

DINNER 4PM-11PM

APPETIZERS



SKOOKUM INLET MANILA CLAMS

One pound of tender clams, sautéed in sherry wine, herbs and sweet butter. **11.95**
Two Pounds 16.95

LOST ISLAND PRAWNS

Three large coconut crusted prawns, cooked crisp and served with spicy sweet chili sauce and peanut slaw. **9.95**

CHILI LIME SHRIMP

4oz. of popcorn shrimp tossed in a honey, rice wine vinegar, sambal oelek and mayonnaise sauce; served on a bed of jasmine almond rice. Garnished with sesame seeds, green onion, fresh lime and wasabi tobiko. **9.95**

WARM AND CREAMY ARTICHOKE CRAB DIP

Topped with a parmesan cheese crust and served with herbed focaccia toast crackers. **9.95**

ASIAN CHICKEN LETTUCE WRAP

A generous mound of spicy diced chicken thigh with crunchy peanuts, carrots, green onions, red bell peppers and water chestnuts tossed in a peanut sauce. Served with crisp lettuce cups and spicy sweet chili sauce. **9.95**

SOUP & SALAD

NORTHWEST LOUIE

Mixed greens topped with crab, avocado, bell peppers, tomatoes, egg, olives, lemon wedge and served with our own crab louie dressing. **18.95**
Add 3oz. crab 9.95

WALDORF SALAD

Tender chicken breast tossed with Granny Smith Apples, celery, Craisins and candied walnuts on a bed of spring salad topped with crisp onion straws. Served with honey apple cider mayo dressing **14.95**

CEDARS HOUSE SALAD

Perfect accompaniment to your entrée. Mixed greens, tomatoes, cucumber slices, croutons, choice of dressings. **4.95**

COBB SALAD

Spring mix and crisp romaine topped with fresh avocado, peppered bacon, diced tomatoes, bleu cheese crumbles and a grilled chicken breast, tossed with the Chef's own dijon red wine vinaigrette. **11.95**

PARMESAN CAESAR

Crisp romaine lettuce and parmesan cheese tossed in creamy Caesar dressing, then finished with tomatoes, lemon wedges and homemade croutons. **9.95**
Add a marinated chicken breast 3.95

SEAFOOD CHOWDER

A house specialty! A creamy blend of clams, shrimp, salmon, diced potatoes and bacon. Cup **4.95** Bowl **6.95**

SOUP OF THE DAY Cup **3.95** Bowl **5.95**

BURGERS & SANDWICHES

ALL SANDWICHES ARE SERVED WITH CEDARS KETTLE STYLE CHIPS OR FRENCH FRIES

THE TULALIP CHEESEBURGER

Our Chef wanted to make this right! Simply the best. One half pound of ground sirloin on a toasted butter rubbed bun, layered with Tillamook cheddar, lettuce, onions and tomato, finished with our special sauce. **10.95**

Grilled Chicken Breast Burger 10.95

YOU BE THE BURGER CHEF! ADD 1.00 PER ITEM:

Grilled onions, one egg, sautéed mushrooms, pineapple ring, avocado, extra cheese
ADD 2.00 PER ITEM: Ham, bacon



VEGGIE CLUB

Roasted red bell pepper, fresh tomato, red onion, goat cheese, pepperoncini, cucumber, avocado, all on whole wheat bread with roasted garlic mayonnaise. **10.95**

BLT

What more can we say? We could add that we use thick sliced bacon, the freshest green leaf lettuce and the ripest tomatoes on toasted sourdough. **9.95**

PRIME RIB DIP

Shaved prime rib piled on our own romano cheese bun served with au jus or BBQ sauce for dipping. **13.95**
Add slice of Tillamook cheddar or Swiss 1.00

TURKEY MEGA MELT

Homestyle roasted turkey, gouda and goat cheese, fresh tomato, bacon, creamy avocado and crisp fried onions on grilled sourdough with roasted garlic mayonnaise. **11.95**

THE CEDARS CLUB

A classic triple decker of shaved turkey breast, smoked ham, thick sliced bacon, cheese, lettuce and tomato on toasted sourdough. **12.95**

JUST FOR KIDS

GRILLED CHEESE

Served with seasonal fruit and choice of kettle chips or fries. **6.95**

NOODLES BUTTER AND CHEESE

Served with seasonal fruit. **6.95**

CHICKEN FINGERS

Served with seasonal fruit and choice of kettle chips or fries. **6.95**



ADVISORY: Consuming raw or under cooked foods such as proteins may increase your risk of food borne illness.

An 18% gratuity will automatically be added to all parties of 8 or more.

FOOD ALLERGY DISCLAIMER: Please inform your server of any allergy questions or concerns you may have before placing your order so that we may inform the Chef prior to preparing your request. Cedars Café makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies; however, we cannot guarantee that cross-contamination will not occur. Customers concerned with food allergies need to be aware of this risk. Cedars Café will not assume any liability for adverse reactions to foods consumed, or items one may come in contact with while eating at our establishment.

DINNER 4PM-11PM

CHEF'S CHOICE STEAK

RIB EYE STEAK

Broiled to your specifications served with a seasonal vegetable sauté and your choice of Rio or jasmine almond rice, creamy mashed potatoes or a russet baked potato. Your choice of soup or salad. **16oz. 27.95**

BACON WRAPPED CENTER CUT FILET MIGNON

Broiled to your specifications then finished with a port wine sauce and crisp onion straws. Served with a seasonal vegetable sauté and your choice of Rio or jasmine almond rice, creamy mashed potatoes or a russet baked potato. Your choice of soup or salad. **6oz. 24.95**

TOP SIRLOIN

Broiled to your specifications served with a seasonal vegetable sauté and your choice of Rio or jasmine almond rice, creamy mashed potatoes or a russet baked potato. Your choice of soup or salad. **8oz. 21.95**

PRIME RIB

Hand-rubbed with our special blend of seasonings, then slowly roasted to perfection, served traditionally, blackened, or grilled with natural au jus and ranch style horseradish cream. Served with a seasonal vegetable sauté and your choice of Rio or jasmine almond rice, creamy mashed potatoes or a russet baked potato. Your choice of soup or salad.

12oz. Cedars Cut 23.95 16oz. King Cut 27.95

ADD A LOBSTER TAIL (6oz.) TO ANY MENU ENTRÉE 26.95

COMFORT FOODS

“DOWN ON THE FARM” CHICKEN FRIED STEAK

Generous portion of hand-breaded beef with country sausage gravy, seasonal vegetable sauté and creamy mashed potatoes topped with crisp onion straws. **15.95**

STEAK AND FARM FRESH EGGS

8oz. Center cut top sirloin with two eggs any style, hash browns or country potatoes sautéed with bell peppers and onions. Choice of toast or English muffin. **17.95**

MOM'S POT ROAST

Slow cooked tender pot roast and rich gravy served with a seasonal vegetable sauté and creamy mashed potatoes topped with crisp onion straws. **14.95**

CASHEW CHICKEN

Stir-fried chicken breast with garlic, broccoli, red bell peppers, ginger, red onion, celery, cashews, mushrooms and wonton crisps. Served with jasmine almond rice with green onions. **13.95**

RETRO OPEN FACE TURKEY SANDWICH

Fresh turkey expertly seasoned and roasted to perfection; served on focaccia bread and layered with creamy mashed potatoes, “The Captain’s” scratch turkey gravy, and champagne cranberry sauce on the side. Served with seasonal vegetable sauté. **11.95**

RETRO OPEN FACE ROAST BEEF SANDWICH

Slow braised roast beef served on grilled focaccia bread and layered with creamy mashed potatoes, horseradish cream sauce and burgundy beef demi-glace. Served with a seasonal vegetable sauté. **11.95**

HOUSE SPECIALTY! DUNGENESS CRAB ENCHILADAS

Dungeness crab and jalapeño jack cheese wrapped up in two corn tortillas and topped with cilantro cream and more cheese! Served with black refried beans, roasted salsa, shredded lettuce with red enchilada sauce. **17.95**

PASTAS! PASTAS!

SERVED WITH SALAD AND GARLIC BREAD

CREAMY SEAFOOD ALFREDO

Penne pasta tossed with prawns, salmon and scallops in a basil cream sauce. Topped with fresh diced tomatoes and basil. **20.95**

FIVE CHEESE CHICKEN PASTA

Penne pasta tossed with a creamy garlic parmesan sauce, romano, mozzarella, parmesan, cheddar and provolone. Topped with fresh diced tomatoes and basil. **16.95**

SKOOKUM CLAM LINGUINE

Half pound fresh Manila clams sautéed in sherry wine, garlic, fresh tomatoes, onions, and fresh herbs, tossed with linguine, and sweet cream butter. **14.95**

MEDITERRANEAN CHICKEN PASTA

Tender chicken breast with fresh chopped garlic, goat cheese, tomato, imported olive tapenade, olive oil and linguine. **14.95**

SEAFOOD

MAINE LOBSTER TAIL

Whole 6oz. cold water tail broiled to perfection. Served with a seasonal vegetable sauté and your choice of Rio or jasmine almond rice, creamy mashed potatoes or a russet baked potato. Your choice of soup or salad. **32.95**

GRILLED WILD SALMON FILET

Salmon filet served with a seasonal vegetable sauté and your choice of Rio or jasmine almond rice, creamy mashed potatoes or a russet baked potato. Your choice of soup or salad. **6oz. 17.95**

ISLAND COCONUT PRAWNS

Five jumbo coconut crusted prawns on a bed of jasmine almond rice and green onions, served with pineapple slaw and sweet and spicy dipping sauce. **16.95**

CHILI LIME SHRIMP ENTREE

8oz. of popcorn shrimp tossed in a honey, rice wine vinegar, sambal oelek and mayonnaise sauce; served on a bed of jasmine almond rice. Garnished with sesame seeds, green onion, fresh lime and wasabi tobiko. Choice of soup or salad. **15.95**

KILAUEA FISH AND CHIPS

Alaskan cod filets dipped in our own beer batter and fried to a crisp golden brown. Served with fries and pineapple slaw. **8oz. 13.95 5oz. 11.95**



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