

Dinner

4PM-1AM Sunday - Thursday
4PM-MIDNIGHT Friday & Saturday

Starters

LOCAL INLET MANILA CLAMS [GF]

Two pounds of tender clams sautéed in sherry wine, herbs and sweet butter.

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.

NORTHWEST SMOKEY COD CAKES

House-smoked cod cakes served on a bed of mixed greens, then topped with a drizzle of smokey chipotle aioli and crisp onion straws.

WARM & CREAMY ARTICHOKE CRAB DIP

Topped with a Parmesan cheese crust and served with herbed focaccia toast crackers.

Heartwarming Soups & 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, peppered bacon, diced tomatoes, bleu cheese crumbles and a grilled chicken breast, tossed with the Chef's own raspberry champagne vinaigrette.

SOUP OF THE DAY

Bowl · Cup

NORTHWEST LOUIE

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

Add 3-oz. crab

CEDARS HOUSE SALAD [GF]

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

SEAFOOD CHOWDER

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

Bowl · Cup

Burgers & Sandwiches

All sandwiches are served with Cedars kettle-style chips or French fries.

 *Chef Recommended*

THE TULALIP CHEESEBURGER*

Our Chef wanted to make this right! Simply the best burger. 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.

Grilled chicken breast burger

YOU BE THE BURGER CHEF!

Grilled onions, sautéed mushrooms, pineapple ring, extra cheese

One egg, bacon, ham or avocado

THE CEDARS CLUB

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

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 sourdough.

VEGGIE CLUB

Roasted red bell peppers, fresh tomato, red onion, goat cheese, pepperoncini, cucumber and avocado, on whole wheat bread with roasted garlic mayonnaise.

PRIME RIB DIP*

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

Add a slice of Tillamook cheddar or Swiss cheese



Pastas! Pastas!

Served with salad and garlic bread.

FIVE CHEESE CHICKEN PASTA

Penne pasta and chicken tossed with a creamy garlic sauce with Romano, mozzarella, Parmesan, provolone and cheddar cheeses. Topped with freshly diced tomatoes and basil.

MANILA CLAM LINGUINI

Half-pound fresh Manila clams sautéed in sherry wine, garlic, fresh tomatoes, onions and fresh herbs, tossed with linguine and sweet cream butter.

CREAMY SEAFOOD ALFREDO

Penne pasta tossed with prawns, salmon and scallops in a basil cream sauce. Topped with freshly diced tomatoes and basil.

Chef's Choice Steak and Seafood

 **Chef Recommended**

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. Served with a seasonal vegetable sauté and your choice of Rio or jasmine almond rice, creamy mashed potatoes with crisp onion straws or a russet baked potato. Your choice of soup or salad. 12-oz. Cedars cut

MAINE LOBSTER TAIL [GF]

Whole 6-oz. cold water lobster tail broiled to perfection. Served with a seasonal vegetable sauté and your choice of Rio or jasmine almond rice, creamy mashed potatoes with crisp onion straws or a russet baked potato. Your choice of soup or salad.

RIB EYE STEAK* [GF]

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

GRILLED WILD SALMON FILLET* [GF]

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

TOP SIRLOIN* [GF]

Broiled to your specification, served with a seasonal vegetable sauté and your choice of Rio or jasmine almond rice, creamy mashed potatoes with crisp onion straws or a russet baked potato. Your choice of soup or salad. 8-oz.

 **Chef Recommended**

FISH AND CHIPS

Alaskan cod fillets dipped in our own beer batter and fried to a crisp golden brown. Served with fries and pineapple slaw. 8-oz. • 5-oz.

"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 crisp onion straws.

Just For Kids

GRILLED CHEESE

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

NOODLES WITH BUTTER & CHEESE

Served with seasonal fruit.

CHICKEN FINGERS

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

[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.

Cedars Cafe