

IN-ROOM DINING

BREAKFAST

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

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.

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.

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.

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.

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]

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

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.

GOLDEN MORNING BUTTERMILK PANCAKES*

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

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.

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.

"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.

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]

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

JUST FOR KIDS

GRILLED CHEESE

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

NOODLES WITH BUTTER & CHEESE

Served with seasonal fruit.

CHICKEN FINGERS

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

[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 In-Room Dining Host 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. Tulalip Resort Casino 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. A 20% gratuity will automatically be added to in-room dining orders.**

Taste
OF TULALIP

STARTERS

LOCAL INLET MANILA CLAMS [GF]

Two pounds of tender clams sautéed in sherry wine, herbs and sweet butter.

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 butter lettuce cups and spicy sweet chili sauce.

WARM & CREAMY ARTICHOKE CRAB DIP

Topped with a Parmesan cheese crust and served with herbed focaccia toast crackers.

HEARTWARMING SOUPS & CHILLED SALADS

PARMESAN CAESAR

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

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 raspberry champagne vinaigrette.

NORTHWEST LOUIE

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

SEAFOOD CHOWDER

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

BURGERS & SANDWICHES

VEGGIE CLUB

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

BLT

What more can we say? We could add that we use honey-cured bacon, the freshest green leaf lettuce and the ripest tomatoes on toasted sourdough.

THE CEDARS CLUB

A classic triple decker of shaved turkey breast, smoked ham, honey-cured bacon, cheese, lettuce and tomato on toasted sourdough.

PRIME RIB DIP*

Shaved prime rib piled on our own Romano cheese bun served with au jus or BBQ sauce for dipping.

Add a slice of Tillamook cheddar or Swiss cheese

THE TULALIP CHEESEBURGER*

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

YOU BE THE BURGER CHEF!

Grilled onions, one egg, sautéed mushrooms, pineapple ring, extra cheese
Bacon, ham, avocado

CHEF'S CHOICE STEAK & SEAFOOD**PRIME RIB*** [GF]

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 with crisp onion straws or a russet baked potato. Your choice of soup or salad. 12-oz. Cedars cut

RIB EYE STEAK* [GF]

Broiled to your specification served with a seasonal vegetable sauté and your choice of Rio or jasmine almond rice, creamy mashed potatoes with crisp onion straws or a russet baked potato. Your choice of soup or salad. 16-oz.

TOP SIRLOIN* [GF]

Broiled to your specification, served with a seasonal vegetable sauté and your choice of Rio or jasmine almond rice, creamy mashed potatoes with crisp onion straws or a russet baked potato. Your choice of soup or salad 8-oz.

BACON-WRAPPED CENTER CUT FILET MIGNON* [GF]

Broiled to your specification, 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 with crisp onion straws or a russet baked potato. Your choice of soup or salad. 6-oz.

MAINE LOBSTER TAIL [GF]

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

GRILLED WILD SALMON FILLET* [GF]

Salmon fillet served with a seasonal vegetable sauté and your choice of Rio or jasmine almond rice, creamy mashed potatoes with crisp onion straws or a russet baked potato. Your choice of soup or salad. 6-oz.

FISH AND CHIPS

Alaskan cod fillets dipped in our own beer batter and fried to a crisp golden brown. Served with fries and pineapple slaw. 8-oz. • 5-oz.

ADD A 6-OZ. LOBSTER TAIL

To any menu entrée

DESSERT**GRANDMA'S CHOCOLATE CAKE**

Seven layers of rich, decadent chocolate cake sprinkled with toasted almonds.

INDIVIDUAL APPLE PIE WITH SALTED CARAMEL SAUCE

Granny Smith apples are sautéed in butter and brown sugar then baked in a flaky pie dough. Covered in salted caramel sauce. À la mode is an additional option.

CRÈME BRÛLÉE

Traditional, caramelized topped crème brûlée infused with vanilla bean.

JUST A SCOOP ON THE SIDE OR À LA MODE

Vanilla bean ice cream.