



# 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. 10.00

#### THE FARMER WITH:

Grilled 8oz. center cut sirloin 22.00

Grilled ham steak 12.00

Honey-cured bacon (4) 12.00

Morning breakfast sausage (2) 11.00

### “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. 13.00

## **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. 22

### **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 14

### **CEDARS HOUSE SALAD**

Mixed greens, tomatoes and cucumber slices with your  
choice of gluten-free dressing. 6.00

## **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. 19.00

### **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. 34.00

## **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. 31.00

### **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 29.00

### **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. 25.00

### **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. 31.00

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.

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