

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 bay shrimp or 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.

Pastas! Pastas!

Served with salad and garlic bread.

 *Chef Recommended*

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.

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.

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.

GRILLED CHICKEN ALFREDO*

Sliced, grilled chicken atop fettuccini with sautéed cherry tomatoes and chopped spinach tossed in our house alfredo sauce. Topped with pecorino Romano and fresh basil.

Substitute smoked salmon at no additional charge

Baskets

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

CEDARS PUB-STYLE FISH AND CHIPS

One 10-oz. beer-battered cod fillet fried to a crispy 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-crusted 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.

CEDARS CLUB

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

 *Chef Recommended*

THE TULALIP CHEESEBURGER*

A 7-oz. patty of ground wagyu on a toasted butter-rubbed bun, with Tillamook cheddar, lettuce, onion and tomato, finished with our special sauce.

Substitute a grilled chicken breast at no additional cost.

YOU BE THE BURGER CHEF!

Grilled onions, sautéed mushrooms, pineapple ring, extra cheese
One egg | Bacon or ham | Avocado

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.

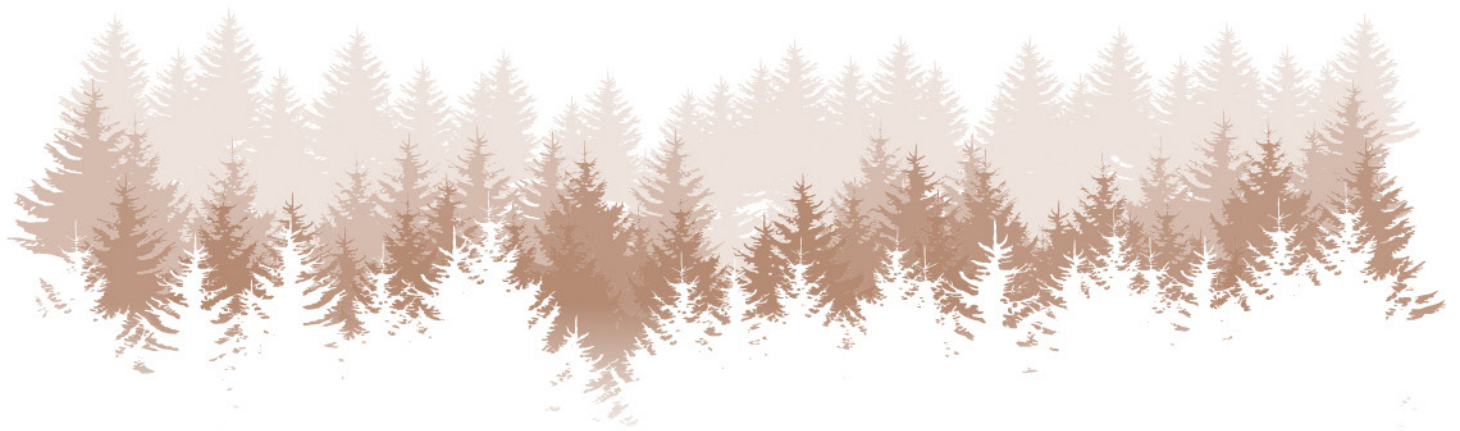
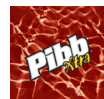
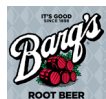
GRILLED WILD SALMON FILLET* [GF]

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.

Beverages



[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 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 server if you have a food allergy. Tulalip Resort Casino will not assume any liability for adverse reactions.

Cedars Cafe