

The Cedars of Dexter

WINTER 2021 BRUNCH MENU

Sunday Brunch - Reservation Only

Brunch Specialties

VG Eggs Your Way

Two eggs cooked your way, with choice of breakfast meat and toast. 6.50

VG Omelet

Two egg omelet with your choice of three toppings. Toppings include: onion, mushroom, peppers, spinach, bacon, ham, sausage, broccoli, shredded cheddar, and feta. Served with your choice of breakfast meat and toast. 7.50
Additional Toppings 0.75 each

Chef Mark's Breakfast Special

See your server for this week's special 7.50

VG Griddle Special

See server for the weekly rotation breakfast special and price.

Breakfast Sides

VG Hash Browns 2.75

Breakfast Meat

Choice of (2) Bacon OR (2) Sausage 2.50

Toast

Choice of white, wheat, raisin and English muffin. 1.75

Fresh Cut Fruit Plate 3.75

Salads

Choose your greens from Chopped Romaine, or Baby Spinach.

♥ VG House Salad

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

♥ VG Caesar Salad

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

♥ VG Michigan Cherry

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

♥ Cedars Winter Salad

Fresh Greens with slice pears, toasted pumpkin seeds, fresh blueberries, and red onion with your choice of dressing.
Small 6.00 Entrée 8.00

Apple Cranberry Salad

Romaine lettuce with apples, walnuts, raisins, cherry tomatoes, red onion, candied pecans and feta cheese, served with your choice of dressing.
Small 6.00 Entrée 8.00

Add 6oz Chicken Breast 6.00

Add 3oz Salmon or Shrimp 5.50

Add 6oz Salmon 11.00

Add 3oz Nuts 3.00

♥ - 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 meat poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

Grill

Include choice of one side.

Cedars Sirloin Burger

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

Add Sautéed Mushrooms .75

Chicken Swiss Sandwich

Grilled 6oz Chicken Breast topped with swiss cheese, and bacon served on a brioche bun. 8.50

♥ VG Grilled Zucchini Sandwich

Grilled sliced zucchini and squash with roasted red peppers and swiss cheese, Topped with a puree'd white bean and red pepper coulis sauce. Served on our fresh baked ciabatta bread. 8.00

Entrees

Includes choice of two sides.

Sauces may be ordered on the side.

🌿 Bistro Filet

Seared 6oz filet grilled to order, drizzled with our house made bourbon demi-glaze. 18.00

🌿 Balsamic Salmon

Grilled 6oz salmon filet topped with our savory balsamic glaze. 16.00

🌿 Wild Mushroom Chicken

8oz pan seared chicken breast topped with our homemade creamy wild mushroom sauce. 12.00

Dinner Sides

Brown Rice 1.75

Baked Sweet Potato 1.75

Baked Potato 2.00

French Fries 2.00

Sautéed Spinach 2.00

Chef Vegetables

See your server for today's fresh vegetable selections. 1.75

Coleslaw 1.50

Mini Salad 2.25

Fresh Fruit Cup 2.50

Dessert

House Made Cookie 1.75

Hand Dipped Ice Cream

Single Scoop 2.00

Double Scoop 3.00

Dessert of the Day

See server for selection.

♥ - 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 meat, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.