

Breakfast

7AM-11AM Monday-Friday | 6AM-11AM Saturday & Sunday

To Start Your Morning

 Chef Recommended

MIMOSA

J. Roget champagne and orange juice.

BLOODY MARY

A Tulalip classic! Vodka, Demitri's Bloody Mary Mix, then garnished with olive, lime and a salted rim.

GOOD MORNING! JUICES

Chilled orange juice.

For other juice choices, please ask your server!

TULALIP'S KILLER COFFEE

Our own specialty dark roast blend.

IRISH OATMEAL

Slow-cooked and served with seasonal fruit garnish and caramelized bananas.

Brown sugar and milk served on the side.

GET GOING CONTINENTAL

Freshly cut seasonal fruit plate, choice of toast or danish, and coffee or tea.

From The Hot Iron Grill

GOLDEN MORNING BUTTERMILK PANCAKES*

Two pancakes, two eggs any style, choice of honey-cured bacon or sausage.

STRAWBERRIES AND CREAM BELGIAN WAFFLE

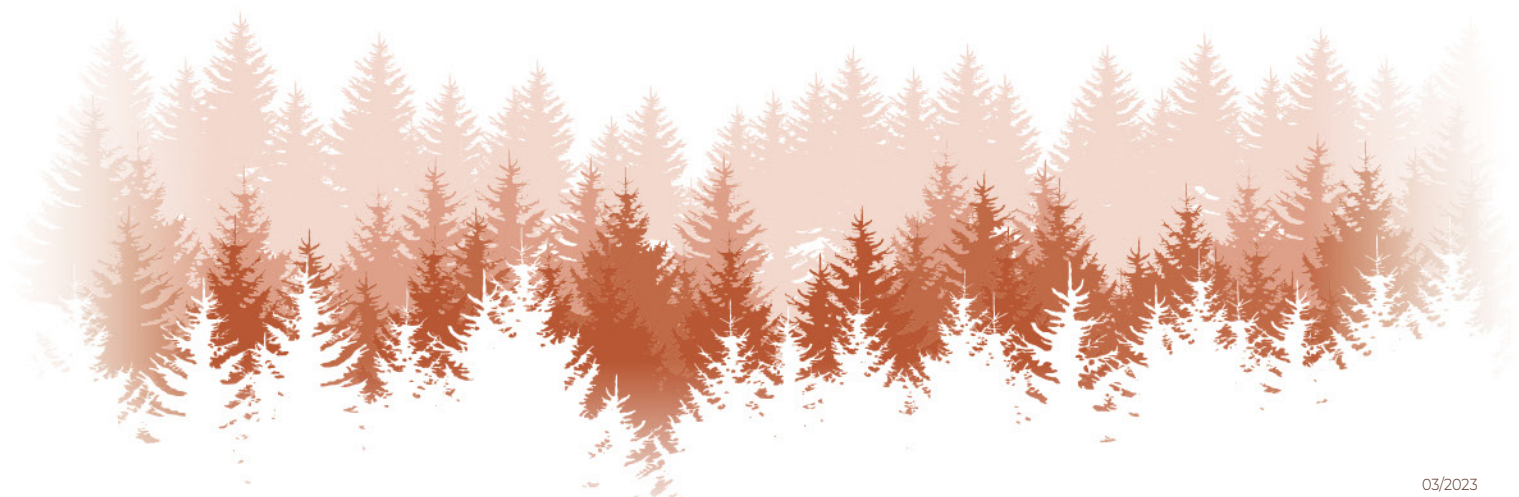
Freshly cut strawberries drizzled with strawberry sauce and topped with whipped cream.

CINNAMON SWIRL FRENCH TOAST

Three slices of cinnamon swirl brioche bread dipped in our cinnamon egg batter and crusted with crushed Frosted Flakes. Served with cranberry cream cheese on the side.

SHORT STACK FLUFFY PANCAKES

Two fluffy buttermilk pancakes.



Farm Fresh Eggs

CEDARS SUNRISE EGGS BENEDICT*

Two poached eggs with Canadian bacon on a toasted English muffin, topped with Hollandaise sauce and served with hash browns or country potatoes sautéed with bell peppers and onions.

PACIFIC NORTHWEST BENEDICT*

Two poached eggs with Dungeness crab, baby spinach leaves and Hollandaise sauce on a toasted English muffin, served with hash browns or country potatoes sautéed with bell peppers and onions.

 *Chef Recommended*

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

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.

“HOUSE FAVORITE” ARLINGTON SKILLET [GF]

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 and served with your choice of toast or English muffin.

 *Chef Recommended*

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. center cut sirloin* [GF] Breaded chicken-fried steak
Grilled ham steak [GF] Honey-cured bacon (4) [GF]
Breakfast sausage (2) [GF]

[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, raspberry vinaigrette, honey mustard, oil and vinegar.

*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 server if you have a food allergy. Tulalip Resort will not assume any liability for adverse reactions. Parties of six or more - one check required and 18% gratuity will be added. All menu items subject to 9.4% sales tax.

