

cedars

restaurant & lounge
at Tigh-Na-Mara Resort

GROUP DINNER MENU

INCLUDES COFFEE & TEA, SKILLET BREAD & HERB BUTTER

FIRST COURSE

choose one:

BRUSSELS SPROUTS & SMOKED BACON
maple ginger balsamic vinegar, parmesan cheese

CAESAR SALAD
romaine, smoked bacon, herb croutons,
creamy garlic dressing, shaved asiago, parmesan cheese

FUNGI FLATBREAD
cream sauce, mushrooms, truffle oil,
red onion, mozzarella, arugula

MAIN COURSE

choose one:

BEEF SHORT RIB & GNOCCHI
caramelized onion, mushrooms, pesto sauce, beef demi,
shaved parmesan 69

CHICKEN WELLINGTON (df)
pearl onion, mushrooms, spinach, chicken sauce 55

RIGATONI (v)
roast squash, thyme, garlic, spinach, mushrooms,
ricotta cheese, cream 51

CEDAR PLANK SALMON (gf)
lemon dill marinated, mango salsa, brown rice pilaf,
seasonal vegetables 55

DESSERT

choose one:

FLOURLESS CHOCOLATE TORTE (gf)
chocolate & more chocolate, berry compote

NEW YORK PUMPKIN CHEESECAKE
cinnamon maple cream

CARROT CAKE (vegan, gf)
sweet coconut cream cheese,
roasted walnuts, cinnamon spices

All prices are exclusive of applicable taxes & gratuities. Subject to change.

Please note, since all our dishes are prepared to order, our kitchen operation may involve shared cooking and preparation areas. While we do our best to meet any dietary or allergy restrictions, we cannot guarantee that any menu item can be completely free of allergens.