

# Breakfast

7AM-11AM Monday-Friday | 6AM-11AM Saturday & Sunday

## To Start Your Morning

 *Chef Recommended*

### **MIMOSA**

J. Roget 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 roast blend.

### **IRISH OATMEAL**

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

Brown sugar and milk served on the side.

### **GET GOING CONTINENTAL**

Freshly cut seasonal fruit plate, choice of toast or danish, and coffee or tea.

## From The Hot Iron Grill

### **GOLDEN MORNING BUTTERMILK PANCAKES\***

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

### **STRAWBERRIES AND CREAM BELGIAN WAFFLE**

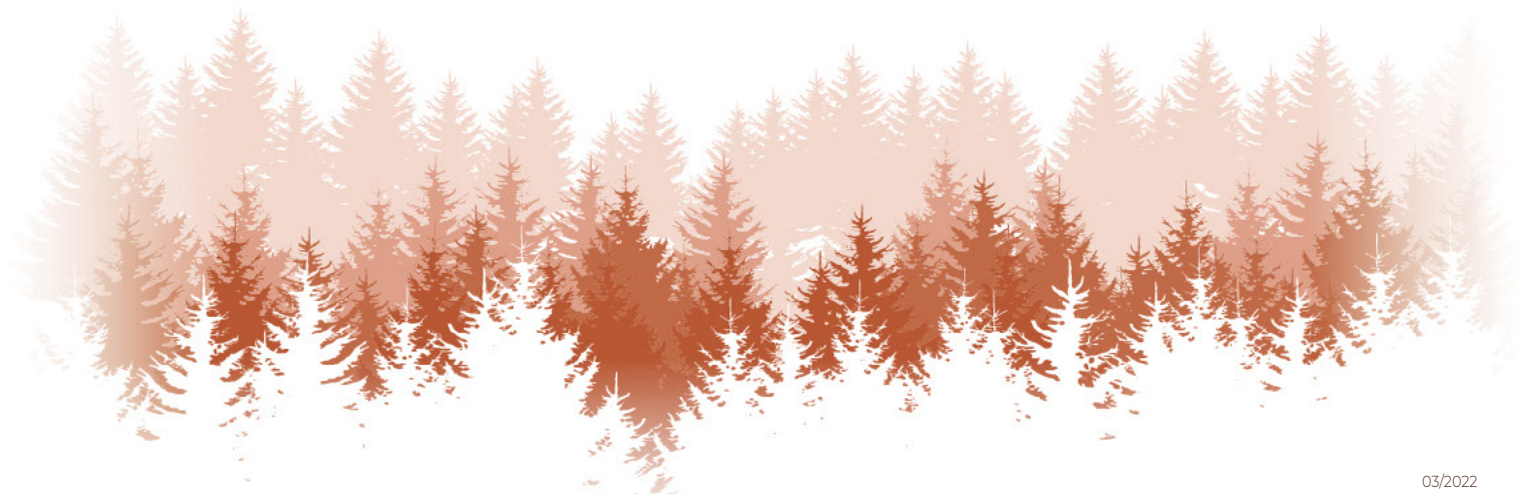
Freshly cut strawberries drizzled with strawberry sauce and topped with whipped cream.

### **CINNAMON SWIRL FRENCH TOAST**

Three slices of cinnamon swirl brioche bread dipped in our cinnamon egg batter and crusted with crushed Frosted Flakes. Served with cranberry cream cheese on the side.

### **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.

## **PACIFIC NORTHWEST BENEDICT\***

Two poached eggs with Dungeness crab, baby spinach leaves and Hollandaise sauce on a toasted English muffin, 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

## **COUNTRY BISCUITS AND SAUSAGE GRAVY BREAKFAST\***

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

## **“HOUSE FAVORITE” ARLINGTON SKILLET [GF]**

Scrambled eggs with layers of breakfast sausage, three cheeses, 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.

 *Chef Recommended*

## **THE FARMER\* [GF]**

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

### **THE FARMER WITH\***

Grilled 8-oz. center cut sirloin* [GF]	Breaded chicken-fried steak
Grilled ham steak [GF]	Honey-cured bacon (4) [GF]
Breakfast sausage (2) [GF]	

**[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, raspberry vinaigrette, honey mustard, oil and vinegar.

**ADVISORY:** 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. **\*Consuming raw or undercooked foods such as proteins may increase your risk of foodborne illness. An 18% gratuity will automatically be added to all parties of eight or more.**

