



# CEDARS OF DEXTER

Fall Dinner 2024

## APPETIZERS

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SHRIMP COCKTAIL 9.00

*Five large shrimp chilled and served with a side of cocktail sauce.*

SWEET AND SMOKY MEATBALLS 7.50

*Seasoned beef meatballs tossed in a tangy cranberry bbq sauce and lightly caramelized in the oven for a sweet, sticky finish.*

FALL CROSTINI 11.00

*Crispy, baked baguette slices served two ways, sweet and savory! Two crostini's topped with goat cheese, freshly sliced gala apples, a drizzle of honey, and shaved almonds are accompanied by two crostinis topped with cranberry jam, prosciutto, and thyme.*

## SOUP & SALADS

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Choose your fresh greens from Romaine, Mixed Greens, or Spinach.

SOUP DU JOUR Cup 4.75 Bowl 5.75

FRESH CUT FRUIT PLATE 4.75

HOUSE SALAD Small 4.50 Entrée 6.50

*Greens with tomato, cucumber, onion, carrots, and croutons served with your choice of dressing.*

CAESAR SALAD Small 4.75 Entrée 6.75

*Romaine tossed with herbed croutons, parmesan cheese served with Caesar dressing.*

MICHIGAN CHERRY Small 6.75 Entrée 8.75

*Greens tossed with dried cherries, walnuts, red onion, and feta cheese served with your choice of dressing.*

GORGONZOLA PEAR Small 7.50

SALAD Entrée 9.50

*Crisp spinach topped with sliced pear, bleu cheese, red onions, golden raisins, and walnuts*

FALL HARVEST Small 7.50

SALAD Entrée 9.50

*Fresh greens topped with sliced apples, dried cranberries, goat cheese, and pumpkin seeds.*

ADD TO YOUR SALAD

*Chicken Breast 6 oz 6.00*

*Shrimp 8.00*

*Salmon 3 oz 5.00 or 6 oz 10.00*



## GRILL

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Grill items served with a pickle and choice of one side. Add bacon for \$2.50

CEDARS SIRLOIN BURGER 12.00

*A 6oz beef patty topped with your choice of cheese, lettuce, tomato, and onion on a brioche bun.*

BLACK BEAN BURGER 12.00

*A vegetarian burger topped with lettuce, tomato, and caramelized onions and served on a brioche bun.*

CHICKEN CHEDDAR MELT 12.00

*Grilled seasoned chicken topped with melted cheddar cheese, crisp bacon, lettuce, tomato, and mayo on a brioche bun.*

AUTUMN TURKEY BURGER 12.00

*A grilled turkey burger topped with caramelized apples and onions, goat cheese, and cranberry mayo on a brioche bun.*

## ENTREE

Served with your choice of two sides

PEAR CHUTNEY PORK CHOP	15.00
<i>A marinated french cut pork chop topped with a homemade spiced pear chutney.</i>	
MAPLE GINGER GLAZED SALMON	17.00
<i>Pan seared salmon coated in a robust dark maple and ginger glaze then baked in the oven for a lightly caramelized finish.</i>	
APRICOT CHICKEN	14.00
<i>An herb rubbed grilled chicken breast topped with a sweet apricot glaze.</i>	
GNOCCHI MARSALA 	13.00
<i>Hearty gnocchi pan fried to a golden brown with fresh garlic and mushrooms and tossed in a rich, creamy marsala sauce. Topped with parmesan cheese.</i>	

## SIDES

SAUTÉED SPINACH	3.00	ONION RINGS	3.00
STEAMED BROCCOLI	3.00	FRENCH FRIES	3.00
BROWN RICE	3.00	SWEET POTATO FRIES	3.00
BAKED SWEET POTATO	3.00	POTATO CHIPS	1.50
BAKED POTATO	3.00	MINI FRUIT PLATE	3.00
CHEF'S CHOICE-STARCH	3.00	MINI SALAD	3.00
CHEF'S CHOICE-VEGETABLE	3.00	COLESLAW	1.75

## DESSERTS

DESSERT OF THE DAY <i>See Server</i>	HAND DIPPED ICE CREAM	Single Scoop 3.25 Double Scoop 4.25
HOUSE MADE COOKIE	1.75	

## BEVERAGES

COFFEE <i>Regular or Decaf</i>	1.00
JUICE <i>Choice of Apple, Orange, or Tomato</i>	1.75
MIGHTY LEAF TEA <i>Choice of Chai, English Breakfast, White Orchard, African Nectar, Darjeeling, or Earl Grey</i>	2.00
SODA	2.00

## Dinner Hours

Wednesday - Saturday

*By reservation*

*Starting at 5:00 PM*

*Sunday Brunch*

*By Reservation*

*Starting at 12:00 PM*