

cedars

restaurant & lounge
@ Tigh-Na-Mara Resort

GROUP DINNER MENU

INCLUDES COFFEE & TEA, SKILLET BREAD & HERB BUTTER

FIRST COURSE

CHOOSE ONE:

TOMATO BASIL SOUP
herb oil

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

BACON WRAPPED SIRLOIN BITES
carrot purée, red wine demi

MAIN COURSE

CHOOSE ONE:

BEEF SHORT RIB GNOCCHI
caramelized onion, beef demi, shaved asiago,
parmesan cheese, mushrooms & cream 60

CHICKEN SUPREME
stuffed with brie, wild mushrooms, blueberry reduction,
fingerling potatoes, seasonal vegetables 50

¼ ROTISSERIE CHICKEN
fingerling potatoes, seasonal vegetables, chicken sauce 50

CAJUN SPICE ROCKFISH
brown rice pilaf, tomato salsa 45

DESSERT

CHOOSE ONE:

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

BLUEBERRY CHEESECAKE
berry compote, burnt meringue, 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.