



# DINNER

## STARTERS

**CRISPY CALAMARI | \$14**

*Italian Pickled Pepper Remoulade*

**OLIVE OIL TUNA | \$17**

*Green Apple, Shallot, Fennel,  
Tomato Jam, Parmesan Crostini*

**HOUSE MADE**

**CHEESESTEAK EGG ROLL | \$14**

*Peppers, Onions, American Cheese, Sriracha Ketchup*

**PORK POT STICKER | \$12**

*Scallions, Sweet Chili Sauce, Toasted Sesame Seeds*

**SHRIMP COCKTAIL | \$21**

*Cocktail Sauce, Lemon, Old Bay*

**DUCK AND AVOCADO QUESADILLA | \$16**

*House Cured Duck Confit, Pico de Gallo,  
Pepper Jack Cheese,  
Cracked Pepper and Lime Crema*

## SALAD

**GARDEN SALAD | \$5 | \$9**

*Spring Mix, Heirloom Tomato, Red Onion,  
Cucumber, Carrot*

**CAESAR SALAD | \$6 | \$11**

*Romaine, House Made Dressing,  
Shaved Parmesan, Garlic Croutons*

**THE WEDGE | \$7 | \$12**

*Baby Iceberg, Bleu Cheese, Bacon Bits,  
Red Onion, Bleu Cheese Dressing*

**RED BEET AND BABY KALE SALAD | \$8 | \$13**

*Ricotta Salata, Pistachio, Shallots, Apple,  
Fresh Fennel, Orange-Balsamic Vinaigrette*

**SPINACH AND BERRY | \$7 | \$12**

*Candied Pecans, Goat Cheese, Strawberries,  
Blackberries, Lemon-Poppy Dressing*

**GRILLED CHICKEN | \$6 | CHILLED SHRIMP | \$15 |**

**CRAB CAKE | \$17 | SALMON | \$17 |**

**CHICKEN OR TUNA SALAD | \$5 |**

## SOUP KETTLE

**SOUP DU JOUR | \$4 | \$6**

*Daily Selection*

**WILD BOAR CHILI | \$9**

*Cheddar Cheese, Cornbread Crouton*

**MARYLAND CRAB BISQUE | \$5 | \$9**

*Old Bay Popcorn*

**FRENCH ONION SOUP | \$7**

## CEDARBROOK CLASSICS

**SHRIMP STIR FRY | \$24**

*Pineapple-Ginger Teriyaki, Napa Cabbage, Broccoli,  
Bell Pepper, White Rice, Carrot, Snow Peas*

**CHICKEN PARMESAN | \$23**

*Hand Breaded All Natural Chicken,  
Penne Pasta, Aged Provolone Cheese*

**\*SESAME TUNA | \$29**

*White Rice, Wasabi Slaw, Sweet Soy Reduction*

## THE BUTCHER SHOP

**\*1855 BLACK ANGUS**

**8 OZ. FILET MIGNON | \$48**

*Sauce Béarnaise*

*Oscar Style, add \$12*

**\*1855 BLACK ANGUS**

**\*14 OZ. NY STRIP STEAK | \$42**

*Gorgonzola and Wild Mushroom Demi Glace*

**\*12 OZ. PRIME RESERVE PORK CHOP | \$35**

*Wildflower Honey and Blackberry Glacé*

**\*BIG GLORY BAY KING SALMON | \$31**

*Pickled Tomato and Pine Nut Conserva*

**BUTCHER SHOP ENTREES ARE ALL SERVED WITH AN**

**IDAHO BAKED POTATO AND ASPARAGUS**

## MAINS

**ALL NATURAL CHICKEN SALTIMBOCA | \$27**

*Boursin Cheese and Charred Heirloom Tomato Risotto,  
Prosciutto, House Made Mozzarella, Baby Arugula*

**COLOSSAL CRAB CAKES | \$24 | \$38**

*Italian Pickled Pepper Remoulade,  
Traditional Cocktail Sauce,*

*Whipped Potatoes, Vegetable Medley*

**LOBSTER AND SQUID INK RAVIOLI | \$31**

*Rosa Sauce, Prosciutto, Parmesan,*

*Butter Poached Lobster Tail*

**CHILEAN SEA BASS | \$37**

*Cranberry Vinaigrette, Asparagus,*

*Truffle Whipped Yams*

**EXECUTIVE CHEF: ROBERT J. IANNACONE, CEC, CCA**

**EXECUTIVE SOUS CHEF: CHRIS KNAPP**

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