

# *Cedars Cafe*

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## **LOCAL INLET MANILA CLAMS**

Two pounds of tender clams, sautéed in sherry wine, herbs and sweet butter. 22.00

## **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 11.00

## **LOST ISLAND PRAWNS**

Three large coconut crusted prawns, cooked crisp and served with a sweet and spicy chili sauce and peanut slaw. 11.00

## **WARM & CREAMY ARTICHOKE CRAB DIP**

Topped with a Parmesan cheese crust and served with herbed focaccia toast crackers. 10.00

## **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. 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 dressings. 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 ARE SERVED WITH CEDARS  
KETTLE STYLE CHIPS OR FRENCH FRIES**

## **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

## **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

## **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

## **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

## **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 cheddar or Swiss 1.00

**SERVED WITH SALAD AND GARLIC BREAD**

## **FIVE CHEESE CHICKEN PASTA**

Penne pasta and chicken tossed with a creamy garlic sauce, Romano, mozzarella, Parmesan, provolone and cheddar. Topped with freshly diced tomatoes and basil. 18.00

## **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. 16.00

## **CREAMY SEAFOOD ALFREDO**

Penne pasta tossed with prawns, salmon and scallops in a basil cream sauce. Topped with freshly diced tomatoes and basil. 22.00

## **PRIME RIB**

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 crispy onion straws or a russet baked potato. Your choice of soup or salad.

12oz. Cedars Cut 25.00

## **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. 29.00

## **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. 8oz. 32.00

## **ADD THE OSCAR**

Dungeness crab, asparagus, sauce Bearnaise 10.00

## **ADD A 6OZ. LOBSTER TAIL**

To any menu entrée 28.00

## **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. 34.00

## **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. 19.00

## **ISLAND COCONUT PRAWNS**

Five jumbo coconut-crusted prawns on a bed of jasmine almond rice and green onions, served with pineapple slaw and a sweet and spicy chili sauce. 18.00

## **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

**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 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.

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