



**CEDAR**

HOUSE



# WINES

## SPARKLING

### **PROSECCO, TERRE DI MARCA** [TREVISO D.O.C. ITALY] \$9

Made with biodynamic and sustainably farmed organic grapes, this Prosecco displays bright notes of green apple and pear punctuated with a pleasantly creamy texture.

### **BRUT, MAISON DE MADELAINE** [LANGUETR D.O.C. FRANCE] \$9

Nice pale yellow color. fine and persistent bubbles. Fresh nose of lemon zest and fruit notes. Vivid on the palate, with white peach and red apple notes.

## WHITE

### **PINOT GRIGIO, I CASTELLI** [DELLA VENEZIE D.O.C., ITALY] \$8

This romantic Pinot Grigio hails from the Novel of Romeo and Juliet castle in Verona, Italy. Delicious and well-developed with notes of lemon zest and tangerine.

### **SAUVIGNON BLANC, ALLAN SCOTT** [MARLBOROUGH, NEW ZEALAND] \$9

Supple and succulent, offering a generous and juicy mix of passion fruit. Key lime and ruby grapefruit flavors wine an expressive and strong finish.

### **CHARDONNAY, HARKEN** [CALIFORNIA, USA] \$9

This 100% barrel fermented Chardonnay exhibits a classic profile of tropical fruit and Bosc pear alongside warm oak aromatics. The luscious palate suggests crème brûlée and buttered toast with fresh and clean acidity on the finish.

### **CEDAR HOUSE SANGRIA** \$9

Our signature house sangria is a refreshing blend of Spanish red wines, citrus fruit flavors, and fall spices.

## ROSÉ

### **AIMÉ ROQUESANTE** [COTES DE PROVENCE, FRANCE] \$8

Powerful nose, with aromas of strawberries, red fruits and cut grass. Full and powerful on the palate with a pleasing acidity.

## RED

### **CABERNET SAUVIGNON, AVIARY** [CALIFORNIA, USA] \$10

Classic big, rich, dark fruit Cabernet attributes, while also displaying our velvety smooth tannin structure, tempered by our consistent selection of oak.

### **PINOT NOIR, UNDERWOOD** [OREGON, USA] \$9

Quintessential Oregon Pinot Noir delivering a lovely core of black cherry-candy fruit accompanied by light, refined tannins and balanced acidity

### **MONTEPULCIANO, CARLETTO** [D'ABRUZZO D.O.C., ITALY] \$8

Ruby red in color and has bold inviting aromas of cherries and spices that offers a fine, fresh, velvety and strong after taste.

### **MALBEC, ZOLO** [MENDOZA, ARGENTINA] \$9

With lush notes of strawberries, plums and blackberries this Malbec is aged in French and American oak for 6 months, which adds subtle notes of cocoa and vanilla.

### **MALBEC, INKARRI** [MENDOZA, ARGENTINA] \$9

Blueberry and floral aromas. A solidly built palate is balanced by juicy acidity, while this tastes of snappy currant and plum along with desert herbs. A fresh, popping finish lasts a while due to bright acidity.



## DRAUGHT BEER

		1/2 PINT	PINT	PITCHER	ABV
		\$	\$	\$	
<b>IPA</b>					
Maine Brewing	Lunch	6	10	28	7%
Lawson's Finest	Sip of Sunshine	6	10	28	8%
Mighty Squirrel	Cloud Candy	5	9	25	6.5%
Fort hill Brewing	Fresh Pick	5	8	24	7%
Notch Brewing	Left Of The Dial	5	8	24	4.3%
Fiddlehead Brewing	Fiddlehead IPA	6	10	28	6.2%

## ALES

Guinness Brewery	Smithwicks Irish Ale	5	8	25	4.5%
Blue Moon	Belgium White	5	9	24	5.4%
Weinhenstephaner	Hefeweiss Bier	5	8	24	5.4%
Nighshift	Whirlpool Pale Ale	5	8	24	5.5%
Wachusett Brewing	Blueberry Ale	5		24	4.3%

## STOUTS & PORTERS

Guinness Brewery	Guinness Irish Stout		7.75		4.2%
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## LAGERS

Anheuser-Busch InBev	Bud Light	4	6	22	5%
Nightshift	Nite Lite	5	8	24	4.3%
Jack's Abby	House Lager	5	8	24	5.2%

**ROTATIONAL TAP** ask your server about our promotional rotating beer on tap!!

## BOTTLED BEERS

**\$5**

Budweiser  
Bud Light  
Michelob Ultra  
Miller Light  
Coors Light

**\$6**

Heineken  
Amstel Light  
Corona  
White Claw Hard Seltzer  
Truly Hard Seltzer  
Magners Irish Cider  
Bud Zero Non Alcoholic  
Sam Non Alcoholic IPA

**\$7**

Omission Gluten Free  
Founders All Day IPA  
Founders Porter  
Downest Craft Cider  
Wolfer Dry Rose Cider



## HOUSE COCKTAILS

### \$11

#### **PECAN OLD FASHIONED**

Pecan Infused Whiskey, Simple Syrup  
Angostura Bitters & King Ice Cube

#### **GIN SIN**

Cucumber Infused Gin, Fresh Lime Juice  
Topped with Soda Water

#### **FIG KIEV MULE**

Fig Infused Vodka, Fresh Lime Juice  
Ginger Beer

#### **KEY LIME MIMOSA**

Whipped Cream Vodka, Lime Juice and Prosecco

#### **PEANUT BUTTER & JELLY**

Skrewball Peanut Butter Whiskey, Chambord & King Ice Cube

#### **SPIKED SHIRLEY TEMPLE**

Vodka, Soda Water, Grenadine & Maraschino Cherries

#### **SPICY MARGARITA**

In-House Infused Jalapeno & Strawberry Tequila with Fresh  
Lime and Lemon Juices

#### **UPSIDE DOWN CAKE MARTINI**

Vanilla Vodka, with Pineapple Juice and Grenadine

#### **STOLI DOLI MARTINI**

House Infused Pineapple Vodka with a hint of Pineapple Juice

#### **WATERMELON CRUSH**

Fresh muddled watermelon and cucumber with vodka served  
over ice

## APPETIZERS

**Buffalo Cauliflower** \$12 (V)  
Carrots, celery and blue cheese

**Potstickers** \$12  
Chicken lemongrass & sweet chili  
sauce

**Chicken Wings** \$17 (GF)  
choices of buffalo, BBQ, garlic parm or  
plain. carrots, celery and blue cheese

**3 Fish Tacos** \$17  
Lettuce, Chipotle Aioli & Pico de Gallo

**Hummus Platter** \$14 (V)  
Homemade hummus, tzatziki, corn  
chips and pita bread

**Buffalo Chicken Dip** \$13 (GF)  
Slow braised buffalo chicken mixed  
with house melted cheeses, and crispy  
corn tortilla chips

**Fiesta Nachos** \$17 (GF) (V)  
Crispy corn tortillas with guacamole,  
chilli, jalapenos, fresh salsa and sour  
cream

**Veggie option Available** \$12

**Irish Poutine Fries** \$10(GF)  
Mc`Donells® curry sauce and melted  
cheese over steak fries

### FOR OUR YOUNG GUESTS

\$11  
Children's Meals come with choice of  
soda, milk or juice

**Children's Pizza**  
Cheese or pepperoni

**House made Macaroni**  
Choice of: mac & cheese, pasta &  
butter or pasta & marinara

**Grilled Cheese with FF or Fruits**  
**Chicken Tenders with FF or Fruits**  
**Kid's Fish & chips**

## SOUP & SALADS

**Ask about our Soup of the Week**

**House Salad** \$12 (GF) (DF)  
Mesclun with tomatoes, cucumbers,  
red onions, and shaved carrots with  
raspberry vinaigrette

**Caesar Salad** \$12  
Crispy romaine with parmesan cheese,  
croutons and Caesar dressing

**Quinoa Watermelon Salad** \$15 (GF)  
Watermelon, mixed greens, goat  
cheese, cucumber, heirloom tomato &  
shallot vinaigrette

**Wedge Salad** \$12 (GF)  
Iceberg lettuce, bleu cheese dressing  
bleu cheese crumbles, tomatoes &  
bacon

**Salad Additions**  
Chicken \$6 \*Salmon \$11, Shrimp \$11  
\*Steak Tips \$13

## PIZZAS

**Personal Size 10" Neapolitan Style**  
**Gluten Free Crust Available** +\$2

**Cheese** \$12  
Marinara sauce, mozzarella & Romano  
cheese

**Additional Toppings** \$2 Each  
Tomato, pepper, onion, mushroom,  
pepperoni, chicken, ground beef,  
sausage and salami

**Margherita** \$14  
Thin sliced tomatoes, fresh mozzarella  
and basil pesto

**Italian Pizza** \$16  
Ground beef, sausage, pepperoni,  
salami, mozzarella & Romano cheese

**Barbecue Chicken Pizza** \$16  
Grilled chicken, red onions and  
barbecue sauce

## MAIN DISHES

### **Sicilian Lasagna** \$22 (V)

Pasta free, layers of eggplant, marinara sauce, ricotta cheese, basil pesto and pecorino Romano.

### **Shrimp Genovese** \$ 23

Shrimp & Campanella pasta in a traditional Genovese creamy pesto sauce

### **Mc`Donells® Chicken Curry** \$21 (GF)

Sautéed chicken cutlets with curry sauce and sautéed vegetables over a bed of rice

### **Guinness Mac & Cheese** \$19

Cavatappi with a thick cheese sauce topped off with bread crumbs  
Add chicken, bacon or veggies \$5  
Add shrimp \$9

### **\*Steak Tips** \$27 (GF)

Mashed Potatoes, Broccoli, topped with Chimichurri & au jus

### **\*Roasted Salmon** \$26 (GF)

Farmer's rice, mixed veggies and lemon caper sauce

### **Fish & Chips** \$24

Fried haddock, steak fries, coleslaw and tartar sauce

### **Lemon Chicken** \$22

With Roasted Red Peppers, Mushrooms, Heirloom Tomatoes, Capers over Campanella Pasta

## FAMILY STYLE MEALS AVAILABLE TO GO \$75

**SHRIMP GENOVESE  
SAUTÉED CHICKEN PICCATA  
HOMEMADE SICILIAN LASAGNA  
Mc`Donells® CURRY CHICKEN**

## BURGERS & SANDWICHES

SERVED WITH FRENCH FRIES

### **\*Cedar House Burger** \$17

8 oz. beef patty, cheddar, balsamic onions, bacon with cajun mustard sauce served on a brioche bun

### **\*Steak Tip Bomb** \$17

Marinated steak, served medium with balsamic caramelized onions, peppers and mushrooms, and American cheese served on a French baguette

### **Veggie Burger** \$17 (V)

Black beans, avocado, garbanzo, lettuce, tomatoes, chipotle aioli on a brioche bun

### **Fried Fish** \$17

Fried haddock with coleslaw and spicy tartar sauce served on a brioche bun

### **Spicy Crispy Chicken** \$15

Lettuce, tomato, pepper jack cheese and chipotle aioli on a brioche bun

## SWEET THINGS

### **Banana Berry Trifle** \$9 (GF)

Fresh bananas, with mixed berry compote, oats, whipped cream & caramel glaze

### **Pecan Caramel Cheesecake** \$9

Topped pureed berries and whipped cream

### **Chocolate Lava Cake** \$11 (GF)

Flourless cake with a molten chocolate center and a scoop of vanilla ice cream

### **Vanilla Ice Cream** \$4 (GF)

whipped cream & chocolate sauce