

# Late Night

MIDNIGHT - 6AM *Friday and Saturday*

## Breakfast

### **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.

### **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

 *Chef Recommended*

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

Two farm fresh eggs any style, 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]  
Morning breakfast sausage (2) [GF]

## 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.

### **SOUP OF THE DAY**

Bowl      · Cup

### **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*

### **CEDARS HOUSE SALAD [GF]**

Mixed greens, tomatoes, cucumber slices, croutons and choice of dressing.

### **SEAFOOD CHOWDER**

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

Bowl      · Cup



# Sandwiches & Burgers

Served with Cedars kettle-style chips  
or French fries.

 **Chef Recommended**

## 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  
Ham, bacon, avocado

## PRIME RIB DIP\*

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

*Add slice of Tillamook cheddar or Swiss cheese*

## THE CEDARS CLUB

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

# Comfort Food

 **Chef Recommended**

## “DOWN ON THE FARM” CHICKEN-FRIED STEAK\*

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

## RIB EYE STEAK\* [GF]

Broiled to your specification and 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.

## 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.

## BACON-WRAPPED CENTER CUT FILET MIGNON\* [GF]

Broiled to your specification and 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.

[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.

