



# SUPPER CLUB

## APPETIZERS

- CHICKEN LIVERS** . . . . . 9  
Hand-selected and fried to a golden brown
- ONION RINGS** . . . . . 10  
Hand-cut and fried in homemade sweet batter
- SHRIMP COCKTAIL** . . . . . 12  
Giant, ice cold shrimp served with homemade cocktail sauce
- “OH MY” SHRIMP** . . . . . 13  
Jumbo shrimp, filleted and filled with crab meat and cream cheese, fried to a golden brown and served with two homemade sauces

## SALADS & VEGETABLES

*All salads are served with carrots, radishes, a hard boiled egg, croutons and topped with any of our homemade dressings.*

- CHEF’S CHICKEN SALAD** . . . . . 16  
Fresh greens mixed with chicken, real bacon and cheese
- SEAFOOD SALAD** . . . . . 18  
Fresh greens topped with four ice cold jumbo shrimp
- COTTAGE CHEESE** . . . . . 3  
Creamy, small curd, 4% fat quality cottage cheese
- VEGETABLE OF THE DAY** . . . . . 3  
Ask your server for today’s choice

**DRESSINGS:** Thousand Island, Raspberry Vinaigrette, French, Ranch, Light Ranch, Creamy Garlic, Italian, Vinegar & Oil, or Honey Mustard. Bleu Cheese \$1 extra.

## SANDWICHES

*All sandwiches are served on your choice of homestyle or pretzel bun with lettuce, onions and pickles on the side, complemented with a side salad with your choice of homemade dressing or hand-cut fries.*

- \*HAMBURGER** . . . . . 11  
Beef tenderloin ground in-house. Add a slice of American cheese for \$1
- PORK TENDERLOIN** . . . . . 12  
Hand-pounded, juicy pork tenderloins prepared grilled or fried
- \*PATTY’S PATTY** . . . . . 16  
Pure ground beef tenderloin patty layered with potato hash browns or Lyonnaise and topped with a creamy cheese sauce. A true Ced-Rel one of a kind!

- FISH SANDWICH** . . . . . 12  
Tender, beer-battered cod filet and homemade tartar sauce. Add a slice of American cheese for \$1
- CHICKEN BREAST SANDWICH** . . . . . 12  
Tender and juicy chicken breast, prepared grilled or fried, lightly seasoned to enhance natural flavors

*\*Cooked to order*

# ~ ENTRÉES ~

All Entrées are served with our Ced-Rel signature relish tray, tossed salad with your choice of homemade dressing and your choice of potatoes. Seafood dishes are served with hot butter, choice of homemade cocktail sauce or homemade tartar sauce and a lemon wedge.

## STEAKS

- \*BEEF TENDERLOIN (HOUSE SPECIAL)** . . . .31  
12-ounce thick and juicy tenderloin.  
A Ced-Rel signature dish!
- \*FILET MIGNON** . . . . .28  
8-ounce filet wrapped with thick-cut smoked bacon
- \*RIBEYE** . . . . .28  
Bursting with flavor, each ribeye is hand-selected with proper marbling and tenderness
- \*PRIME RIB (TUESDAY ONLY)** . . . . .25  
12-ounce prime rib with rosemary rub, served with horseradish and au jus
- \*PURE GROUND BEEF TENDERLOIN** . . . . .19  
12-ounce ground beef tenderloin formed into a patty and topped with sautéed baby button mushrooms

*All steaks come from Iowa's finest corn fed beef, are hand cut in-house daily and cooked to perfection the way you like it on our open flame grill. Add sautéed mushrooms to any dish for \$3*

## STEAK & SEAFOOD

- \*HALF BEEF TENDERLOIN AND SHRIMP** . . . 32  
Ced-Rel's two house specialties on the same plate; 6-ounce steak cooked the way you like it, accompanied with grilled, fried or steamed shrimp
- \*FILET MIGNON AND SHRIMP** . . . . . 33  
8-ounce beef wrapped in bacon and prepared the way you like, accompanied by three giant shrimp prepared grilled, fried or steamed
- \*HALF BEEF TENDERLOIN AND SCALLOPS** . 33  
6-ounce beef tenderloin paired with mild and rich scallops served with hot butter, cocktail sauce or tartar sauce and a lemon wedge
- \*HALF BEEF TENDERLOIN AND LOBSTER TAIL.** . . . . .MARKET  
6-ounce beef tenderloin and an 8 ounce Maine's finest lobster tail

## SEAFOOD

- LOBSTER TAIL** . . . . . Market  
One pound of Maine rock lobster tail, butterflied and grilled in the shell and served with hot butter
- JUMBO SHRIMP (HOUSE SPECIAL)**. . . . . 27  
Giant shrimp, hand-peeled in our kitchen. Prepared grilled, fried or steamed
- CRAB CLAWS** . . . . . Market  
One pound of giant fresh crab claws
- SHRIMP SCAMPI**. . . . . 28  
Our giant shrimp served in a hot serving boat of garlic and butter topped with mozzarella and provolone cheese then broiled to a golden brown
- SCALLOPS** . . . . . 30  
A wonderfully mild and rich seafood prepared grilled, fried or steamed in wine

- TRIGGER FISH** . . . . . 26  
This boneless white fish filet has a buttery flavor, fried in our homemade breading or broiled with mushrooms and cheese
- ALASKAN POLLOCK** . . . . . 21  
A mild white fish fried to perfection
- WALLEYE**. . . . . 27  
A freshwater fish native to Canada and the northern United States, served fried or broiled
- FROG LEGS.** . . . . . 25  
Six rich white-meat frog legs, served fried in a buttery crumb coating
- CATFISH (FRIDAY ONLY)** . . . . . 21  
Two 8-ounce whole fresh catfish flown in weekly and served fried

\*Cooked to order

# ~ ENTRÉES ~

All Entrées are served with our Ced-Rel signature relish tray, tossed salad with your choice of homemade dressing and your choice of potatoes.

## CHICKEN & PORK

**IOWA PORK LOIN . . . . . 23**  
Two 5-ounce pork loins grilled to perfection on our open-flame grill, served with barbeque sauce and cranberry sauce

**RIBS . . . . . 22**  
Pork ribs rubbed with a special blend of herbs and spices, served with a homemade barbeque sauce

**BROASTED CHICKEN . . . . . 20**  
Half a chicken, lightly breaded and broasted, cooked to perfection; all white meat or dark meat available upon request

**RIBS & CHICKEN . . . . . 21**  
Pork ribs accompanied by broasted chicken; all white meat or dark meat available upon request

**FRIED CHICKEN LIVERS . . . . . 18**  
Hand selected and fried to a golden brown served with our famous Ced-Rel dip or homemade cocktail sauce

**CHICKEN BREAST . . . . . 19**  
8 ounce breast lightly seasoned and grilled, served with homemade barbeque sauce and fruit

\*Cooked to order

## POTATOES

**BAKED WITH SOUR CREAM OR BUTTER  
LYONNAISE (Hash browns with onions)  
HASH BROWNS  
FRIES**

## EXTRAS

**EXTRA CONDIMENTS \$.50  
CHEESE SAUCE OR BACON \$1  
EXTRA CED-REL DIP \$1**

## BEVERAGES

**COFFEE  
HOT OR ICE TEA  
SOFT DRINKS  
MILK (no refills)**

*\*Thoroughly cooking foods of animal origin reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

*~19% Gratuity will be added to parties of 8 or more~*



## SUPPER CLUB

### OUR HISTORY

*The Ced-Rel is Cedar Rapids' oldest supper club and one of the country's most iconic supper clubs. The building was a gas station and a member's only key club in the early 1900's. It is believed that the gas station and club were home to activities deemed illegal at the time, including gambling and alcohol. In 1935, it was purchased by Verlin and Isabelle Sedrel and renamed The Ced-Rel Supper Club. The Ced-Rel soon became known for their hand-cut in-house delicious steaks, fresh seafood and relish trays that accompanied every meal.*

*On July 1, 2014, April Urell became the new owner of Ced-Rel. April has been a server here since 2003. April and her staff are committed to preserving the history of the restaurant and continuing to serve only the best steaks and seafood, along with the special homemade condiments and dressing that The Ced-Rel has always been known for.*

*Whether you are a return guest or if this is your first visit to Ced-Rel, we welcome you and hope you have a wonderful experience.*