

# Lunch

12PM-4PM

## Starters

### 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.

### LOCAL INLET MANILA CLAMS [GF]

Tender clams sautéed in sherry wine, herbs and sweet butter.

### ARTICHOKE CRAB DIP

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

### CRISPY ONION RINGS

Fried to perfection and served with smoky chipotle aioli.

### CRISPY COCONUT CALAMARI

Fried to perfection and served with our house sweet chili sauce.

## Heartwarming Soups and Chilled Salads

### PARMESAN CAESAR

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

Add a marinated chicken breast

### SOUP OF THE DAY

Bowl • Cup

### CLAM CHOWDER

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

Bowl • Cup

### COBB SALAD

Spring mix and crisp romaine topped with fresh avocado, sliced egg, peppered bacon, diced tomatoes, blue cheese crumbles and a grilled chicken breast, tossed with Italian dressing.

### BLT WEDGE

Crisp iceberg lettuce topped with our house blue cheese dressing, pepper bacon, tomato and blue cheese crumbles.

### CEDARS SIDE SALAD [GF]

Mixed greens, tomatoes, cucumber slices, croutons and choice of dressing.

## Pastas! Pastas!

Served with salad and garlic bread.

### PRAWN SCAMPI

Large prawns sautéed with garlic, basil and Chablis wine then combined with our house scampi butter tossed with linguine noodles and finished with pecorino Romano.

### CHICKEN PARMESAN

Classic crispy, hand-breaded chicken smothered in a trio of blended cheeses, nestled on a pool of house-made marinara served with garlic-herb butter spaghetti noodles and finished with pecorino Romano and fresh basil.

### MANILA CLAM LINGUINI

Fresh Manila clams sautéed in sherry wine, garlic, fresh cherry tomatoes, onions and fresh herbs, tossed with linguine and sweet cream butter.

### SMOKED SALMON ALFREDO\*

House-smoked salmon sautéed with cherry tomatoes and chopped spinach, tossed with our house alfredo sauce and fettuccini and topped with pecorino Romano and fresh basil.

Substitute grilled chicken at no additional charge

## Baskets

Served with Cedars kettle-style chips, French fries, jasmine almond rice or plain jasmine rice.

 Chef Recommended

### KRAKEN STASH FISH AND CHIPS BASKET

Three pieces of Kraken Stash IPA beer-battered pollock fried to a crisp golden brown. Served with a pineapple slaw.

### CHICKEN STRIP BASKET

Three country-breaded chicken tenders fried to perfection, served with choice of dipping sauce.

### PRAWN BASKET

Panko-crusting jumbo prawns fried to perfection.

# Burgers and Sandwiches

*Served with Cedars kettle-style chips,  
French fries, jasmine almond rice or plain jasmine rice.*

## 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 focaccia bread.

## THE T.B.A.

Slow-roasted turkey, crispy bacon and avocado layered on toasted focaccia bread with lettuce, tomato and a garlic-pesto mayonnaise.

## PRIME RIB DIP\*

Shaved prime rib piled on a hoagie roll served with au jus or BBQ sauce for dipping.

*Add a slice of Tillamook cheddar  
or Swiss cheese*

## TERIYAKI IMPOSSIBLE BURGER

Perfectly seared Impossible Burger topped with a pineapple ring and glazed with a spicy teriyaki sauce. Served on a toasted brioche bun with sesame-ginger aioli, lettuce and tomato.

## THE BIG CEDAR

Shaved turkey, smoked ham, honey-cured bacon, cheese, lettuce and tomato on toasted focaccia bread with a garlic-pesto mayonnaise.

 *Chef Recommended*

## THE TULALIP CHEESEBURGER\*

A 6-oz. patty of ground sirloin on a toasted butter-rubbed bun, with Tillamook cheddar, lettuce, onion and tomato, finished with our special sauce.

*Grilled chicken breast burger*

## YOU BE THE BURGER CHEF!

Grilled onions, sautéed mushrooms, pineapple ring, extra cheese  
One egg, bacon, ham or avocado

# Chef's Creations

## TERIYAKI COHO SALMON

Tribal-caught Coho salmon grilled to perfection and glazed with a spicy teriyaki sauce. Served with jasmine almond rice and soy-ginger marinated broccoli and topped with a green onion nest.

# Chef's Choice Steak and Seafood

*Served with seasonal vegetable sauté, your choice of jasmine almond rice,  
plain jasmine rice or French fries, and your choice of soup or salad.*

## RIB EYE STEAK\* [GF]

Broiled to your specification. 14-oz.

## PREMIUM CHOICE TOP SIRLOIN STEAK\* [GF]

Broiled to your specification. 8-oz.

## GRILLED WILD SALMON FILLET\* [GF]

Wild sockeye salmon grilled to a perfect medium.  
6-oz.

## "DOWN ON THE FARM" CHICKEN-FRIED STEAK

A generous portion of hand-breaded beef with country sausage gravy.

**[GF]** This item can be ordered as a gluten-free option. Please inform your server you would like it prepared as such.

**Gluten-free Dressings:** blue cheese, Thousand Island, Italian, red wine vinaigrette, honey mustard, oil and vinegar.

Parties of eight or more - one check required and 18% gratuity will be added. All menu items subject to 9.4% sales tax.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. **FOOD ALLERGY DISCLAIMER:** Please be aware that our food may contain or come into contact with common allergens. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross-contamination may occur, as factors beyond our control may alter the formulations of the food we serve, or manufacturers may change their ingredients. Please inform your server if you have a food allergy. Tulalip Resort Casino will not assume any liability for adverse reactions.

*Cedars Cafe*

