

# IN-ROOM DINING

## BREAKFAST

7AM-12PM

### 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 BISCUIT 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 [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

### PREMIUM OFFERINGS

Chorizo 6.00 | Diced Prime Rib | Smoked salmon

[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

04/2024

## 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.

### 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 AND 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 Italian dressing.

### CEDARS SIDE SALAD

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

*Add bay shrimp*

### CLAM CHOWDER

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

Bowl • Cup

## BURGERS AND SANDWICHES

*Served with Cedars kettle-style chips or French fries.*

### TERIYAKI IMPOSSIBLE BURGER

Perfectly seared Impossible Burger topped with a pineapple ring and glazed with a spicy teriyaki sauce. Served on a toasted brioche bun with sesame-ginger aioli, lettuce and tomato.

### 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*

## BASKETS

*Served with Cedars kettle-style chips or French fries.*

### KRAKEN STASH FISH AND CHIPS BASKET

Three pieces of Kraken Stash IPA beer-battered pollock fried to a crispy golden brown. Served with pineapple slaw.

### CHICKEN STRIP BASKET

Three country-breaded chicken tenders fried to perfection, served with choice of dipping sauce.

### PRAWN BASKET

Panko-crusting jumbo prawns fried to perfection.

## PASTAS! PASTAS!

12PM-CLOSE

### CHICKEN PARMESAN

Classic crispy, hand-breaded chicken smothered in a trio of blended cheeses, nestled on a pool of house-made marinara served with garlic-herb butter spaghetti noodles and finished with pecorino Romano and fresh basil.

### SMOKED SALMON ALFREDO

House-smoked salmon sautéed with cherry tomatoes and chopped spinach, tossed with our house Alfredo sauce and fettuccini and topped with pecorino Romano and fresh basil.  
*Substitute chicken at no additional charge.*

## STEAK AND SEAFOOD

4PM-CLOSE

*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.

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

Broiled to your specification, then finished with a port wine sauce and crisp onion straws.  
6-oz.

### 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.

### GRILLED WILD SALMON FILLET\* [GF]

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

### MAINE LOBSTER TAIL\* [GF]

Whole cold water lobster tail broiled to perfection. 6-oz.

## JUST FOR KIDS

12PM-CLOSE

### KID'S PASTA

Your choice of marinara or Alfredo sauce.  
Served with seasonal fruit.

### TWO CHICKEN STRIPS

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

## DESSERT

AVAILABLE ALL DAY

### 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.