



LUNCH

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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 11.00

LOST ISLAND PRAWNS

Coconut-crusted prawns, cooked crisp and served with a sweet and spicy chili sauce and peanut slaw. 11.00

BRUNCH

CEDARS SUNRISE EGGS BENEDICT

Two poached eggs with Canadian bacon on a toasted English muffin, topped with Hollandaise sauce, served with hash browns or country potatoes sautéed with bell peppers and onions. 13.00

“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 and served with your choice of toast or English muffin. 13.00

GOLDEN MORNING BUTTERMILK PANCAKES

Two pancakes, two eggs any style, choice of honey-cured bacon or sausage. 12.00

BRUNCH

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

CINNAMON SWIRL FRENCH TOAST

House favorite! Two slices of our house-baked thick-cut cinnamon brioche bread, crusted with Frosted Flakes served with cranberry cream cheese on the side. 11.00

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 21.00

Breaded chicken fried steak 13.00

Grilled ham steak 12.00

Honey-cured bacon (4) 12.00

Morning breakfast sausage (2) 11.00

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

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. 20.00

Add 3oz. crab 11.00

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 dressing. 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

**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. 14.00

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. 11.00

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 a slice of Tillamook or Swiss cheese \$1

VEGGIE CLUB

Roasted red bell pepper, fresh tomato, red onion, goat cheese, pepperoncini, cucumber and avocado all on whole wheat bread with roasted garlic mayonnaise. 12.00

KILAUEA 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.

8oz. 15.00 • 5oz. 13.00

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

"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

LUNCH JUST FOR KIDS

GRILLED CHEESE

Served with seasonal fruit and choice of kettle chips or fries. 8.50

NOODLES WITH BUTTER AND CHEESE

Served with seasonal fruit. 8.50

CHICKEN FINGERS

Served with seasonal fruit and choice of kettle chips or fries. 8.50

FOOD ALLERGY DISCLAIMER: Tulalip Resort Casino 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 Casino 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

