sprinkled with cracked tellicherry peppercorns, pan seared to your liking, topped with frizzled leeks, and laced with ponzu and a coconut red curry coulis, served with a side of wasabi

Bronzino

Small \$18 Large \$29

A skillet roasted fillet of Mediterranean sea bass nestled atop sautéed spinach, topped with a slow roasted cherry tomato and grilled artichoke beurre blanc

Cedarbrook Crab Cakes \$31

Single Crab Cake \$18

A duet of house recipe crab cakes with a Ritz cracker crust served with your choice of cocktail or tartar sauce

Ravioli Pesto \$20

Add Chicken \$5 Add Shrimp \$7 Add Crabmeat \$22

Jumbo, 5 cheese ravioli in our pesto cream sauce holding chopped baby spinach, shallot, and red & yellow bell peppers

Rigatoni Bolognese

Small \$12 Large \$22

A flavorful, ground sirloin ragout enhanced with red wine, tossed with mezze rigatoni, and garnished with flaked Pecorino Romano cheese and fresh herbs

Capellini & Crab \$38

Angel hair pasta tossed in our house recipe tomato gravy, topped with colossal crabmeat simmered in white wine and fresh herbs

Stir Fry

Add Chicken | Small \$16 Large \$24

Add Shrimp | Small \$18 Large \$28

Crisp seasonal vegetables sautéed to perfection in a fresh ginger teriyaki, presented in a crisp edible bowl with steamed rice

The Parmesan

Veal | Small \$19 Large \$31

Chicken | Small \$16 Large \$26

Eggplant | Small \$13 Large \$22

Your choice of veal, chicken or eggplant, hand breaded in an herb breadcrumb topped with tomato gravy and mozzarella cheese, served over a bed of linguine

Chicken Veronique

Small \$15 Large \$24

A breast of chicken prepared Francaise style with a Gran Marnier & split red grape veloute holding chopped scallions

FROM THE GRILL

8 oz. Center Cut Filet Mignon \$38

14 oz. Prime New York Sirloin \$39

18 oz. Prime Cowboy Steak \$45

14 oz. Prime Reserve Pork Chop \$30

Menu Created by: Executive Chef Bryan Nicoloso