



IN-ROOM DINING

▶ **BREAKFAST**
7AM - 11AM 2-4

▶ **ALL DAY**
STARTERS 5
SOUPS & SALADS 6
BURGERS &
SANDWICHES 7
JUST FOR KIDS 8

▶ **BRUNCH**
11AM - 4PM 9-10

▶ **DINNER**
4PM - 12AM 11-12

STEEL CUT IRISH OATMEAL

Slow cooked and served with seasonal fruit garnish and caramelized banana. Brown sugar and milk served on the side. **9.00**

GET GOING CONTINENTAL

Fresh cut seasonal fruit plate, choice of toast or Danish and coffee or tea. **12.00**

GOLDEN MORNING BUTTERMILK PANCAKES*

Two pancakes, two eggs any style, choice of honey-cured bacon or sausage. **13.00**

STRAWBERRIES & CREAM BELGIAN WAFFLE

Fresh cut strawberries, drizzled with strawberry sauce and topped with whipped cream. **10.00 Plain 9.00**

CINNAMON SWIRL FRENCH TOAST

Two slices of our house-baked thick-cut cinnamon brioche bread, crusted with Frosted Corn Flakes served with cranberry cream cheese on the side. **12.00**

SHORT STACK FLUFFY PANCAKES

Two fluffy buttermilk pancakes. **9.00**

A 20% GRATUITY WILL BE ADDED TO ALL
IN-ROOM DINING ORDERS.

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. **14.00**

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. **18.00**

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. **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. **14.00**

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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. 11.00

THE FARMER WITH...

Grilled 8oz. Sirloin **22.00** | Chicken Fried Steak **14.00**
Bacon (4) **13.00** | Sausage (2) **12.00** | Ham Steak **13.00**

FLUFFY CHEDDAR CHEESE OMELET

Served with hash browns or country potatoes sautéed with bell peppers and onions. Your choice of toast or English muffin. **13.00**

YOU BE THE CHEF!

Diced sausage | Diced bacon | Diced ham
2.00 each

Extra cheddar | Bell peppers | Sliced mushrooms
Diced onions | Diced tomatoes | Spinach
1.00 each

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LOCAL INLET MANILA CLAMS*

Two pounds of tender clams, sautéed in sherry wine, herbs and sweet butter. **23.00**

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. **12.00**

LOST ISLAND PRAWNS*

Four coconut-crusted prawns, cooked crisp and served with a sweet and spicy chili sauce and peanut slaw. **12.00**

WARM & CREAMY ARTICHOKE CRAB DIP*

Topped with a Parmesan cheese crust and served with herbed focaccia toast crackers. **11.00**

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PARMESAN CAESAR*

Crisp romaine lettuce and Parmesan cheese tossed in creamy Caesar dressing, then finished with tomatoes, lemon wedges and homemade croutons. **13.00**

Add a marinated chicken breast* **5.00**

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. **21.00**

Add 3oz. crab* **11.00**

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. **14.00**

SEAFOOD CHOWDER*

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

Bowl **9.00** • Cup **7.50**

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**ALL SANDWICHES ARE SERVED WITH CEDARS
KETTLE STYLE CHIPS OR FRENCH FRIES.**

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. **13.00**

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. **12.00**

THE CEDARS CLUB*

A classic triple decker of shaved turkey breast, smoked ham, honey cured bacon, cheese, lettuce and tomato on toasted sourdough. **15.00**

PRIME RIB DIP*

Shaved prime rib piled on our own Romano cheese bun served with au jus or BBQ sauce for dipping. **16.00**

Add a slice of Tillamook cheddar or Swiss **1.00**

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. **14.00**

Grilled chicken breast burger **14.00**

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

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GRILLED CHEESE

Served with seasonal fruit and choice of
kettle chips or fries. **9.50**

**NOODLES
WITH BUTTER
& CHEESE**

Served with seasonal fruit. **9.50**

**CHICKEN
FINGERS**

Served with seasonal fruit and choice of
kettle chips or fries. **9.50**

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COUNTRY BISCUITS AND GRAVY BREAKFAST*

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THE FARMER*

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Your choice of toast or English muffin. **11.00**

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2.00 each

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PRIME RIB*

Hand-rubbed with our special blend of seasonings, then slowly roasted to perfection. Prepared traditionally, blackened or grilled with natural au jus and ranch style horseradish cream. Accompanied with a seasonal vegetable sauté and your choice of Rio or Jasmine almond rice, creamy mashed potatoes with crispy onion straws or a russet baked potato. Your choice of soup or salad. 12oz. **26.00**

RIB EYE STEAK*

Broiled to your specification served with a seasonal vegetable sauté and your choice of Rio or Jasmine almond rice, creamy mashed potatoes with crispy onion straws or a russet baked potato. Your choice of soup or salad. 16oz. **30.00**

BACON-WRAPPED CENTER CUT FILET MIGNON*

Broiled to your specification then finished with a port wine sauce and crisp onion straws. Served with a seasonal vegetable sauté and your choice of Rio or Jasmine almond rice, creamy mashed potatoes or a russet baked potato. Your choice of soup or salad. 6oz. **27.00**

ADD A 6OZ. LOBSTER TAIL*

To any menu entrée **29.00**

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MAINE LOBSTER TAIL*

Whole 6oz. cold water tail broiled to perfection. Served with a seasonal vegetable sauté and your choice of Rio or Jasmine almond rice, creamy mashed potatoes with crispy onion straws or a russet baked potato.

Your choice of soup or salad. **35.00**

GRILLED WILD SALMON FILLET*

Salmon fillet served with a seasonal vegetable sauté and your choice of Rio or Jasmine almond rice, creamy mashed potatoes with crispy onion straws or a russet baked potato.

Your choice of soup or salad. 6oz. **20.00**

ISLAND COCONUT PRAWNS*

Six coconut-crusted prawns on a bed of Jasmine almond rice and green onions, served with pineapple slaw and a sweet and spicy chili sauce. **19.00**

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. **16.00** • 5oz. **14.00**

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ADVISORY: Please inform your In Room Dining Host of any allergy questions or concerns you may have before placing your order so that we may inform the Chef prior to preparing your request. Tulalip Resort Casino makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies; however, we cannot guarantee that cross-contamination will not occur. Customers concerned with food allergies need to be aware of this risk. Tulalip Resort Casino will not assume any liability for adverse reactions to foods consumed, or items one may come in contact with while eating at our establishment.

***Consuming raw or under cooked foods such as proteins may increase your risk of food borne illness.**

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SHARE YOUR EXPERIENCE:

#RoomServiceTRC

