

The Cedars of Dexter

Dining Room Menu 2021



soup

Fresh Homemade Soup
Cup 3.00 Bowl 4.50

starters

Crab Cakes

Two pan seared 3oz Maryland crab cakes served with a creamy horseradish sauce. 5.75

♥ *Shrimp Cocktail*

Poached shrimp chilled, serving of five with a side of cocktail sauce. 6.50

grill

Includes choice of one side.

Cedars Sirloin Burger

Grilled 6oz ground beef hamburger served with cheese, lettuce, tomato and a pickle spear on a brioche bun. 8.50

Add Sautéed Mushrooms .75
Add Sautéed Onion .75

♥ *Black Bean Burger*

House made black bean veggie burger mixed with bell peppers, onions, panko bread crumbs and house made seasonings. Topped with lettuce, tomato and onions served on a brioche bun. 8.00

salads

Choose your greens from Chopped Romaine or Fresh Baby Spinach.

♥ *House Salad*

Greens with tomato, cucumber, onion, carrots, and croutons served with your choice of dressing.
Small 4.00 Entrée 6.00

♥ *Caesar Salad*

Romaine tossed with herbed croutons, parmesan cheese served with Caesar dressing.
Small 3.50 Entrée 5.50

♥ *Michigan Cherry*

Greens tossed with dried cherries, walnuts, red onion and feta cheese served with Raspberry vinaigrette dressing.
Small 6.00 Entrée 8.00

♥ *Cedar's Chopped Salad*

Romaine chopped with mushrooms, green and red peppers, cherry tomatoes, red onion, cucumber, chickpeas, carrots and bleu cheese. With a side of our signature apple vinaigrette.
Small 6.00 Entrée 8.00

Add Chicken Breast 5.50

Add 3 oz Salmon or Shrimp 5.50

Add 6oz Salmon 10.00

Add Nuts 1.50

♥ - Healthy Selection *VG* - Vegetarian (Meatless)

Consumer Advisory; Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

The Cedars of Dexter

Dinner Menu 2021



entrees

Includes choice of two sides.

Sauces may be ordered on the side.

Prime Cut Filet

Seared 5oz filet mignon grilled to order, drizzled with our house made bourbon demi-glaze. 15.50

♥ Champagne Chicken

5oz pan seared chicken breast topped with our homemade champagne cream sauce. 11.00

♥ Brown Butter Salmon

Pan seared 6oz salmon filet topped with brown butter lime sauce. 15.00

♥ Shrimp Dinner

Six seasoned pan-seared jumbo shrimp, drizzled with orange sauce. 12.00

♥ Spaghetti

Protein enhance spaghetti noodles served with Chef's Marinara sauce. 6.00
Add Meatballs 3.00

Chef's Daily Special

Ask your server.

Weekly Fresh Catch

Ask your server.

sides

Brown Rice 1.75

Baked Sweet Potatoes 1.75

Baked Potato 2.00

French Fries 2.00

Chef's Choice - Vegetable 1.75

Chef's Choice - Starch 1.75

Coleslaw 1.50

Fresh Fruit Cup 2.50

Mini Salad 2.25

desserts

House Made Cookie 1.25

Hand Dipped Ice Cream

Single Scoop 1.50

Double Scoop 2.50

Dessert of the Day

See Server

Dinner Hours

Wednesday - Saturday

By Reservation Only

Sunday Brunch

By Reservation Only

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