

# Lunch

11AM-4PM Daily

## Starters

### 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.

## Brunch

### 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, Hollandaise sauce on a toasted English muffin, served with hash browns or country potatoes sautéed with bell peppers and onions.

### COUNTRY BISCUITS AND 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.

### 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 onion. Topped with sour cream. Served with your choice of toast or English muffin.

### GOLDEN MORNING BUTTERMILK PANCAKES\*

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

### CINNAMON SWIRL FRENCH TOAST

*House favorite!* 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.

### 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]

### FLUFFY CHEDDAR CHEESE OMELET

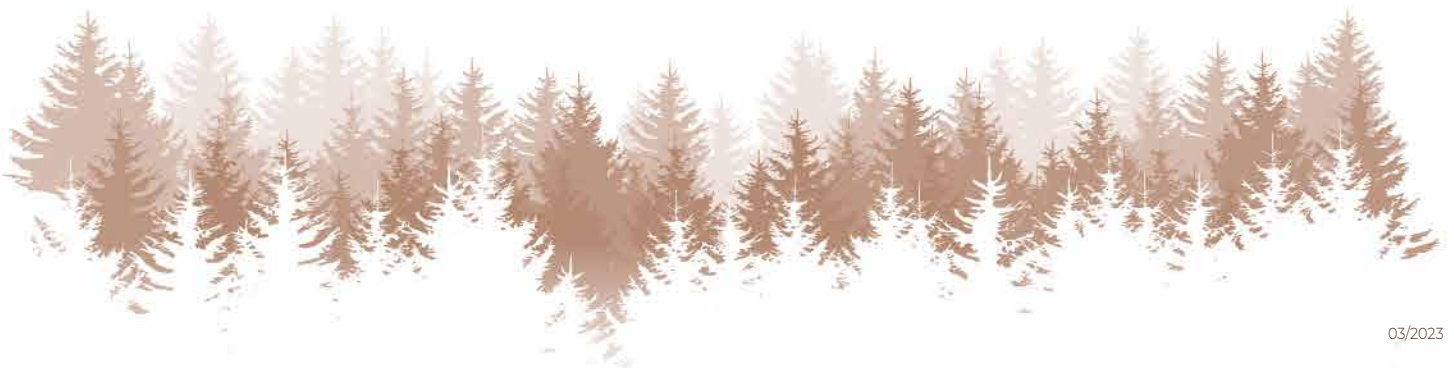
Served with hash browns or country potatoes sautéed with bell peppers and onions and your choice of toast or English muffin.

### YOU BE THE OMELET CHEF!

Diced bacon  
Diced ham  
Diced sausage

Extra cheddar  
Bell peppers  
Sliced mushrooms

Diced onions  
Spinach  
Diced tomatoes



# Heartwarming Soups and 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

# Lunch Entrees

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

## 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.

## 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*

## VEGGIE CLUB

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

## 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, with Tillamook cheddar, lettuce, onions 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

 *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.

# 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.