

BREAKFAST SERVED DAILY 6AM-11AM

GOOD MORNING! JUICES

Chilled orange juice	3.95
For other juice choices, please ask the operator.	
Milk Ice cold nonfat or 2%	3.95
Yogurt plain or fruit.....	2.95
TULALIP'S KILLER COFFEE	
Our own specialty dark roast blend.	
Cup	2.95
Pot.....	5.95

STARTERS

STEEL CUT IRISH

OATMEAL 9.95
Slow cooked and served with seasonal fruit garnish and caramelized banana. Brown sugar and milk served on the side.

COLD CEREALS

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

GET GOING

CONTINENTAL..... 11.95
Fresh seasonal fruit plate, choice of toast or danish, coffee or tea.

HOUSE MADE

VANILLA GRANOLA 11.95
With caramelized banana, fresh berries, toasted almonds and rolled oats. Yogurt and milk served on the side.

ARLINGTON SKILLET

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

BEVERAGES

MIMOSA 5.50
J Roget champagne and orange juice.

FLUFFY CHEDDAR

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

YOU BE THE OMELET CHEF!

Add 1.00 per item
Sliced Mushroom | Bell Peppers
Diced Onions | Diced Tomatoes
Extra Cheddar | Spinach
Diced Sausage 2.00 | Diced Ham 2.00
Diced Bacon 2.00

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 sautéed 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 sautéed with bell peppers and onions.

TEX-MEX BENEDICT

..... 13.95
Toasted English muffin topped with black beans, avocado, two poached eggs and a squeeze of lime. Finished with tomatillo salsa and pico de gallo. Served with hash browns or country potatoes sautéed with bell peppers and onions.

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.

BLOODY MARY 5.00
A Tulalip Classic! Vodka, Demitri's Bloody Mary Mix then garnished with olive, lime and a salted rim.

FROM THE HOT IRON GRILL

MORNING GLORY

PANCAKE STACK..... 12.95
Two pancakes, two eggs any style, choice of thick sliced bacon or sausage.

SHORT STACK

FLUFFY PANCAKES..... 8.95
Two fluffy buttermilk pancakes.

CRUSTED FRENCH

TOAST 12.95
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.

GOLDEN BELGIAN

WAFFLE 10.95
Fresh cut strawberries, drizzled with strawberry sauce and topped with whipped cream.
Plain..... 9.95

FARM FRESH EGGS

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

THE FARMER WITH

Grilled 8oz.
Center Cut Sirloin..... 19.95
Breaded Chicken
Fried Steak..... 15.95
Thick Sliced Bacon (4)..... 15.95
Morning Breakfast
Sausage (2)..... 14.95
Grilled Ham Steak..... 14.95

ALL DAY 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.

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 and a grilled chicken breast, tossed with the Chef's own dijon red wine vinaigrette.

NORTHWEST LOUIE

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

Add 3oz. crab

WALDORF SALAD

16.95
Tender chicken breast tossed with Granny Smith Apples, celery, Craisins and candied walnuts on a bed of spring salad topped with crisp onion straws. Served with honey apple cider mayo dressing.

APPETIZERS

LOST ISLAND PRAWNS

12.95
Three large coconut crusted prawns, cooked crisp and served with spicy sweet chili sauce and peanut slaw.

WARM AND CREAMY

ARTICHOKE CRAB DIP

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

ASIAN CHICKEN

LETTUCE WRAP

12.95
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 crisp lettuce cups and spicy sweet chili sauce.

CHILI LIME SHRIMP

12.95
4oz. of popcorn shrimp tossed in a honey, rice wine vinegar, sambal oelek and mayonnaise sauce; served on a bed of jasmine almond rice. Garnished with sesame seeds, green onion, fresh lime and wasabi tobiko.

BURGERS & SANDWICHES

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

THE TULALIP

CHEESEBURGER

14.95
Grilled Chicken Burger

14.95

You be the Burger Chef!

Add 1.00 per item:

Extra Cheese | Avocado

Grilled Onions | One Egg

Pineapple Ring | Sautéed Mushrooms

Ham 2.00 | Bacon 2.00

PRIME RIB DIP

16.95
Shaved prime rib piled on our own romano cheese bun served with au jus or BBQ sauce for dipping.

Add a slice of Tillamook cheddar or swiss cheese

1.00

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

CHICKEN PASTA

19.95
Penne pasta tossed with a creamy garlic sauce, romano, mozzarella, parmesan, cheddar and provolone. Topped with fresh diced tomatoes and basil.

CREAMY SEAFOOD

ALFREDO

21.95
Penne pasta 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 and rich gravy served with a seasonal vegetable sauté and creamy mashed potatoes topped with crisp onion straws.

KILAUEA FISH AND CHIPS

Alaskan cod filets dipped in our own beer batter and fried to a crisp golden brown. Served with fries and pineapple slaw.

8oz.

17.95

5oz.

CASHEW CHICKEN

17.95
Stir-fried chicken breast with garlic, broccoli, red bell peppers, ginger, red onion, celery, cashews, mushrooms and wonton crisps. Served with jasmine almond rice with green onions.

"DOWN ON THE FARM"

CHICKEN FRIED STEAK

18.95
Generous portion of hand-breaded beef with country sausage gravy, seasonal vegetable sauté and creamy mashed potatoes topped with crisp onion straws.

FRIED CHICKEN AND WAFFLE

SANDWICH

14.95
Hand-breaded chicken breast between Chef's savory Belgian Waffle infused with cheddar cheese, bacon and green onion. Top that chicken with grade "A" maple syrup coleslaw. *Served until 4pm.

RETRO OPEN FACE

TURKEY SANDWICH

14.95
Fresh turkey expertly seasoned and roasted to perfection; served on focaccia bread and layered with creamy mashed potatoes, "The Captain's" scratch turkey gravy and champagne cranberry sauce on the side. Served with a seasonal vegetable sauté.

RETRO OPEN FACE ROAST

BEEF SANDWICH

14.95
Slow braised roast beef served on grilled focaccia bread and layered with creamy mashed potatoes, horseradish cream sauce and burgundy beef demi-glace. Served with a seasonal vegetable sauté.

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

DINNER MENU SERVED DAILY 4PM-11PM

SEAFOOD

SKOOKUM INLET MANILA

CLAMS 13.95
One pound of tender clams, sautéed in sherry wine, herbs and sweet butter.
Two pounds..... 18.95

MAINE LOBSTER TAIL 35.95

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 or a russet baked potato. Your choice of soup or salad.

DUNGENESS CRAB

ENCHILADAS 19.95
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, roasted salsa, shredded lettuce with red enchilada sauce.

ISLAND COCONUT PRAWNS... 20.95

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

GRILLED WILD SALMON FILET 22.95

Salmon filet 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.

CHILI LIME SHRIMP 18.95

8oz. of popcorn shrimp tossed in a honey, rice wine vinegar, sambal oelek and mayonnaise sauce; served on a bed of jasmine almond rice. Garnished with sesame seeds, green onion, fresh lime and wasabi tobiko. Choice of soup or salad.

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 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. 12oz. 27.95 | 16oz. 31.95

STEAKS These menu selections include soup or salad, seasonal vegetable sauté and a choice of Rio or jasmine almond rice, creamy mashed potatoes or a russet baked potato.

16OZ. RIB EYE STEAK 31.95
Broiled to your specifications.

8OZ. TOP SIRLOIN 24.95
Broiled to your specifications.

6OZ. FILET MIGNON BACON WRAPPED 29.95
Broiled to your specifications with crisp onions and port wine sauce.

LOBSTER TAIL 28.95
Add 6oz lobster tail to any menu entrée.

LATE NIGHT MENU SERVED DAILY 11PM-6AM

THE FARMER 12.95

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

THE FARMER WITH

Grilled 8oz. Center Cut Sirloin 19.95
Breaded Chicken Fried Steak 15.95
Thick Sliced Bacon (4) 15.95
Morning Breakfast Sausage (2) 14.95
Grilled Ham Steak 14.95

CRUSTED FRENCH

TOAST 12.95
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.

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.

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.

COBB SALAD 14.95

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 dijon red wine vinaigrette.

NORTHWEST LOUIE 20.95

Mixed greens topped with crab, avocado, bell peppers, tomatoes, egg, olives, lemon wedge and served with our own crab louie dressing.

Add 3oz. crab 9.95

THE TULALIP CHEESEBURGER 14.95

Grilled Chicken Burger 14.95
You be the Burger Chef!
Add 1.00 per item:
Extra Cheese | Avocado
Grilled Onions | One Egg
Pineapple Ring | Sautéed Mushrooms
Ham 2.00 | Bacon 2.00

KILAUEA FISH AND CHIPS

Alaskan cod filets dipped in our own beer batter and fried to a crisp golden brown. Served with fries and pineapple slaw.

8oz. 17.95
5oz. 14.95

"DOWN ON THE FARM" CHICKEN FRIED STEAK 18.95

Generous portion of hand-breaded beef with country sausage gravy, seasonal vegetable sauté and creamy mashed potatoes topped with crisp onion straws.

STEAKS These menu selections include soup or salad, seasonal vegetable sauté and a choice of Rio or jasmine almond rice, creamy mashed potatoes or a russet baked potato.

16OZ. RIB EYE STEAK 31.95
Broiled to your specifications.

8OZ. TOP SIRLOIN 24.95
Broiled to your specifications.

6OZ. FILET MIGNON BACON WRAPPED 29.95
Broiled to your specifications with crisp onions and port wine sauce.

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DESSERTS

PLEASE CONTACT YOUR IN ROOM DINING HOST FOR ANY SEASONAL DESSERTS AND BEVERAGES

GRANDMAS CHOCOLATE CAKE

Seven layers of decadent chocolate, toasted almonds. 8.95

INDIVIDUAL APPLE PIE 7.95
Granny Smith apples are sautéed in butter and brown sugar then baked in a flaky pie dough. Covered in salted caramel sauce.

CREME BRULEE 7.95
Traditional, caramelized topped crème brulee infused with vanilla bean.

A LA MODE 3.00

WINE

WHITE

STORYPOINT CHARDONNAY CA Glass 6.50 Bottle 27.00

Flavors and aromas of ripe green apple, pear and white peach are enriched on plush palate by notes of citrus, honeysuckle and tropical melon, while subtle hints of vanilla, caramel and toasted oak linger on the silky and refreshing finish.

CHARLES SMITH VINO PINOT GRIGIO WA Glass 6.50 Bottle 27.00

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.

CHARLES SMITH KUNG FU GIRL RIESLING WA Glass 6.50 Bottle 27.00

Wine Spectator "Top 100 Wine" two years in a row, white stone fruit, white peach, and apricot, cool and delicious. Think Fuji apple, shiro plum, lime leaves. Focused and a very long, mineral finish.

CHARLES SMITH VINO ROSE SANGIOVESE WA Glass 6.50 Bottle 27.00

Alpine strawberries, Italian cherries, savory herbs & layers of complexity. Minerality to spare with a long satisfying finish.

CHATEAU STE. MICHELLE SAUVIGNON BLANC WA Glass 6.00 Bottle 25.00

Bright, vibrant, expressive and juicy, with quince, pear, floral and spice.

SUTTER HOME SPARKLING BRUT CA Glass 6.50 Bottle 27.00

Green apples and pear with citrus highlights, lush floral and tropical fruit. Notes of toasted almond.

KORBEL BRUT ROSE CA Glass 8.00 Bottle 35.00

Delicate and crisp, featuring bright flavors of strawberry, cherry and melon. Its medium-dry, slightly sweet style makes it one of the most versatile, food-friendly varietals.

RED

CHARLES SMITH BOOM BOOM SYRAH WA Glass 7.25 Bottle 31.00

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 Glass 7.25 Bottle 31.00

This unfiltered, unfinned, 100% Cabernet Sauvignon is deep and rich with black plum, pencil lead, cassis, and tar - on and on, layer upon layer.

CHARLES SMITH VELVET DEVIL MERLOT WA Glass 7.25 Bottle 31.00

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 Glass 7.25 Bottle 31.00

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 Glass 6.50 Bottle 27.00

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 Glass 7.25 Bottle 31.00

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 Glass 7.25 Bottle 31.00

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 Glass 7.25 Bottle 31.00

Elegant medium-bodied wine offers aromas of cherry and spice. On the palate the wine gives flavors of berries, cinnamon, black cherry, sweet vanilla oak, and floral notes, with a long velvety finish.

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