



LATE NIGHT

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COUNTRY BISCUITS AND GRAVY BREAKFAST

A giant house-baked biscuit with country sausage gravy, two farm fresh eggs any style. Your choice of honey-cured bacon or sausage. 12.00

FLUFFY CHEDDAR CHEESE OMELET

Served with hash browns or country potatoes sautéed with bell peppers and onions with your choice of toast or English muffin. 12.00

YOU BE THE OMELET CHEF!

ADD YOUR OWN INGREDIENTS:

Extra Cheddar | Bell Peppers | Sliced Mushrooms

Diced Onions | Diced Tomatoes | Spinach

1.00 each

Diced Bacon | Diced Ham | Diced Sausage

2.00 each

THE FARMER

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

Your choice of toast or English muffin. 10.00

THE FARMER WITH:

Grilled 8oz. center cut sirloin 22.00

Breaded chicken fried steak 13.00

Grilled ham steak 12.00

Honey-cured bacon (4) 12.00

Morning breakfast sausage (2) 11.00

“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 crispy onion straws. 18.00

RIB-EYE STEAK

Broiled to your specification served with a seasonal vegetable sauté and your choice of Rio or jasmine almond rice, creamy mashed potatoes with crispy onion straws or a russet baked potato. Your choice of soup or salad. 16oz. 31.00

BACON-WRAPPED CENTER CUT FILET MIGNON

Broiled to your specification then 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 or a russet baked potato. Your choice of soup or salad. 6oz. 31.00

GRILLED WILD SALMON FILLET

Salmon fillet served with a seasonal vegetable sauté and your choice of Rio or jasmine almond rice, creamy mashed potatoes or a russet baked potato. Your choice of soup or salad. 6oz. 19.00

ALL SANDWICHES ARE SERVED WITH CEDARS
KETTLE STYLE CHIPS OR FRENCH FRIES

THE TULALIP CHEESEBURGER

Our Chef wanted to make this right! Simply the best. One half-pound of ground sirloin on a toasted butter rubbed bun, layered with Tillamook cheddar, lettuce, onions, pickles and tomato, finished with our special sauce. 13.00

Grilled chicken breast burger 13.00

YOU BE THE CHEF!

Grilled onions, one egg, sautéed mushrooms, pineapple ring, extra cheese - 1.00 per item

Ham, bacon, avocado - 2.00 per item

PRIME RIB DIP

Shaved prime rib piled on our own Romano cheese bun served with au jus or BBQ sauce for dipping. 15.00

Add slice of Tillamook Cheddar or Swiss 1.00

THE CEDARS CLUB

A classic triple decker of shaved turkey breast, smoked ham, honey cured bacon, cheese, lettuce and tomato on toasted sourdough. 14.00

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. 22.00

Add 3oz. crab 12.00

PARMESAN CAESAR

Crisp romaine lettuce and Parmesan cheese tossed in creamy Caesar dressing, then finished with tomatoes, lemon wedges and homemade croutons. 12.00

Add a marinated chicken breast* 5.00

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 the Chef's own raspberry champagne vinaigrette. 13.00

CEDARS HOUSE SALAD

Mixed greens, tomatoes, cucumber slices, croutons, choice of dressings. 6.00

SEAFOOD CHOWDER

A house specialty! A creamy blend of clams, shrimp, salmon, diced potatoes and bacon. Bowl 8.00 • Cup 6.50

SOUP OF THE DAY

Bowl 6.50 • Cup 4.50

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

