

Cedar Crest Menu

This menu represents an array of options at our multiple restaurants.

TO START

Potato Latke

crispy pan fried potato cake with scallion cream cheese, smoked salmon, and tomato caper salad

Panzella Salad

fresh Jersey tomatoes, cucumbers, pickled onions, fresh mozzarella cheese, and focaccia croutons tossed in house made dressing

Matzo Ball Soup

classic chicken soup with tender Matzo balls

Italian Wedding Soup

chicken and escarole soup with meatballs and pasta, finished with egg and Parmesan cheese

ENTREE SALADS

Wedge Salad

pepper crusted salmon fillet, drizzled with maple glaze, served over iceberg wedge, bacon lardons, blue cheese crumbles, diced tomatoes, hardboiled egg, and blue cheese dressing

Chicken Paillard

thinly pounded herb marinated chicken breast, arugula, cherry tomatoes, fresh mozzarella, pickled red onions, shaved truffle pecorino, and lemon dressing

Greek Spiced Shrimp Kabob Salad

grilled shrimp, romaine lettuce, kalamata olives, tomatoes, fennel, bulgar wheat, mint, feta, and red onions with a classic Greek dressing

SEA

Cobia

sesame crusted cobia fillet with teriyaki glaze, served with stir-fried vegetables and sticky rice

Shrimp Scampi

sautéed shrimp and roasted garlic in a white wine butter sauce tossed with angel hair pasta and finished with a touch of spice

Branzino Picatta

seared mediterranean seabass fillet with a white wine caper sauce, served with creamy polenta and grilled asparagus

LAND

Beef Wellington

mustard marinated beef tenderloin and mushroom duxelle wrapped in puff pastry and baked to perfection, served with crème fraiche whipped potatoes, and roasted root vegetables

Korean Beef Short Ribs

slow braised short ribs in a sesame soy sauce broth, served with garlic spinach and sesame sticky rice

Lamb Shank Osso Bucco

slow braised lamb shank glazed with its own juices, served over saffron and mushroom risotto and sautéed garlic spinach

New York Strip

grilled herb marinated NY strip steak and shrimp, topped with a classic chimicurri served with crème fraiche whipped potatoes and grilled asparagus

Cedar Crest Menu

LAND (CONTINUED)

Chicken Parmesan

breaded local chicken breast topped with tomato sauce and fresh mozzarella, served over creamy polenta and sautéed spinach and garlic

Stuffed Chicken

fig and Gorgonzola stuffed chicken topped with a butter poached leek veloute, served over crème fraiche whipped potatoes and roasted root vegetables

Duck

crispy Long Island duck breast, orange gastrique, served with couscous pilaf and grilled asparagus

VEGETARIAN

Lasagna

house made lasagna of seasonal vegetables, ricotta, mozzarella, and Parmesan cheeses, topped with marinara sauce

Tofu Stir Fry

crispy sesame marinated tofu tossed with stir fried vegetables over a bed of sticky rice

DESSERTS

Tiramisu

with nutmeg chantilly

Caramel Flan

Pumpkin Creme Brûlée

Warm New Jersey Apple Cobbler

a la mode

ON THE SIDE

Couscous Pilaf

Creamy Polenta

Grilled Asparagus

Stir Fried Vegetables

Crème Fraiche Mashed Potatoes

Sesame Sticky Rice

Roasted Beets, Carrots, and Parsnips

Sautéed Spinach

With Roasted Garlic

This is just a sampling of a menu that our restaurants will offer.