

## Chilled Seafood

<b>EAST &amp; WEST COAST OYSTERS &amp; CLAMS**</b> Ask Your Server for Daily Selection		<b>JUMBO SHRIMP COCKTAIL</b> Horseradish, Lemon, Cocktail Sauce	<b>22</b>
<b>OYSTERS</b>	<b>4 EA</b>	<b>ALASKAN KING CRAB LEGS</b> Half-Pound, Dijon Mustard Dressing	<b>31</b>
<b>CLAMS</b>	<b>3 EA</b>		

**GREAT CEDAR CHILLED SEAFOOD TOWER (2-4PPL) \*\* MKT**  
Oysters, Clams, Lobster, King Crab Legs, Jumbo Shrimp, Atomic Horseradish,  
Citrus Mignonette, Cocktail Sauce

## Soups & Salads

<b>NEW ENGLAND CLAM CHOWDER</b> Classic Favorite	<b>12</b>	<b>SIGNATURE WEDGE</b> Iceberg Lettuce, Candied Applewood Smoked Bacon, Crispy Onions, Heirloom Tomatoes, Bleu Cheese Dressing	<b>17</b>
<b>CEDARS BEEFED UP CHILI</b> Sour Cream, Shredded Cheddar, Green Onions Corn Tortilla Chips	<b>14</b>	<b>CAESAR SALAD</b> Crisp Romaine Hearts, Garlic Croutons, Shaved Parmesan	<b>16</b>
<b>CEDARS CHOPPED SALAD</b> Mixed Green Lettuce, Tomato, Carrot, Cucumber, Green Onion, Vermont Cheddar Choice of Dressing	<b>12</b>	<b>ADD TO ANY SALAD</b> Grilled Chicken Breast, Beef Steak Tips or Grilled Shrimp	<b>6</b>

\*Item may be cooked to order. \*\*Item is served raw. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Service charge of 20% added to all parties of 8 or more. 08/20

## Appetizers

<b>JUMBO LUMP CRAB CAKE</b> Cajun Rémolade	<b>20</b>	<b>LOCAL FRIED OYSTERS</b> Spicy Buffalo Sauce, Sweet Pickles, Tomato Aioli, Toasted Brioche	<b>18</b>
<b>BACON WRAPPED BBQ SHRIMP</b> Applewood Smoked Bacon, Bourbon BBQ Sauce	<b>19</b>	<b>CHICKEN WINGS</b> Fresh Jumbo Wings, Celery, Blue Cheese Dressing Spicy Buffalo or Garlic Parmesan	<b>15</b>
<b>FRIED CALAMARI</b> Marinara Sauce	<b>18</b>		

## VUE 24 Signature Appetizer Selections

<b>KING CRAB &amp; SHRIMP JAR</b> Butter Poached Alaskan King Crab & Gulf Shrimp, Fennel, Oven Cured Heirloom Tomatoes, Grain Mustard, Grilled Country Bread	<b>28</b>	<b>SEA SCALLOPS</b> Pan- Seared, Creamy Polenta, Garlic Confit, Crisp Prosciutto, Pickled Onion, Basil, Brown Butter	<b>23</b>
<b>APPLEWOOD SMOKED BACON "STEAK"</b> Sherry & Brown Sugar, Shaved Radish, Brussels Sprouts, Crispy Shallots, Pickled Mustard Seeds	<b>18</b>		



## The Mashantucket Pequots

The tribal symbol is both a reflection of Mashantucket Pequot past and a symbol of hope for the future. Framed against the sky, the lone tree on a knoll represents Mashantucket, the "much wooded land" where the Pequots hunted and kept alive their identity as an independent people. Displayed on the knoll is the sign of Robin Cassasinamon, the Pequot's first leader following the 1637 massacre at Mystic Fort. The fox stands as a reminder that the Pequots are known as "The Fox People."

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**Steaks**

*Angus Beef Seasoned With Our Special Spice Blend*

<b>14oz. NEW YORK SIRLOIN*</b>	<b>48</b>	<b>14oz. RIBEYE*</b>	<b>54</b>
<b>FILET MIGNON*</b>	<b>8oz. 51   10oz. 58</b>		

**VUE 24 Signature Steak Selections**

*Featuring Linz Mid-Western USDA Prime Beef Cuts*

<b>CHATEAUBRIAND FOR TWO*</b>	<b>145</b>	<b>16oz. PRIME BONE- IN ANGUS NY STRIP*</b>	<b>66</b>
23oz. Center-Cut Prime Beef Tenderloin Your Choice of Three Sides, Béarnaise Sauce		<b>16oz. VEAL PORTERHOUSE*</b>	<b>60</b>
<b>22oz. PRIME DRY AGED BONE-IN RIBEYE*</b>	<b>84</b>		

**Steak Add-Ons**

<b>LOBSTER TAIL</b>	<b>19</b>	<b>MAYTAG BLUE GRATIN</b>	<b>6</b>
<b>PAN SEARED SEA SCALLOPS</b>	<b>15</b>	<b>BÉARNAISE SAUCE</b>	<b>6</b>
<b>BACON WRAPPED SHRIMP</b>	<b>15</b>	<b>RED WINE DEMI</b>	<b>6</b>

**Sides 10**

<b>CREAMED SPINACH</b> Vermont Cheddar	<b>GREEN BEAN SAUTÉ</b>	<b>PEQUOT MAPLE GLAZED CARROTS</b>
<b>CANDIED SWEET POTATOES</b> Marshmallows	<b>FRENCH FRIES</b>	<b>BAKED POTATO</b>
<b>MUSHROOMS &amp; CIPOLLINI ONIONS</b>	<b>STEAK FRIES</b>	<b>BUTTERY MASHED POTATOES</b>
	<b>ASPARAGUS</b> Olive Oil & Parmesan	<b>MAC &amp; CHEESE</b>

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**Entrées**

<b>PRIME RIB*</b> Cedars 15oz. Cut, Baked Potato, Au Jus, Horseradish Cream	<b>53</b>	<b>ATLANTIC SALMON*</b> Pequot Maple Glaze, Green Onions, Fresh Corn, Edamame, Ginger Butter	<b>36</b>
<b>BEEF SHORT RIBS RACLETTE</b> Boneless Slow Braised Beef Ribs, Raclette Cheese, Pickled Radish & Onion, Mashed Potatoes, Baby Carrots, Green Beans	<b>36</b>	<b>ROASTED HALIBUT</b> Pan Roasted, Cherry Tomato, Artichokes, Olives, Capers, Basil Tapenade, Tomato Vinaigrette Butter	<b>36</b>
<b>LANCASTER COUNTY AMISH ROAST CHICKEN</b> Organic Semi-Boneless Chicken, Lemon, Thyme, Sautéed Green Bean, Cipollini Onions	<b>36</b>	<b>CEDARS BACON CHEESEBURGER*</b> Applewood Smoked Bacon, Vermont Cheddar, Bourbon BBQ Sauce, Crisp Fried Onions	<b>19</b>

**VUE 24 Signature Entree Selections**

<b>STONINGTON LOBSTER</b> Steamed 2lb. Local, Butter Roasted Lobster Asparagus, Heirloom Carrots, Lemon Butter	<b>55</b>	<b>COLORADO LAMB*</b> Herb Crusted Rack, Grilled Summer Squash, Chick Peas, Garlic Confit, Feta Orzo, Tzatziki Sauce	<b>59</b>
<b>Add Maryland Crab Topping</b>	<b>40</b>	<b>HERITAGE PORK CHOP</b> Hard Cider Brine, Double Cut Chop, Piperade, Crispy Onions, Grain Mustard Demi	<b>39</b>

**Wine by the Glass**

Bin		6 oz.	9 oz.
236559	<b>LA MARCA</b> , Prosecco, Italy	10	15
451	<b>MOËT &amp; CHANDON</b> , Champagne, "Impérial", Epernay, France	22	30
1529	<b>MARGARINI, MOSCATO D'ASTI</b> , Piedmont, Italy	15	22
2301	<b>KIM CRAWFORD</b> , Sauvignon Blanc, Marlborough, New Zealand	12	18
21	<b>BARONE FINI</b> , Pinot Grigio, Valdadige, Italy	10	15
1710	<b>CHATEAU STE. MICHELLE "EROICA"</b> , Riesling, Columbia Valley, Washington	10	15
1736	<b>LA CREMA</b> , Chardonnay, Sonoma, California	14	21
2631	<b>DIORA</b> , Pinot Noir, Monterey County, California	12	18
2598	<b>FERRARI CARANO</b> , Merlot, Sonoma, California	12	18
56	<b>RUFFINO</b> , Chianti Classico, "Aziano", Tuscany, Italy	10	15
106	<b>OBERON</b> , Cabernet Sauvignon, Napa Valley, California	16	24
998	<b>JORDAN</b> , Cabernet Sauvignon, Sonoma, California	35	47
9014	<b>STAG'S LEAP WINE CELLARS</b> , Cabernet Sauvignon "Fay", Napa Valley, California	55	82