

Cedarbrook Country Club

FIRST FLAVORS

Shrimp Cocktail \$21

Six (6) Jumbo wild brown shrimp served with cocktail sauce and fresh lemon

Colossal Crab Cocktail \$23

Nuggets of colossal Indonesian crab meat paired with a horseradish remoulade

Tuna Sashimi \$16

Seared and sliced wild Ahi tuna with accents of cracked black peppercorns and garlic, shingled with Bosch pear, served with a wakame salad, ketjap manis and wasabi crème fraiche

Spicy Honey Shrimp \$12

Five (5) jumbo Black Tiger shrimp dusted with tempura flour and fried crispy then tossed in a honey hot sauce and garnished with frizzled leeks

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

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

Meatballs Stroganoff \$12

Beef, pork, and veal meatballs sautéed with Vidalia onions and wild mushrooms in a demi glace lifted with sour cream, garnished with a toasted rosemary crumb

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

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

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

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 crispy edible bowl with steamed rice

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

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

SIGNATURE ENTREES

Wild Atlantic Salmon \$28

Grilled Atlantic Salmon fillet paired with a sweet & savory fennel slaw and topped with a baby heirloom tomato and fresh herb confit

Short Rib Pappardelle \$35

Slow braised, boneless short rib of beef with roasted mushrooms, and English peas in a truffle cream sauce tossed with pappardelle pasta with a rosemary panko gremolata

Sesame Tuna \$26

Pan seared, sesame seed encrusted wild Ahi tuna steak topped with a dollop of mandarin pineapple salsa and frizzled leeks, drizzled with ketjap manis and a wasabi crème fraiche

Shrimp Rosa \$28

Sautéed jumbo wild Black Tiger shrimp with baby spinach, heirloom tomatoes, and fresh herbs in a blush Romano cream sauce tossed with penne pasta and garnished with flaked Pecorino Romano cheese

Grouper & Farro \$28

Pan seared, wild grouper with zucchini, squash, shiitake mushrooms, and tomato in a rich sherry wine broth holding farro

Free Range Chicken \$26

Half of a whole free range, antibiotic and hormone free roaster chicken prepared to your liking with choice of natural, lemon pepper, or Cajun spices

FROM THE GRILL

The "Rib Eye" Filet \$39

An 8oz mignon style beef rib eye steak grilled with your liking and rested upon a jumbo potato pancake with a roasted pepper madeira wine demi glace

Prime NY Sirloin \$40

A 14oz Prime New York strip steak grilled over an open flame with a Montreal spice rub, served with a trio of colossal onion rings and sauce bearnaise

Black Angus Filet Mignon \$39

An 8oz center cut filet mignon grilled over an open flame with a Montreal spice rub, served with a trio of colossal onion rings and sauce bearnaise

Prime Reserve Pork Chop \$31

A 14oz, bone-in, Durok pork chop grilled to perfection with accents of cracked black peppercorns, splashed with a brandy-rosemary jus lie and topped with a dollop of apple chutney

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

Menu Created by: Executive Chef Bryan Nicoloso