

# THE RESTAURANT

❖ AT CEDAR BREAKS LODGE & SPA ❖



## APPETIZERS

### Killer Nachos 8.75

Add Organic Chicken or Beef Short Rib \$3.00

Olives, jalapeño, green chili queso cheese dip on the side topped with pico de gallo.

### Buffalo Chicken Wings 13.50

10 crispy wings, carrots and celery sticks served with ranch dressing.

### Fried Calamari 10.95

Crispy calamari served marinara and a spicy Cajun remoulade.

### Short Rib Quesadilla 12.75

Slow roasted short rib, fresh tortilla, cheese blend, caramelized onions

### Hummus and Pita Platter 12.75

House made hummus, with lemon, garlic, spices served with fresh veggies, olive oil and feta cheese

## SOUPS / SALADS

Add Organic Chicken to any salad \$6

### Soup of the Day 5.5 / 7.5

Ask your server for details about our daily selection.

### Southwest Caesar Salad 9.50

Traditional Caesar that is prepared with Arbol chili and puffed sweet corn.

Regular Caesar salad on request

### Caprese Salad 10.50

Organic baby greens, fresh mozzarella, tomatoes, basil, olive oil topped with a balsamic reduction.

### Beef Salad 12

Organic baby greens, roasted beets, candied pecans, red onion, dried fruit, feta cheese topped with a balsamic reduction.

### Chicken Avocado Salad 14

Chickpeas, pico de gallo, marinated red onion, cilantro, fresh lime, extra virgin olive oil, jalapeno, grilled chicken breast. (422 Calories)

## QUALITY BURGERS

Certified Angus Beef ground in house, never frozen.  
Our ½ lb. burgers are served with fries.

### Bacon and Cheddar Burger 13.75

Tomato, avocado, chipotle mayo, bacon, cheddar

### Cheese Burger 12.75

Lettuce, tomato, chipotle mayo

### Hatch Green Chili BUFFALO burger 15

Lean Buffalo meat, jalapeno, green chilies, pico de gallo, cotija and Oaxaca cheese, lettuce, tomato, caramelized onions, chipotle mayo

## CHEF'S SELECTION

### Rib Eye Steak (16oz, C.A.B.) 36.95

Certified Angus Beef, Grilled asparagus, fingerling potatoes, asparagus and Wild Thyme herb butter.

### Filet Mignon (8oz, C.A.B.) 34.95

Certified Angus Beef, mashed potatoes, asparagus, and Wild Thyme herb butter.

### Fish and Chips 16.95

Golden fried Haddock Fish served with french fries

### Signature Short Rib (Fork tender -pot roast style) 28.95

Boneless USDA braised beef short rib, garlic mashed potatoes, roasted root vegetables.

### Mandarin glazed Salmon 23.95

Mushroom-white truffle Israeli couscous and garlic kale.

### 4 Cheese Meat Lasagna 17.75

Sweet ricotta cheese, mozzarella, provolone, parmesan, fresh basil, mushrooms and spinach.

### Chicken Pesto Pasta 16.75

Oven roasted sweet tomatoes, pine nuts, mushrooms, fresh basil and parmesan cheese served with toasted ciabatta bread.

## PIZZAS 12"

### Margarita 14

Tomato, buratta, fresh basil (add sausage \$3)

### Pepperoni 14

Pepperoni, three cheeses

### Plain Cheese 12.5

Additional ingredients \$1.50 per ingredient

### Carnivore 16

Sausage, pepperoni, bacon, jalapenos

### Mediterranean 15

Parmesan, pine nuts, tomatoes, spinach, pesto, garlic, ricotta, mozzarella, olives, truffle oil

## DESSERT

### Mango Cobbler for two 11.50

Served with vanilla ice cream and whipped cream

### Old School Chocolate Cake 11.50

Served with whipped cream

### Lava Smore Cake 10.50

Served vanilla ice cream