



BREAKFAST

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HOT IRON
GRILL**

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EGGS**

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GOOD MORNING! JUICES

Chilled orange juice. 3.00

For other juice choices, please ask your server!

TULALIP'S KILLER COFFEE

Our own specialty dark roast blend. 3.00

STEEL CUT IRISH OATMEAL

Slow cooked and served with seasonal fruit
garnish and caramelized banana.

Brown sugar and milk served on the side. 8.00

MORNING PANTRY CEREAL BOWLS

Shredded Mini Wheats, Rice Krispies, Raisin Bran or
Frosted Flakes. Served with milk and choice of seasonal
berries or banana slices on the side. 7.00

GET GOING CONTINENTAL

Fresh cut seasonal fruit plate, choice
of toast or Danish and coffee or tea. 11.00

GOLDEN MORNING BUTTERMILK PANCAKES

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

STRAWBERRIES AND CREAM BELGIAN WAFFLE

Fresh cut strawberries, drizzled with strawberry sauce and topped with whipped cream. 9.00 | Plain 8.00

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

SHORT STACK FLUFFY PANCAKES

Two fluffy buttermilk pancakes. 8.00

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

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. 17.00

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

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

“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

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 19.00

Breaded chicken fried steak 13.00

Grilled ham steak 12.00

Honey-cured bacon (4) 12.00

Morning breakfast sausage (2) 11.00

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

