



# 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
  
- ▶ **DESSERTS** ..... 13
  
- ▶ **BEVERAGES**  
DRAFT BEER ..... 14  
WHITE WINE ..... 15-16  
RED WINE ..... 17-18  
BOTTLES ..... 19-21

## **STEEL CUT IRISH OATMEAL**

Slow cooked and served with seasonal fruit garnish and caramelized banana. Brown sugar and milk served on the side. **10.00**

## **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. **21.00**

## **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 **24.00** | Chicken Fried Steak **15.00**  
Bacon (4) **13.00** | Sausage (2) **13.00** | 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**

**WARM & CREAMY  
ARTICHOKE CRAB DIP\***

Topped with a Parmesan cheese crust and served with herbed focaccia toast crackers. **13.00**

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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. **24.00**

Add 3oz. crab\* **14.00**

## **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. **17.00**

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

## COUNTRY BISCUITS AND GRAVY BREAKFAST\*

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**2.00** each

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**1.00** 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. **31.00**

## **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. **33.00**

## **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. **33.00**

## **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**

## 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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## GRANDMA'S CHOCOLATE CAKE

Seven layers of rich, decadent chocolate cake sprinkled with toasted almonds. 7.95

## INDIVIDUAL APPLE PIE WITH SALTED CARAMEL SAUCE

Granny Smith apples are sautéed in butter and brown sugar then baked in a flaky pie dough. Covered in salted caramel sauce. 6.95

À la mode is an additional option.

## CRÈME BRÛLÉE

Traditional, caramelized topped crème brûlée infused with vanilla bean. 6.95

## JUST A SCOOP ON THE SIDE OR À LA MODE

Vanilla bean ice cream. 2.95 (per scoop)

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## **BUD LIGHT**

5.50

## **COORS LIGHT**

5.50

## **MAC & JACK'S "AFRICAN AMBER"**

6.25

## **BOUNDARY BAY "CEDAR DUST" IPA**

6.25

## **IRON HORSE "IRISH DEATH" MILK STOUT**

6.25

## **WHITEWALL BREWING "SMOKEY POINT" PALE ALE**

6.25

## **BLUE MOON "BELGIAN WHITE" ALE**

6.25

## **SEASONAL "CRAFT BEER"**

INQUIRE WITH SERVER

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## SPARKLING WINE

### 5066 DOMAINE STE. MICHELLE "BRUT"

Columbia Valley, Washington

This sparkling wine has delicate flavors of apples and citrus with lively acidity.

7.75 GP | 36 BTL

### 5016 DOMAINE STE. MICHELLE "BRUT ROSÉ"

Columbia Valley, Washington

Slightly sweet with notes of ripe strawberry and apple citrus with subtle spice and berry flavors.

8.50 GP | 40 BTL

### 5015 STELLA ROSA MOSCATO D' ASTI

Piedmont, Italy

Bubbly peach and apricot with honey sweetness.

8.50 GP | 40 BTL

## PINOT GRIS

### 3820 KING ESTATE WINERY

Oregon

Shows fresh fruit notes of ripe pear, lime zest, honeysuckle and nectarine.

9.25 GP | 43 BTL

## FEATURED SEASONAL ROSÉ

### 3821 BERGEVIN LANE "LINEN" ESTATE

Walla Walla, Washington

This all-estate dry rosé crafted from Malbec, Cabernet Merlot delivers fresh flavors of strawberries, raspberries mineral and fresh acidity.

8.25 GP | 38 BTL

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## CHARDONNAY

### 3062 MERCER FAMILY VINEYARDS

Columbia Valley, Washington

Notes of fresh apple, pear, honeydew melon,  
toasted marshmallow and vanilla cream.

8.75 GP | 42 BTL

## RIESLING

### 3866 "KUNG FU GIRL"

Columbia Valley, Washington

A Wine Spectator "Top 100 Wine" favorite! This gem  
shows classic stone fruits of white peach and apricot  
with Fuji apple, mineral and lime notes.

8. GP | 38 BTL

## OTHER WHITES

### 3819 MONTINORE ESTATE "BOREALIS" WHITE

Willamette Valley, Oregon

This blend of Muller-Thurgau, Gewurztraminer, Riesling  
and Pinot Gris is plush on the palate with stone fruit,  
Meyer lemon, juicy pear and caramel notes.

8.50 GP | 40 BTL

## SAUVIGNON BLANC

### 3404 CHATEAU STE. MICHELLE "RESERVE"

Horse Heaven Hills, Washington

Bright and vibrant flavors of pineapple,  
kiwi, pear, herbs and spice.

8.50 GP | 40 BTL

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## CABERNET SAUVIGNON

### **6855 BLOCK & ROW**

**Horse Heaven Hills, Washington**

Sourced from Horse Heaven Hills, this plush Cabernet shows notes of cherries, figs, cocoa and savory herbs.

8.50 GP | 40 BTL

## PINOT NOIR

### **5842 KING ESTATE "INSCRIPTION"**

**Willamette Valley, Oregon**

Aged in 30% new oak, this wine ripples in blackberry and black raspberry flavors, balanced by fresh acidity and ripe tannins.

9.75. GP | 46 BTL

## MERLOT

### **6207 CORVIDAE "ROOK"**

**Columbia Valley, Washington**

Hand harvested, small-lot fermented and aged in neutral French oak keeps the red and black fruit notes fresh, with hints of cola, orange peel, cinnamon and tobacco.

8.25 GP | 39 BTL

## SYRAH

### **7224 LONE BIRCH WINES**

**Yakima Valley, Washington**

Estate Syrah with a bouquet of dark berries and toasted oak with soft tannins and a smooth finish.

8.50 GP | 39 BTL

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## OTHER REDS & BLENDS

### **7750 NW WINE ACADEMY BLAUFRANKISCH Yakima Valley, Washington**

Crafted by NW wine students, this lighter style red shows fruit flavors of plums, black currant, tobacco, mushrooms and leather with a white pepper finish.

8.50 GP | 39 BTL

### **7553 REININGER "MR. OWL" RED Columbia Valley, Washington**

Bold black cherry, currant and plum with hints of eucalyptus, licorice and leather. Syrah, Merlot Cabernet Sauvignon and Petite Verdot.

10. GP | 47 BTL

### **7631 TOWNSHEND CELLARS "VORTEX" RED Columbia Valley, Washington**

This Cabernet, Merlot and Cabernet Franc over delivers with its hits of oak, plush dark fruits and silky tannins.

9. GP | 43 BTL

### **7294 NEWSPRINT PETITE SIRAH Columbia Valley, Washington**

Big and powerful notes of juicy blackberry and black pepper.

11. GP | 52 BTL

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## SPARKLING WINES

**5009 Veuve Clicquot “Yellow” Label**  
Champagne, France  
138 BTL

**5031 Bisol Prosecco Rosé**  
Veneto, Italy  
41 BTL

**5080 Risata Moscato d’ Asti**  
Piedmont, Italy  
40 BTL

**5108 Karma Vineyards**  
“Blanc de Noir” Sparkling  
Lake Chelan, Washington  
190 BTL

## WHITE WINES

**3264 Kosta Browne “One Sixteen” Chardonnay**  
Russian River, California  
141 BTL

**3608 Kim Crawford Sauvignon Blanc**  
Marlborough, New Zealand  
42 BTL

**3891 Pursued by Bear “Blushing Bear” Rose**  
Columbia Valley, Washington  
49 BTL

**3808 Charles Smith “Vino Grigio”**  
Columbia Valley, Washington  
37 BTL

**3815 Time & Direction “Fretboard” Viognier**  
Columbia Valley, Washington  
66 BTL

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## RED WINES

**7591 Delille Cellars "D2" Red**  
Columbia Valley Washington  
91 BTL

**7187 Austin Hope Cabernet Sauvignon**  
Paso Robles, California  
71 BTL

**7321 Cayuse "Cailloux Vineyard" Syrah**  
Walla Walla, Washington  
199 BTL

**5807 Prince Hill "Purple Rain" Pinot Noir**  
Private Barrel Auction Lot  
Dundee Hills, Oregon  
266 BTL

**6808 Quilceda Creek "Palengat Vineyard"**  
Proprietary Red  
Horse Heaven Hills, Washington  
212 BTL

**5863 Kosta Browne**  
"Santa Rita Hills" Pinot Noir  
Sta. Rita Hills, California  
179 BTL

**7565 Reynvaan "Result of a Crush" Red**  
Walla Walla, Washington  
47 BTL

**6831 Soldier Cabernet Sauvignon**  
Columbia Valley, Washington  
56 BTL

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## RED WINES

**7725 Newsprint Malbec**  
Columbia Valley, Washington  
43 BTL

**7841 The Goose Pinotage**  
South Africa  
53 BTL

**7969 Caduceus "Anubis" Red**  
by Maynard James Keenan  
Cornville, Arizona  
110 BTL

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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**

