

# cedars

restaurant & lounge  
@ Tigh-Na-Mara Resort

## GROUP DINNER MENU

INCLUDES COFFEE & TEA, SKILLET BREAD & HERB BUTTER

### FIRST COURSE

CHOOSE ONE:

#### BAKED BRIE

roasted candied pecans, thyme, honey, berry compote & water crackers

#### CAESAR SALAD

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

#### CURRIED PRAWNS

roasted spices, green chili peppers, coconut milk, papadum

### MAIN COURSE

CHOOSE ONE:

#### BEEF SHORT RIB GNOCCHI

caramelized onion, beef demi, shaved asiago,  
parmesan cheese, mushrooms & cream 69

#### ¼ ROTISSERIE CHICKEN (GF)

shoestring fries, cole slaw, chicken sauce 50

#### GEMELLI PASTA

pesto cream sauce, heirloom tomato, green onion, red pepper, spinach 50

#### 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 CHEESECAKE

mix berry compote, graham crumb crust

#### CARROT CAKE (V, GF)

sweet coconut cream cheese, roasted walnuts, cinnamon spice

**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.