

# Cedar Bow RESTAURANT

## COCKTAILS \$8



**MANGONADA MARGARITA**  
tres generaciones,  
cointreau, mango mix



**MALIBU SUNSET**  
malibu, orange juice,  
pineapple juice, grenadine



**MARGARITA**  
capitan tequila, triple sec,  
fresh orange



**TENNESSEE TEA**  
tennessee honey,  
lemonade, iced tea



**CRANBERRY MARGARITA**  
jose cuervo,  
cointreau, agave



**SEA BREEZE**  
grey goose, grapefruit juice,  
cranberry juice

## WINES BY THE GLASS \$6

Benvolio Prosecco

Barefoot, Chardonnay

Barefoot, Pinot Grigio

Banfi Rosa Regale Brachetto

Freakshow Cabernet

## WINES 16 UNDER \$16

### WHITE

Andre Brut Rose  
375 mL \$9

19 Crimes  
Chardonnay 375 mL \$15

Kendall Jackson  
Chardonnay Vintner's  
Reserve 375 mL \$16

J. Lohr Riverstone  
Chardonnay 375 mL \$15

Clos Du Bois  
Chardonnay 375 mL \$15

Dark Horse Calif  
Pinot Grigio 375 mL \$15

Dark Horse Sauvignon  
Blanc 375 mL \$12

### RED

19 Crimes the Uprising  
Red 375 mL \$15

Apothic Red 500 mL \$16

Dark Horse  
Pinot Noir 375 mL \$12

J. Lohr 7 Oaks  
Cabernet 375 mL \$16

J. Lohr Los Osos  
Merlot 375 mL \$15

Kendall Jackson  
Cabernet Vintner's  
Reserve 375 mL \$16

Kendall Jackson  
Merlot Vintner's  
Reserve 375 mL \$16

Alexander Valley  
Merlot 375 mL \$16

## SALADS & STARTERS

**NORTHERN EDGE CHOPPED SALAD** \$12  
romaine, tomato, avocado, bacon, gorgonzola, house dressing

**ROASTED BONE MARROW** \$16  
tortilla triangles

**CAESAR SALAD** \$10  
romaine, croutons, parmesan

**SHRIMP COCKTAIL** \$14  
shrimp, cocktail sauce

**QUESO** \$12  
tortilla triangles

## BRICK OVEN FLATBREADS & PIZZAS

**MARGHERITA FLATBREAD** \$12  
tomatoes, mozzarella, basil

**CHICKEN PARM FLATBREAD** \$13  
tomato sauce, grande mozzarella, breaded chicken

**SHIPROCK** \$19  
meatballs, roasted red peppers, ricotta

**CARNI** \$22  
hot capocollo, calabrese salame, prosciutto

**NAVAJO** \$22  
sliced lamb & green chiles

## STEAKS & CHOPS

**TOMAHAWK STEAK 36oz** \$90  
(Feeds 2 - 4)  
**T-BONE STEAK 22oz** \$60  
**BONE IN RIB-EYE 14oz** \$40

**PORK CHOP 16oz** \$24  
**STEAK & ENCHILADAS** \$22

**NEW YORK STRIP** \$28  
**CEDAR BOW SURF & TURF** \$32  
**NAVAJO LAMB HERDER PLATTER** \$26

## ENHANCEMENTS

LOBSTER TAIL \$12

CRAB LEGS \$10

GRILLED SHRIMP \$10

## ENTRÉES

**CHICKEN PARMESAN** \$26  
**SHRIMP SCAMPI** \$26

**LAMB STEW** \$16  
**ROASTED LAMB** \$21

**SHRIMP BOIL** \$22

## 3-COURSE MENU \$34<sup>95</sup>

### APPETIZERS

CAESAR SALAD  
LAMB STEW  
WEDGE SALAD  
BONE MARROW + \$4

### ENTRÉES

CHICKEN PARMESAN  
SHRIMP SCAMPI  
NEW YORK STRIP 12oz

FILET MIGNON 8oz + \$6  
BONE IN RIB-EYE 28oz + \$36  
RIB-EYE 12oz

TOMAHAWK STEAK 36oz + \$60  
PORTERHOUSE 28oz + \$40  
PORK CHOP 16oz

### SIDES *choice of one*

MAC N' CHEESE  
BAKED POTATO

FRIES  
MASHED POTATOES

THREE SISTERS

### DESSERT

DESSERT OF THE DAY  
COFFEE OR TEA

## SIDES

SQUASH & ZUCCHINI, GREEN CHILE MAC N' CHEESE,  
FRENCH FRIES, MASHED POTATOES, BAKED POTATO (LOADED + \$2)

## DESSERTS

BANANA SPLIT \$16

NY CHEESECAKE \$9

CARROT CAKE \$9

CHOCOLATE CAKE \$9

STRAWBERRY SHORTCAKE \$9