

Breakfast

7AM-12PM

To Start Your Morning

 Chef Recommended

MIMOSA

J. Rogét champagne and orange juice.

BLOODY MARY

A Tulalip classic! Vodka, Demitri's Bloody Mary Mix, then garnished with olive, lime and a salted rim.

GOOD MORNING! JUICES

Chilled orange juice.

For other juice choices, please ask your server.

TULALIP'S KILLER COFFEE

Our own specialty dark roasted blend.

IRISH OATMEAL

Slow-cooked and served with seasonal fruit garnish and caramelized bananas.

Brown sugar and milk served on the side.

FRUIT CUP

FRUIT BOWL

BERRY DANISH

YOGURT AND GRANOLA PARFAIT

House-made almond, walnut and dried sour cherry granola layered with vanilla yogurt and fresh berries.

From The Hot Iron Grill

 Chef Recommended

BANANAS FOSTER STREUSEL FRENCH TOAST

Thick-cut brioche dipped in an aromatic batter, topped with streusel crumb and baked to perfection. Topped with rum-soaked bananas Foster puree and a caramelized banana.

Served with whipped butter and maple syrup.

GOLDEN MORNING BUTTERMILK PANCAKES*

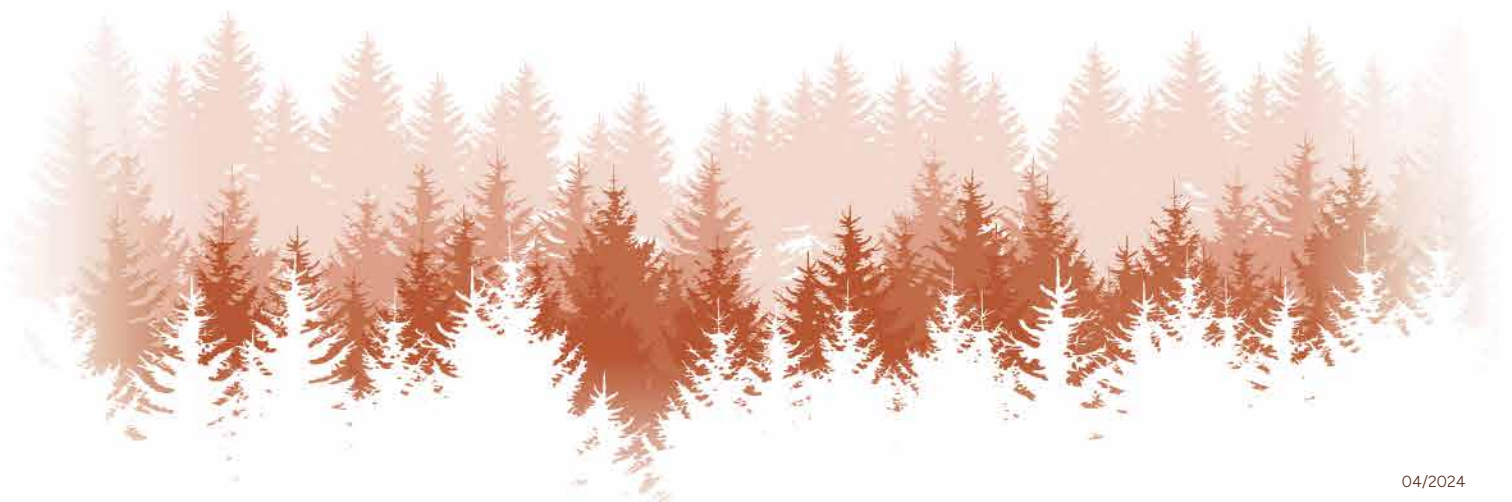
Two pancakes, two eggs any style with choice of honey-cured bacon or sausage.

STRAWBERRIES AND CREAM BELGIAN WAFFLE

Freshly cut strawberries drizzled with strawberry sauce and topped with whipped cream.

SHORT STACK FLUFFY PANCAKES

Two fluffy buttermilk pancakes.



Farm Fresh Eggs

CEDARS SUNRISE EGGS BENEDICT*

Two poached eggs with Canadian bacon on a toasted English muffin, topped with Hollandaise sauce and served with hash browns or country potatoes sautéed with bell peppers and onions.

SMOKED SALMON BENEDICT*

Two poached eggs with house-smoked salmon on a toasted English muffin, topped with hollandaise sauce and served with hash browns or country potatoes sautéed with bell peppers and onions.

 *Chef Recommended*

FLUFFY CHEDDAR CHEESE OMELET

Served with hash browns or country potatoes sautéed with bell peppers and onions and your choice of toast or English muffin.

YOU BE THE OMELET CHEF!

Diced bacon
Diced ham
Diced sausage

Extra cheddar
Bell peppers
Sliced mushrooms

Diced onions
Spinach
Diced tomatoes

PREMIUM OFFERINGS

Chorizo | Diced Prime Rib | Smoked salmon

COUNTRY BISCUIT AND SAUSAGE GRAVY BREAKFAST*

A giant house-baked biscuit with country sausage gravy and two farm fresh eggs any style. Served with your choice of honey-cured bacon or sausage.

“DOWN ON THE FARM” CHICKEN-FRIED STEAK AND EGGS

Hand-breaded beef with country sausage gravy, two farm fresh eggs any style and hash browns or country potatoes, sautéed with bell peppers and onions. Served with your choice of toast or English muffin.

 *Chef Recommended*

THE FARMER* [GF]

Two farm fresh eggs any style and hash browns or country potatoes sautéed with bell peppers and onions. Served with your choice of toast or English muffin.

THE FARMER WITH*

Grilled 8-oz. flat iron steak [GF] | Grilled ham steak [GF]
Honey-cured thick-sliced bacon (4) [GF] | Breakfast sausage (2) [GF]

CHORIZO SKILLET

House-made chorizo, scrambled eggs and melted pepper jack cheese baked over country potatoes, topped with sour cream, salsa and cilantro. Served with your choice of toast or English muffin.

“HOUSE FAVORITE” ARLINGTON SKILLET [GF]

Scrambled eggs with layers of breakfast sausage, cheddar cheese, mushrooms, peppers, onions and baby spinach leaves baked over country potatoes sautéed with bell peppers and onions. Topped with sour cream and served with your choice of toast or English muffin.

[GF] This item can be ordered as a gluten-free option. Please inform your server you would like it prepared as such.
Gluten-free Dressings: blue cheese, Thousand Island, Italian, red wine vinaigrette, honey mustard, oil and vinegar.

Parties of eight or more - one check required and 18% gratuity will be added. All menu items subject to 9.4% sales tax.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. FOOD ALLERGY DISCLAIMER: Please be aware that our food may contain or come into contact with common allergens. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur, as factors beyond our control may alter the formulations of the food we serve, or manufacturers may change their ingredients. Please inform your server if you have a food allergy. Tulalip Resort Casino will not assume any liability for adverse reactions.

