

The Cedars of Dexter

Fall Dinner Menu



starters

♥ VG *Bruschetta*

Four toasted baguette with tomato, balsamic, fresh basil, garlic and olive oil. 3.00

VG *Veggie Pot Stickers*

Five veggie filled pot stickers sautéed in olive oil and served with a citrus soy sauce. 4.00

♥ *Shrimp Cocktail*

Poached shrimp chilled, serving of five with a side of cocktail sauce and lemon. 5.50

soup

Fresh Homemade Soup

Cup 2.75 Bowl 4.50

grill

Includes choice of one side.

Cedar's Burger

Grilled to order 6oz ground beef hamburger served with cheese, lettuce, tomato and onion. 6.00

♥ VG *Black Bean Veggie Burger*

Homemade 6oz veggie burger with garlic, sautéed peppers and onions. 5.50

salads

Choose your greens from Chopped Romaine, Fresh Baby Spinach, or Mixed Greens

♥ VG *House Salad*

Greens with tomato, cucumber, onion, carrots, and croutons served with your choice of dressing.
Small 3.50 Entrée 5.00

♥ VG *Caesar Salad*

Romaine tossed with herbed croutons, parmesan cheese served with Caesar dressing.
Small 3.50 Entrée 5.00

♥ VG *Michigan Cherry*

Greens tossed with dried cherries, walnuts, red onion and feta cheese served with Raspberry vinaigrette dressing.
Small 4.50 Entrée 6.00

♥ VG *Autumn Salad*

Greens with fresh apples, candied pecans and raisins with an apple vinaigrette dressing.
Small 4.50 Entrée 6.00

♥ VG *Cedar's Chopped Salad*

Romaine chopped with mushrooms, green and red peppers, cherry tomatoes, red onion, cucumber, chickpeas, carrots and bleu cheese. Tossed with our signature vinaigrette.
Small 4.50 Entrée 6.00

Add Chicken Breast 3.00

Add Salmon or Shrimp 5.50

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

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entrees

*Includes choice of two sides.
Sauces may be ordered on the side.*

Kobe Steak Sizzler

6oz Kobe sirloin grilled to order topped with a compound mushroom butter. 15.00

Chicken Picatta

Pan seared 5oz chicken breast served with a lemon white wine caper butter sauce flavored with artichokes. 10.00

♥ *Honey Dijon Salmon*

Pan seared 6oz salmon filet with a tangy honey Dijon sauce. 12.00

Chef's Daily Special

Ask your server.

Fresh Catch

Ask your server.

regional

♥ VG *Vegetarian Stir Fry*

Fresh red and green peppers, onion, Brussels sprouts, chickpeas, broccoli and zucchini stir fried with our own seasonings. Served over a bed of brown rice. 6.50

VG *Italian Ravioli*

Sautéed garlic, onions, zucchini and tomatoes with olives and capers tossed with cheese ravioli and a tomato olive oil sauce. 8.00

Add Chicken Breast 3.00

Add Salmon or Shrimp 5.50

sides

Brown Rice 1.75

Roasted Sweet Potatoes 1.75

Baked Potato 1.75

French Fries 1.75

Chef's Choice - Vegetable 1 1.75

Chef's Choice - Vegetable 2 1.75

Chef's Choice - Vegetable 3 1.75

Coleslaw 1.50

Fresh Fruit 2.00

desserts

House Made Cookie 1.50

Hand Dipped Ice Cream

Single Scoop 1.50

Double Scoop 2.50

Dessert of the Day

See Server

Dinner Hours

Wednesday - Saturday

5:00 PM - 7:30 PM

Sunday Brunch

11:00 AM - 2:00 PM

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