

IN-ROOM DINING

BREAKFAST

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

STRAWBERRIES AND CREAM BELGIAN WAFFLE

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

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.

SHORT STACK FLUFFY PANCAKES

Two fluffy buttermilk pancakes.

YOGURT AND GRANOLA PARFAIT

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

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.

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. flat iron steak [GF] Breaded chicken-fried steak Grilled ham steak 21 [GF]
Honey-cured thick-sliced 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

[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.

ADVISORY: Advisory: Menu items, pricing and hours of operation are subject to change. 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 In-Room Dining Host if you have a food allergy. Tulalip Resort Casino will not assume any liability for adverse reactions. **A 20% gratuity will automatically be added to in-room dining orders.**

Taste
OF TULALIP

STARTERS

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.

CRISPY ONION RINGS

Fried to perfection and served with a smoky chipotle aioli.

CRISPY COCONUT CALAMARI

Fried to perfection and served with a house sweet chili sauce.

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, sliced egg, peppered bacon, diced tomatoes, bleu cheese crumbles and a grilled chicken breast, tossed with the Chef's own red wine vinaigrette.

CEDARS HOUSE SALAD

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

Add bay shrimp

SEAFOOD CHOWDER

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

BURGERS & SANDWICHES

Served with Cedars kettle-style chips or French fries.

PORTOBELLO SANDWICH

Marinated and grilled Portobello mushrooms served chilled with spring mix, tomato, onion, goat cheese and sundried tomato mayonnaise on toasted focaccia bread.

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 focaccia bread.

THE BIG CEDAR

Shaved turkey, smoked ham, honey-cured bacon, cheese, lettuce and tomato with sundried tomato mayonnaise on toasted focaccia bread.

THE TULALIP CHEESEBURGER*

A 6-oz. patty 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

Add bacon

STEAK AND SEAFOOD

Served with your choice of soup or salad and your choice of the following sides: rice pilaf, plain jasmine rice, jasmine almond rice, creamy mashed potatoes with crisp onion straws or a russet baked potato.

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.

RIB EYE STEAK* [GF]

Broiled to your specifications. 14-oz.

FLAT IRON STEAK* [GF]

Broiled to your specifications. 8-oz.

GRILLED WILD SALMON FILLET* [GF]

Wild sockeye salmon grilled to a perfect medium.
6-oz.

DINNER SPECIALTIES

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.

CHICKEN STRIP BASKET

Two Country-breaded chicken tenders fried to perfection, served with your choice of dipping sauce and your choice of Cedars kettle-style chips or French fries.

PASTAS! PASTAS!

MEATBALL MARINARA

House-blended veal, pork and beef meatballs tossed in house-made marinara with spaghetti and finished with fresh basil and pecorino Romano.

SMOKED SALMON ALFREDO

House-smoked salmon sautéed with cherry tomato and chopped spinach, tossed with our house alfredo sauce and fettuccini and topped with Romano and fresh basil.

JUST FOR KIDS

KID'S PASTA

Your choice of marinara or alfredo.
Served with seasonal fruit.
Add a meatball

CHICKEN STRIP

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

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.

MAKE YOUR DESSERT À LA MODE

Vanilla-bean ice cream.