

BREAKFAST SERVED DAILY 6AM-11AM

GOOD MORNING! JUICES

Chilled orange juice	3.95
For the freshest juice choices, please ask the operator.	
Milk Ice cold nonfat or 2%	2.95
Yogurt plain or fruit.....	2.95

STARTERS

STEEL CUT IRISH

OATMEAL	9.95
Slow cooked and served with seasonal fruit garnish, brown sugar and caramelized banana. Milk served on the side.	

COLD CEREALS

6.95
Served with milk, seasonal berries or banana slices on the side: Shredded Mini Wheats, Rice Krispies, Raisin Bran, Frosted Corn Flakes.

GET GOING

CONTINENTAL	10.95
Fresh seasonal fruit plate, choice of toast with butter or danish, coffee or tea.	

HOUSE MADE

VANILLA GRANOLA

11.95
With caramelized banana, fresh berries, toasted almonds and rolled oats, honey, yogurt and milk on the side.

FLUFFY CHEDDAR

CHEESE OMELET

12.95
Served with hash browns or country potatoes with bell peppers and onions and your choice of toast or English muffin.

YOU BE THE OMELET CHEF!

Add 1.00 per item

- Extra Cheddar | Sliced Mushroom
- Diced Ham | Diced Onions
- Bell Peppers | Diced Bacon
- Diced Sausage | Diced Tomatoes

ARLINGTON SKILLET

13.95
Scrambled eggs with layers of breakfast sausage, three cheeses, mushrooms, peppers, onions and baby spinach leaves baked with country potatoes with bell peppers and onions. Served with your choice of toast or English muffin.

SPECIAL MORNING BREAKFAST BUFFET FOR TWO

44.95
Treat yourselves to an intimate morning buffet! Includes a choice of two juices, a sharing platter of freshly baked morning mini fruit pastries, eggs benedict or any style eggs, house made almond granola with berries and chilled milk. Chocolate-dipped strawberries, croissants with preserves and butter, carafe coffee or international tea service.

PACIFIC NORTHWEST

BENEDICT

17.95
Two poached eggs with Dungeness crab, baby spinach leaves, hollandaise sauce on a toasted English muffin, served with hash browns or country potatoes with bell peppers and onions.

TRADITIONAL EGGS

BENEDICT

13.95
Two poached eggs with Canadian bacon on a toasted English muffin, topped with hollandaise sauce, served with hash browns or country potatoes with bell peppers and onions.

SOUTHWESTERN

CHICKEN BENEDICT

13.95
Toasted English muffin, grilled blackened chicken breast, bacon, two poached eggs and sriracha hollandaise.

ITALIAN BENEDICT

13.95
Crispy fried polenta batons with Chef's vodka cream sauce; topped with marinated artichoke hearts, pancetta, two poached eggs, hollandaise and fresh basil.

TULALIP'S KILLER COFFEE

Cup	2.95
Pot	5.95

FROM THE HOT IRON GRILL

CRUSTED FRENCH TOAST

12.95
House Favorite! Two slices of our house baked thick cut cinnamon brioche bread crusted with Frosted Corn Flakes served with cranberry cream cheese.

MORNING GLORY

PANCAKE STACK

11.95
Two pancakes, two eggs any style, choice of thick sliced bacon or sausage.

GOLDEN BELGIAN

WAFFLE

10.95	
With fresh cut strawberries and sauce with whipped cream.	
Plain	9.95

FARM FRESH EGGS

THE FARMER

12.95
Two farm fresh eggs any style, hash browns or country potatoes with bell peppers and onions. Your choice of toast or English muffin.

THE FARMER WITH

Grilled 10oz. Center Cut Sirloin.....	19.95
Grilled Ham Steak.....	15.95
Thick Sliced Bacon (4).....	15.95
Morning Breakfast Sausage (2).....	14.95
Breaded Country Fried Steak.....	15.95
Grilled Kobe Style Beef Patties (2).....	15.95

COUNTRY BISCUITS

AND GRAVY

BREAKFAST

12.95
A giant house baked biscuit with country sausage gravy, two farm fresh eggs any style. Your choice of thick sliced bacon or sausage.

FOOD ALLERGY DISCLAIMER: Please inform your server 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. Cedars Café 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. Cedars Café will not assume any liability for adverse reactions to foods consumed, or items one may come in contact with while eating at our establishment.

ALL DAY MENU SERVED DAILY 11AM-11PM

SOUP & SALAD

SOUP OF THE DAY

Cup	4.95
Bowl	6.95

SEAFOOD CHOWDER

A House specialty! A creamy blend of clams, shrimp, salmon, diced potatoes and bacon. Served with crackers.

Cup	5.95
Bowl	7.95

COBB SALAD

14.95
Spring mix and crisp romaine topped with fresh avocado, peppered bacon, diced tomatoes, bleu cheese crumbles with grilled chicken breast, and topped with the Chef's own dijon red wine vinaigrette.

NORTHWEST LOUIE

20.95
Mixed greens topped with crab, avocado, bell peppers, tomatoes, eggs, olives and served with our own crab louie dressing.

Add 3oz. crab

APPETIZERS

SKOOKUM INLET

MANILA CLAMS

13.95
One pound of tender clams, sautéed in Sherry wine, saffron, herbs and sweet butter.

Two pounds

CHILI LIME SHRIMP

16.95
Popcorn shrimp tossed in honey, rice wine vinegar, sambal oleke and mayonnaise sauce; served on a bed of jasmine rice. Garnished with sesame seeds, green onion, fresh lime and wasabi tobiko. This one can be addictive!

WARM AND CREAMY

ARTICHOKE CRAB DIP

12.95
Topped with parmesan cheese crust and served with herbed focaccia toast crackers.

ASIAN CHICKEN

LETTUCE WRAP

12.95
A generous mound of spicy diced chicken breast with crunchy peanuts and water chestnuts. Served with crispy lettuce cups and spicy sweet chili sauce.

BURGERS & SANDWICHES

All sandwiches are served with Cedars kettle style chips or french fries.

THE TULALIP BURGER

14.95
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 and tomato, finished with our special sauce.

Grilled Chicken Breast

14.95
You be the Burger Chef!

Add 1.00 per item:

Extra Cheddar | Grilled Onions
Sautéed Mushrooms | Avocado
Swiss Cheese | Bacon | One Egg
Pepperjack Cheese | Ham
Pineapple Ring

PRIME RIB DIP

15.95
Shaved prime rib piled on our own romano cheese bun with a big bowl of beef jus or BBQ sauce for dipping.

Add a slice of Tillamook cheddar or swiss cheese

VEGGIE CLUB

13.95
Roasted red bell pepper, fresh tomato, red onion, feta cheese, pepperoncini, cucumber, avocado all on whole wheat bread with roasted garlic mayonnaise.

WHITE TRUFFLE MORNAY

CHEESE STEAK

17.95
Shaved prime rib sautéed with sweet bell pepper, apple cider vinegar and chili flakes. Served on a crusty roll with cream cheese, rich truffle mornay sauce and crispy onion straws.

BLT

12.95
What more can we say? We could add that we use thick sliced bacon, the freshest green leaf lettuce and the ripest tomatoes on toasted sourdough.

THE CEDARS CLUB

14.95
A classic triple decker of shaved turkey breast, smoked ham, thick sliced bacon, cheese, lettuce and tomato on toasted sourdough.

PASTAS! PASTAS!

Served with salad and garlic bread.

FIVE CHEESE

17.95
Penne pasta tossed with a creamy garlic parmesan sauce, romano, mozzarella, parmesan, cheddar and provolone. Topped with fresh diced tomatoes and basil.

CREAMY SEAFOOD

ALFREDO

21.95
Penne tossed with prawns, salmon and scallops in a basil cream sauce. Topped with fresh diced tomatoes and basil.

COMFORT FOODS

MOM'S POT ROAST

18.95
Slow cooked tender pot roast, rich gravy served with creamy mashed potatoes and seasonal vegetable sauté.

KILAUEA

FISH AND CHIPS

17.95
8oz. Alaskan cod filets dipped in our own batter and fried to a crisp golden brown. Served with a lemon wedge and tartar sauce, fries, pineapple coleslaw and malt vinegar.
5oz. 14.95

RETRO OPEN FACE

TURKEY SANDWICH

15.95
Fresh turkey expertly seasoned and roasted to perfection; served on focaccia bread and layered with creamy mashed potatoes, champagne cranberry sauce, "The Captain's" scratch turkey gravy, and a side of seasonal vegetable sauté.

CASHEW CHICKEN

17.95
Stir-fried chicken breast with garlic, broccoli, red bell peppers, scallions, celery, cashews and mushrooms. Served with jasmine almond rice with scallions.

"DOWN ON THE FARM"

CHICKEN FRIED STEAK

18.95
Generous portion of down home breaded beef with country sausage gravy, mashed potatoes, and seasonal vegetable sauté.

DINNER MENU SERVED DAILY 4PM-11PM

SEAFOOD

MAINE LOBSTER TAIL 37.95
Whole 6oz. cold water tail broiled to perfection, served with melted butter, seasonal vegetable sauté and your choice of Rio rice medley, baked potato or creamy mashed potatoes. Choice of soup or salad.

**HOUSE SPECIALTY!
DUNGENESS CRAB
ENCHILADAS** 17.95
Dungeness crab and jalapeño jack cheese wrapped up in two corn tortillas and topped with cilantro cream and more cheese! Served with black refried beans and roasted salsa.

**HOT PAN SEARED ALASKAN
HALIBUT FILET** 23.95
6oz. halibut filet sautéed and served with a lemon butter sauce, seasonal vegetable sauté and your choice of Rio rice medley or mashed potatoes. Choice of soup or salad.

**ISLAND COCONUT
PRAWNS** 20.95
Five jumbo prawns on a bed of jasmine rice with toasted almonds and green onions, served with pineapple slaw and sweet and spicy dipping sauce.

**GRILLED WILD
SALMON FILET** 22.95
6oz. salmon filet served with seasonal vegetable sauté and Rio rice medley, lemon wedges and lemon butter sauce on the side. Choice of soup or salad.

**CHIMICHURRI PESTO
TOP SIRLOIN** 23.95
10oz. Center cut top sirloin "Carne Asada Style" prepared to your liking; topped with Chef's chimichurri pesto and cotija cheese. Served with our house made black beans and Rio rice medley.

STEAKS

These menu selections include soup or salad, seasonal vegetable sauté and a choice of Rio rice medley, mashed potatoes, or a russet baked potato with sour cream, scallions and butter.

RIB EYE STEAK 31.95
16oz. broiled to your specifications.
12oz. 27.95

LOBSTER TAIL 29.95
6oz. to any menu entrée.

**FILET MIGNON
BACON WRAPPED** 29.95
6oz. broiled to your specifications with crisp onions and port wine sauce.

PRIME RIB CEDARS CUT 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 soup or salad, seasonal vegetable sauté and a choice of Rio rice medley, mashed potatoes or a russet baked potato with sour cream, scallions or butter. 12oz. 27.95 16oz. King Cut 31.95

LATE NIGHT MENU SERVED DAILY 11PM-6AM

**HOUSE MADE
VANILLA GRANOLA** 11.95
With caramelized banana, fresh berries, toasted almonds and rolled oats, honey, yogurt and milk on the side.

**STEEL CUT
IRISH OATMEAL** 9.95
Slow cooked and served with seasonal fruit garnish, brown sugar and caramelized banana. Milk served on the side.

BLT 12.95
What more can we say? We could add that we use thick sliced bacon, the freshest green leaf lettuce and the ripest tomatoes on toasted sourdough.

**A PAIR OF KOBE
BEEF SLIDERS** 12.95
Kobe style beef patties, choose two: gorgonzola, spicy jalapeño pineapple or bacon and Tillamook cheddar.

**GRILLED WILD
SALMON FILET** 22.95
6oz. salmon filet served with seasonal vegetable sauté and Rio rice medley, lemon wedges and lemon butter sauce on the side. Choice of soup or salad.

THE FARMER 12.95
Two farm fresh eggs any style, hash browns or country potatoes with bell peppers and onions. Your choice of toast or English muffin.

THE FARMER WITH
Grilled 10oz. Center
Cut Sirloin 19.95
Thick Sliced Bacon (4) 15.95

SOUP OF THE DAY
Cup 4.95
Bowl 6.95

SEAFOOD CHOWDER
A House specialty! A creamy blend of clams, shrimp, salmon, diced potatoes and bacon. Served with crackers.
Cup 5.95
Bowl 7.95

PARMESAN CAESAR 13.95
A classic Caesar with homemade croutons, tomatoes and parmesan tossed in a creamy Caesar dressing
Add marinated
chicken breast 4.00

NORTHWEST LOUIE 20.95
Mixed greens topped with crab, avocado, bell peppers, tomatoes, eggs, olives and served with our own crab louie dressing.
Add 3oz. crab 9.95

THE TULALIP BURGER 14.95
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 and tomato, finished with our special sauce.
Grilled Chicken Breast 14.95

You be the Burger Chef!

Add 1.00 per item:
Extra Cheddar | Grilled Onions
Sautéed Mushrooms | Avocado
Swiss Cheese | Bacon | One Egg
Pepperjack Cheese | Ham
Pineapple Ring

**HOT PAN SEARED ALASKAN
HALIBUT FILET** 23.95
6oz. halibut filet sautéed and served with a lemon butter sauce, seasonal vegetable sauté and your choice of Rio rice medley or mashed potatoes. Choice of soup or salad.

BEVERAGES

CEDARS FAVORITES

NW ICED TEA 6.50
3 Olives Raspberry Vodka, Bacardi Black Razz Rum, Bombay Sapphire Gin, sweet and sour, coke, fresh raspberry garnish.

IRISH PEACH 6.75
Jameson Irish Whiskey, fresh lemon juice, peach puree, peach wedge garnish.

FROM THE TAP

Blue moon Belgian white 4.75
Goose Island Double IPA 4.75
Mac & Jack African Amber 4.75

BOTTLE SELECTION

Sam Adams Boston Lager 4.75
Heineken 4.75
Red Hook ESB 4.75
Mike's Hard Lemonade or Hard Cranberry 4.75
Pacifico 4.75

WHITE WINE

CHARLES SMITH EVE CHARDONNAY WA 6.50
Notes of hibiscus flower, stone fruit, apple blossom and a touch of lemon cream. Long and beautiful; minerally and delicious.

CHARLES SMITH VINO PINOT GRIGIO WA 6.50
Apricot, tangerine, dry summer hay, nutmeg. In the mouth, it is broad yet focused with a very pronounced terroir & mineral finish. Elegant, refreshing, and true.

EVE'S OLD FASHIONED 7.75
Eve's Apple Pie, W.L. Weller 12 Year Bourbon, Triple Sec, fresh lemon and orange wedge.

BLOODY MARY 5.00
A Tulalip Classic! Served in a large bucket, rimmed with salt and garnished with fresh lime and olives. Vodka, Demitri's Bloody Mary Mix.

Stella Artois Belgian Lager 4.75
Georgetown Manny's Pale Ale 4.75
Elysian Men's Room Red 4.75

Corona, Corona Light 4.75
Budweiser, Bud Light 4.25
Michelob Ultra 4.25
Stella Artois 4.75
Miller Genuine, Miller Lite 4.25
Coors Light 4.25

CHARLES SMITH KUNG FU GIRL RIESLING WA 6.50
Wine Spectator "Top 100 Wine" two years in a row, white stone fruit, white peach, apricot, cool and delicious. Think fuji apple, shiro plum, lime leaves. Focused and a very long, minerally finish.

CHARLES SMITH VINO ROSE SANGIOVESE WA 6.50
Alpine strawberries, Italian cherries, savory herbs & layers of complexity. Minerality to spare with a long satisfying finish.

ORANGE CREAM MIMOSA 6.50
J Roget Champagne, orange juice, orange zest, sugar & cream, with a strawberry garnish.

TULALIP LEMON DROP 7.25
3 Olives Citrus Vodka, Sweet & Sour, fresh lemon and Triple Sec garnished in a sugar rimmed martini glass.

Boundary Bay Oatmeal Porter 4.75
Coors Light 4.25

Rainier 4.25
Bud Light Platinum 4.25
Bud Light Lime 4.25
Angry Orchard Cider 4.25

CHATEAU STE. MICHELLE SAUVIGNON BLANC WA 6.00
Bright, vibrant, expressive and juicy, with quince, pear, floral and spice.

SUTTER HOME BUBBLY PINK MOSCATO CA 6.50
Flirty, bubbly wine exudes sweet creamy melon, mango and honey flavors, leaving you refreshed and giddy with delight.

SUTTER HOME SPARKLING BRUT CA 6.50
Green apple and pear with citrus highlights, lush floral and tropical fruit. Notes of toasted almond.

RED WINE

CHARLES SMITH BOOM BOOM SYRAH WA 7.25
Aromas of fresh herbs and wet earth. Black cherry and tobacco are followed by hints of lavender. An explosive dark cherry bomb!

CHARLES SMITH SUBSTANCE CABERNET SAUVIGNON WA 7.25
This unfiltered, unfinned, 100% Cabernet Sauvignon is deep and rich with black plum, pencil lead, cassis, tar - on and on, layer upon layer.

CHARLES SMITH VELVET DEVIL MERLOT WA 7.25
True to its name, velvety. Complex and just-so-right flavors, pipe tobacco, bing cherry, dried rose petals with a blend of subtle herbs and spice. Real wine. Real Merlot.

J. BOOKWALTER SUBPLOT #29 RED BLEND WA 7.25
Red and black cherries, raspberries, plums and black currants with the subtle hints of baking spices, brown sugar, cola and licorice. Cabernet, Merlot & Syrah.

ALTA VISTA CLASSIC MALBEC ARG 6.50
Plum, black cherry and exotic spices, with notes of coffee and vanilla. The flavors on the palate are fresh, with good structure and soft tannins.

BERGEVIN LANE CALICO RED WA 7.25
Puree of cherry and blueberry with a light dusting of cedar on the nose. Blackberry and black cherry with a light touch of vanilla bean and cocoa powder round things out. Syrah, Cabernet Sauvignon, Merlot, Malbec & Petit Verdot.

RENEGADE WINE COMPANY GRENACHE WA 7.25
Only 220 cases of this wine was produced, barrel aged for 16 months in neutral French oak barrels before bottling. Rarely do you see a single varietal Grenache from Washington, let alone from The Rocks in Walla Walla! Jammy, spicy and smooth!

CASTLE ROCK WINERY PINOT NOIR OR 7.25
Elegant medium-bodied wine offers aromas of cherry and spice. On the palate the wine give flavors of berries, cinnamon, black cherry, sweet vanilla oak, and floral notes, with a long velvety finish.