



GLUTEN-FREE MENU

GLUTEN-FREE BREAKFAST

THE FARMER

Two farm fresh eggs any style, hash browns or country potatoes sautéed with bell peppers and onions. 12.00

THE FARMER WITH:

Grilled 8oz. center cut sirloin 24.00

Grilled ham steak 14.00

Honey-cured bacon (4) 13.00

Morning breakfast sausage (2) 14.00

“HOUSE FAVORITE” ARLINGTON SKILLET

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. 14.00

GLUTEN-FREE SALADS

Gluten-Free Dressings:

Blue Cheese, Thousand Island, Italian, Raspberry Vinaigrette, Honey Mustard, Oil & Vinegar.

NORTHWEST LOUIE

Mixed greens topped with crab, avocado, bell peppers, tomatoes, egg, olives and a lemon wedge and served with our own crab Louie dressing. 24.00
Add 3oz. crab 12.00

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 your choice of gluten-free dressing 13.50

CEDARS HOUSE SALAD

Mixed greens, tomatoes and cucumber slices with your choice of gluten-free dressing. 6.50

GLUTEN-FREE ENTREES

GRILLED WILD SALMON FILLET

Served with a seasonal vegetable sauté and your choice of jasmine almond rice, creamy mashed potatoes or a russet baked potato, salad with your choice of gluten-free dressing. 6oz. 20.00

MAINE LOBSTER TAIL

Whole 6oz. cold water tail broiled to perfection. Served with a seasonal vegetable sauté and your choice of jasmine almond rice, creamy mashed potatoes or a russet baked potato, salad with your choice of gluten-free dressing. 35.00

GLUTEN-FREE ENTREES

BACON-WRAPPED CENTER CUT FILET MIGNON

Broiled to your specification. Served with a seasonal vegetable sauté and your choice of jasmine almond rice, creamy mashed potatoes or a russet baked potato, salad with your choice of gluten-free dressing. 6oz. 32.00

PRIME RIB

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 jasmine almond rice, creamy mashed potatoes or a russet baked potato, salad with your choice of gluten-free dressing.

12oz. Cedars Cut 30.00

TOP SIRLOIN

Broiled to your specification. Served with a seasonal vegetable sauté and your choice of jasmine almond rice, creamy mashed potatoes or a russet baked potato, salad with your choice of gluten-free dressing. 26.00

RIB-EYE STEAK

Broiled to your specification. Served with a seasonal vegetable sauté and your choice of jasmine almond rice, creamy mashed potatoes or a russet baked potato, salad with your choice of gluten-free dressing. 16oz. 35.00

FOOD ALLERGY DISCLAIMER: Tulalip Resort makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. Every effort is made to instruct our food production staff on the severity of food allergies; however, there is always a risk of contamination. Based on our product mix and preparation, we cannot guarantee that any menu item is completely free of any allergen. There is also a possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice. Guests concerned with food allergies need to be aware of this risk. Tulalip Resort will not assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating at any Tulalip Resort establishment. Please inform your restaurant manager if you have a food allergy and ask to see the ingredient listings for the menu items you are interested in choosing. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Parties of 8 or More, 18% Gratuity will be added.

SHARE YOUR EXPERIENCE:

#CedarsCafeTRC

