

IN-ROOM DINING

BREAKFAST

7AM-12PM

IRISH OATMEAL

Slow-cooked and served with seasonal fruit garnish and caramelized bananas.
Brown sugar and milk served on the side.

FRUIT CUP | FRUIT BOWL | BERRY DANISH

STRAWBERRIES AND CREAM BELGIAN WAFFLE

Freshly cut strawberries drizzled with strawberry sauce and topped with whipped cream.

TIRAMISU FRENCH TOAST

Hand-dipped French bread in an espresso batter, griddled to perfection. Topped with a mascarpone cream and cocoa powder, with espresso maple syrup on the side.

SHORT STACK FLUFFY PANCAKES

Two fluffy buttermilk pancakes.

YOGURT AND GRANOLA PARFAIT

House-made almond, walnut and dried sour cherry granola layered with vanilla yogurt and fresh berries.

COUNTRY BISCUIT AND SAUSAGE GRAVY BREAKFAST*

A giant house-baked biscuit with country sausage gravy and two farm fresh eggs any style.
Your choice of honey-cured bacon or sausage.

CEDARS SUNRISE EGGS BENEDICT*

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

THE FARMER* [GF]

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

THE FARMER WITH*

Grilled 8-oz. premium choice top sirloin steak* [GF] | Breaded chicken-fried steak
Grilled ham steak [GF] | Honey-cured thick-sliced bacon (4) [GF] | Breakfast sausage (2) [GF]

FLUFFY CHEDDAR CHEESE OMELET

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!

Diced bacon
Diced ham
Diced sausage

Extra cheddar
Bell peppers
Sliced mushrooms

Diced onions
Spinach
Diced tomatoes

PREMIUM OFFERINGS

Chorizo | Diced prime rib | Smoked salmon

[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.

***ADVISORY:** Menu items, pricing and hours of operation are subject to change. 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 one or more of the nine major allergens – crustacean shellfish, eggs, fish, milk, peanuts, sesame, soybeans, tree nuts and wheat. 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 In-Room Dining Host if you have a food allergy. Tulalip Resort Casino will not assume any liability for adverse reactions. **A 20% GRATUITY WILL AUTOMATICALLY BE ADDED TO IN-ROOM DINING ORDERS.**

Taste
OF TULALIP

03.25

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.

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 a smoky chipotle aioli.

CRISPY COCONUT CALAMARI

Fried to perfection and served with a 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.

COBB SALAD

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

CEDARS SIDE SALAD

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

Add bay shrimp or marinated chicken breast.

CLAM CHOWDER

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

Bowl | Cup

BURGERS AND SANDWICHES

Served with Cedars kettle-style chips or French fries.

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.

NOW WITH MORE BACON! 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.

WELCOME BACK! CEDARS CLUB

Shaved turkey, smoked ham, honey-cured bacon, cheddar and Swiss cheeses, lettuce and tomato on your choice of bread with mayonnaise.

THE TULALIP CHEESEBURGER*

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

*Substitute grilled chicken breast at no additional cost.
Add bacon.*

BASKETS

Served with Cedars kettle-style chips or French fries.

GOTTA TRY OUR NEW FISH!

CEDARS PUB-STYLE FISH AND CHIPS

One 10-oz. beer-battered cod fillet fried to a crispy golden brown.
Served with 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.

CHEF'S CREATIONS

TERIYAKI COHO SALMON

Available 12PM-CLOSE

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.

PAN-SEARED HALIBUT [GF]

Available 4PM-CLOSE

Pan-seared local halibut served with house-mashed potatoes and garlic-basil roasted red peppers, topped with a lemon-caper-herb butter sauce and a green onion nest.

STEAK AND SEAFOOD

4PM-CLOSE

Served with your choice of soup or salad and your choice of the following sides: rice pilaf, plain jasmine rice, jasmine almond rice, creamy mashed potatoes with crisp onion straws or a russet baked potato.

PRIME RIB* [GF]

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. 12-oz. regular cut | 20-oz. Cedars cut

PREMIUM CHOICE TOP SIRLOIN STEAK* [GF]

Broiled to your specification. 8-oz.

BACON-WRAPPED CENTER CUT FILET MIGNON* [GF]

Broiled to your specification, then finished with a port wine sauce and crisp onion straws. 6-oz.

RIB EYE STEAK* [GF]

Broiled to your specification. 14-oz.

CHICKEN-FRIED STEAK

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

GRILLED WILD SALMON FILLET* [GF]

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

MAINE LOBSTER TAIL* [GF]

Whole cold water lobster tail broiled to perfection. 6-oz.

PASTAS! PASTAS!

12PM-CLOSE

Served with salad and garlic bread.

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.

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 chicken at no additional charge.*

JUST FOR KIDS

12PM-CLOSE

KID'S PASTA

Your choice of marinara or Alfredo sauce. Served with seasonal fruit.

TWO CHICKEN STRIPS

Served with seasonal fruit and choice of kettle chips or fries.

DESSERT

AVAILABLE ALL DAY

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.

GRANDMA'S CHOCOLATE CAKE

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

MAKE YOUR DESSERT À LA MODE

Vanilla-bean ice cream.

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