

## OMELETS

### DENVER | 16

Ham, onions, red and green bell peppers, and cheddar cheese.

### BACON MUSHROOM JACK | 16

Sautéed mushrooms, bacon, and Monterey Jack cheese.

### VEGGIE DELIGHT | 14

Sautéed red and green bell peppers, mushrooms, spinach, onions, zucchini, and cheddar cheese.

### CRAB & SHRIMP | 22

Dungeness crab and bay shrimp, avocado, cheddar, and Monterey Jack cheese.

*All omelet entrées are served with hash browns and choice of toast.*

## SMALL DISHES

### ACE | 12.50

One egg any style, choice of a pancake or French toast, and two pieces of bacon or sausage links.

### SNOQUALMIE FALLS OATMEAL | 10.25

Mixed with blueberries and pecans. Served with brown sugar and milk on the side.

### GOLFER'S SANDWICH | 11.50

Two eggs, bacon, and cheddar cheese on a croissant. Served with a fruit cup.

### EGG BENEDICT | 10.25

Half portion of egg benedict served with a fruit cup and hash browns.

### BUTTERMILK PANCAKES | 9

Three buttermilk pancakes served with butter and maple syrup.

### FRENCH TOAST | 10

Two thick slices of custard soaked brioche bread, grilled and served with butter, maple syrup, and powdered sugar.

*Add two eggs +3, add bacon or sausage +4*

## THE GRIDDLE

## HOUSE SPECIALS

### DUNGENESS BENEDICT | 26

Two poached eggs and Dungeness crab on a bed of sautéed spinach on an English muffin topped with hollandaise sauce. Served with a fruit cup and hash browns.

### BISCUITS & GRAVY | 13

Toasted biscuits, split and smothered in our house made country sausage gravy and two eggs any style.

### CORNED BEEF HASH | 16.50

House made hash, onions, garlic, and potatoes topped with two eggs any style. Served with toast and hash browns.

### SMOKED SALMON SCRAMBLE | 21

Scrambled eggs, smoked salmon, capers, red onions, cream cheese, and grilled sliced tomatoes. Served with hash browns and choice of toast.

### HUEVOS RANCHEROS | 13

Two eggs, black beans, queso fresco cheese, on three fried corn tortillas topped with house made ranchero sauce and crema and served with hash browns.

### CHICKEN FRIED STEAK | 16

Topped house made country sausage gravy and served with two eggs any style, hash browns, and choice of toast.

### EGGS BENEDICT | 14.25

Two poached eggs, Canadian bacon on an English muffin topped with hollandaise sauce. Served with a fruit cup and hash browns.

### SAND TRAP | 10

Two eggs served any style with hash browns and toast.  
*Half order of bacon or sausage +2*  
*Full order of bacon, sausage, or ham steak +4*

### CALIFORNIA BENEDICT | 14

Two poached eggs, spinach, sliced tomato, avocado on an English muffin topped with hollandaise sauce. Served with a fruit cup and hash browns.

*\$2 added to split entrée | 18% gratuity added for parties of eight or more.*

*GF-Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items. Gluten-free pasta available upon request. Vegetarian dishes may contain eggs and/or dairy. Rice pilaf contains almonds and pecans. Please notify your server of any other dietary concerns.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



## APPETIZERS

### SKINS GAME | 14

Potato wedges with a blend of cheeses, jalapeños, green and red onion, and bacon. Served with salsa and sour cream.

### BLACKENED AHI | 16

Blackened and seared Ahi, sliced with chimichurri slaw, pickled onions, and Creole aioli.

### CHICKEN CHORIZO NACHOS | 15

Cedar chips topped with seasoned chicken, chorizo, mango salsa, a blend of cheeses, and jalapeño aioli. Served with salsa and sour cream.

### CHICKEN WINGS | 15

Plain | Buffalo | Sweet Chili | Serrano Chili

### SEARED COD TACOS | 14

Two pieces of cod on a bed of grilled cabbage. Served with four corn tortillas and mango and ranch salsas.

### LOCAL MANILA CLAMS | 21.50

Steamed Clams in a white wine, butter, garlic, yellow onions, bell peppers, parsley, and Chorizo sausage. Served with warm bread.

### CRAB & PRAWN COCKTAIL | 17

Served with lemon and cocktail sauce.

### FRIED CALAMARI | 14.50

Topped with jalapeño aioli and served with a sweet-chili sauce on the side.

### LOCAL DEEP FRIED OYSTERS | 23

Six deep fried oysters served with cocktail and tarter sauces.

### CRAB CAKES | 24.50

Served with tomato basil relish and balsamic glaze.

### CLAM CHOWDER | Cup 7 | Bowl 10

### SOUP OF THE DAY | Cup 5 | Bowl 7

### CHOPPED BLUEBERRY CHICKEN | 19

Grilled chicken with mixed greens and spinach, tossed with blueberries, red onion, blue cheese, pecans, tomatoes, and a Dijon vinaigrette dressing.

### STEAK & BLUE | 25

\*6oz sirloin steak with mixed greens, tossed with blue cheese, candied walnuts, grape tomatoes, red onion, and a balsamic vinaigrette dressing.

### CAESAR ENTRÉE SALAD | 11

Chopped romaine, Parmesan cheese, and croutons tossed in a creamy Caesar dressing.

*Chicken +6, Prawns +7, Salmon +10*

### PANZANELLA | 14

Grilled rustic bread tossed with mixed greens, grape tomatoes, Greek olives, Parmesan cheese, mozzarella, and a balsamic vinaigrette dressing.

*Chicken +6, Prawns +7, Salmon +10*

### CEDARS LOUIE

#### Dungeness Crab 35 | Bay Shrimp 22 | Crab & Shrimp 28

Mixed greens topped with a hard boiled egg, tomatoes, asparagus, cucumber, Dungeness crab and/or bay shrimp, and Thousand Island dressing

## SOUPS & SALADS

## BURGERS & SANDWICHES

*Served with a choice of French fries, sweet potato fries, Cedar chips, or tater tots. Onion rings +3, Side Salad +2.50 Add cheese +1.25, cheese & bacon +3, sautéed mushrooms +2, or caramelized onions +2  
Gluten free bread/bun +1.50*

### DUNGENESS CRAB ROLL | 30

Crab salad with onions, celery, and mayonnaise on a grilled stadium roll.

### ELK BURGER | 22

\*Half pound elk patty with oak smoked Irish cheddar cheese, lettuce, tomato, red onion marmalade, and mayonnaise on a toasted bun.

### GRILLED CHICKEN CAPRESE | 16

Seasoned, grilled, and topped with mozzarella cheese, tomato, red onion, lettuce, and basil aioli on a toasted bun.

### CORNED BEEF BRISKET SANDWICH | 17

Sliced corned beef, sauerkraut, Guinness mustard sauce and Swiss cheese on grilled marble rye.

### CRAB CAKE BLT | 24

Dungeness crab cake, thick cut bacon, lettuce, tomato, oak smoked cheddar, and basil aioli on a toasted bun.

### MUSHROOM SWISS BURGER | 17

\*6oz burger with sautéed mushrooms, Swiss cheese, bourbon bacon jam, lettuce, tomato, red onions, and ghost rider aioli on a toasted bun.

### CRAB & SHRIMP MELT | 24

Mix of warm Dungeness crab, bay shrimp, cream cheese, mayonnaise, and green onions on a toasted English muffin, topped with tomatoes and Swiss cheese.

### MARINATED PORTOBELLO SANDWICH | 17

Balsamic, soy sauce, and a garlic marinated Portobello mushroom on a warmed bun with basil aioli, feta cheese crumbles, and sun dried tomato spread.

### CEDARS CLUB HOUSE | 17

Ham, turkey, bacon, Swiss and cheddar cheeses, lettuce, tomato, and mayonnaise on sourdough bread.

### FRENCH DIP | 16

Roast beef and Swiss cheese on a toasted alpine roll served au jus.

### CEDARS BURGER | 16

\*6oz burger with lettuce, tomato, red onions, dill pickle, and mayonnaise on a toasted bun.

### PATTY MELT | 16

6oz burger, caramelized onions, and Swiss cheese on grilled sourdough bread.

### IMPOSSIBLE BURGER | 17

6oz plant based burger with lettuce, tomato, red onions, dill pickle, and mayonnaise on a toasted bun.

### SPICY THAI WRAP | 13

Diced grilled chicken breast tossed with peanut sauce, cabbage, carrots, cucumbers, and mixed greens wrapped in a flour tortilla.

### VEGGIE WRAP | 11

Cucumbers, tomatoes, Kalamata olives, hummus, red onions, and pepperoncinis wrapped in a flour tortilla.

## ENTRÉES

### PECAN CRUSTED SOCKEYE SALMON | 27

Wild Sockeye salmon filet glazed with Dijon vinaigrette and crushed pecans, served with wild rice pilaf and vegetables.

### FETTUCCINE | 14

Pasta, mushrooms, garlic, and house made alfredo sauce.  
*Vegetables +4, Chicken +6, Shrimp +7, Salmon +10*

### FISH & CHIPS

#### Two Pieces 17 | Three Pieces 20

House beer battered cod filets served with French fries, coleslaw, lemon, and tartar sauce.  
*Additional Cod portion +4*

### OYSTERS & CHIPS | 24.50

Six local deep fried oysters, fried golden brown and served with coleslaw and French fries.

## HAPPY HOUR

### MONDAY-FRIDAY

3:00-5:00 PM & 8:00 PM-CLOSE

\$1 OFF WELL DRINKS

\$1 OFF ANY GLASS OF WINE (6oz)

\$1 OFF DRAFT BEERS

### SKINS GAME | 7

Potato wedges with a blend of cheeses, jalapeños, green and red onion, and bacon. Served with salsa and sour cream.

### SEARED COD TACOS | 7

Three corn tortillas with mango salsa, cabbage, and ranch salsa.

### CHICKEN CHORIZO NACHOS | 10

Cedar chips topped with seasoned chicken, chorizo, mango salsa, a blend of cheeses, and jalapeño aioli.

### GARLIC FRIES | 8

French fries with garlic, Parmesan cheese topped with parsley.

### BUFFALO SWEET FRIES | 9

Sweet potato fries, blue cheese crumbles, bacon, ghost rider aioli, and topped with green onions.

\$2 added to split entrée | 18% gratuity added for parties of eight or more.

*GF-Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items. Gluten-free pasta available upon request. Vegetarian dishes may contain eggs and/or dairy. Rice pilaf contains almonds and pecans. Please notify your server of any other dietary concerns.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

## APPETIZERS

### SKINS GAME | 14

Potato wedges with a blend of cheeses, jalapeños, green and red onion, and bacon. Served with salsa and sour cream.

### BLACKENED AHI | 16

Blackened and seared Ahi, sliced with chimichurri slaw, pickled onions, and Creole aioli.

### LOCAL MANILA CLAMS | 21.50

Steamed Clams in a white wine, butter, garlic, yellow onions, bell peppers, parsley, and Chorizo sausage. Served with warm bread.

### CRAB & PRAWN COCKTAIL | 17

Served with lemon and cocktail sauce.

### FRIED CALAMARI | 14.50

Topped with jalapeño aioli and a sweet-chili sauce on the side.

### LOCAL DEEP FRIED OYSTERS | 23

Six deep fried oysters served with cocktail and tarter sauces.

### CHICKEN CHORIZO NACHOS | 15

Cedar chips topped with seasoned chicken, chorizo, mango salsa, a blend of cheeses and jalapeño aioli. Served with salsa and sour cream.

### CHICKEN WINGS | 15

Plain | Buffalo | Sweet Chili | Serrano Chili

### SEARED COD TACOS | 14

Two pieces of cod on a bed of grilled cabbage. Served with four corn tortillas and mango and ranch salsas.

### CRAB CAKES | 24.50

Served with tomato basil relish and balsamic glaze.

## SOUPS & SALADS

### CLAM CHOWDER | Cup 7 | Bowl 10

### SOUP OF THE DAY | Cup 5 | Bowl 7

### CHOPPED BLUEBERRY CHICKEN | 19

Grilled chicken with mixed greens and spinach, tossed with blueberries, red onion, blue cheese, pecans, tomatoes, and a Dijon vinaigrette dressing.

### STEAK & BLUE | 25

\*6oz sirloin steak with mixed greens, tossed with blue cheese, candied walnuts, grape tomatoes, red onion, and a balsamic vinaigrette dressing.

### CAESAR ENTRÉE SALAD | 11

Chopped romaine, Parmesan cheese, and croutons tossed in a creamy Caesar dressing.

*Chicken +6, Prawns +7, Salmon +10*

### PANZANELLA | 14

Grilled rustic bread tossed with mixed greens, grape tomatoes, Greek olives, Parmesan cheese, mozzarella, and a balsamic vinaigrette dressing.

*Chicken +6, Prawns +7, Salmon +10*

### CEDARS LOUIE

#### Dungeness Crab 35 | Bay Shrimp 22 | Crab & Shrimp 28

Mixed greens topped with a hard boiled egg, tomatoes, asparagus, cucumber, Dungeness crab and/or bay shrimp, and Thousand Island dressing

## SIGNATURE STEAKS

### \*8oz FILET MIGNON | 42

### \*8oz TOP SIRLOIN | 29

*All signature steaks are served with a daily vegetable and choice of starch. Customize your steak with caramelized onions +2 or sautéed mushrooms +3. Add sautéed prawns +7, grilled salmon +10, or whole or half Dungeness crab +MP.*

# BURGERS & SANDWICHES

Served with a choice of French fries, sweet potato fries, Cedar chips, or tater tots. Onion rings +3, Side Salad +2.50 Add cheese +1.25, cheese & bacon +3, sautéed mushrooms +2, or caramelized onions +2  
Gluten free bread/bun +1.50

## ELK BURGER | 22

\*Half pound elk patty with oak smoked Irish cheddar cheese, lettuce, tomato, red onion marmalade, and mayonnaise on a toasted bun.

## CEDAR BURGER | 16

\*6oz burger with lettuce, tomato, red onions, dill pickle, and mayonnaise on a toasted bun.

## FRENCH DIP | 16

Roast beef and Swiss cheese on a toasted alpine roll served au jus.

## IMPOSSIBLE BURGER | 17

6oz plant based burger with lettuce, tomato, red onions, dill pickle, and mayonnaise on a toasted bun.

# ENTRÉES

## CHICKEN MARSALA | 23

Chicken breast sautéed with mushrooms, onions, tomatoes, and creamy marsala sauce. Served with Yukon gold garlic mashed potatoes and vegetables.

## BALSAMIC FILET | 47

\*8oz filet mignon served on a bed of Yukon gold garlic mashed potatoes topped with goat cheese, asparagus, and cherry shallot confit. Drizzled with balsamic reduction.

## TOP SIRLOIN MUSHROOM RAVIOLI | 29

Sliced 6oz sirloin served atop a bed of mushroom ravioli in a blue cheese cream sauce with grape tomatoes and green onions.

## FETTUCCINE ALFREDO | 16

Fettuccine noodles tossed in our house made alfredo sauce. Served with toast points.

*Fresh Vegetables +4, Chicken +6, Prawns +7, Salmon +10*

## CHIPOTLE CHICKEN FETTUCCINE | 26

Fettuccine noodles tossed in a chipotle cream sauce, pancetta, shallots, and topped with grilled chicken. Served with toast points.

## MOROCCAN MARINATED TOFU | 21

Marinated tofu with spiced apricot jam, couscous, and roasted vegetables.

# SEAFOOD

## DUNGENESS CRAB | MP WHOLE OR HALF

Served with drawn butter and lemon.

## WICKED PRAWNS | 24

Prawns, onion, celery, spicy tomato sauce, grilled polenta, and vegetables.

## HALIBUT | 34

Baked Northwest halibut filet topped with toasted macadamia nuts and mango salsa. Served with rice pilaf and vegetables.

## PECAN CRUSTED SOCKEYE SALMON | 27

Wild Sockeye salmon filet glazed with Dijon vinaigrette and crushed pecans, served with wild rice pilaf and vegetables.

## FISH & CHIPS

### Two Pieces 17 | Three Pieces 20

House beer battered cod filets served with French fries, coleslaw, lemon, and tartar sauce.

*Additional Cod portion +4*

## HALIBUT & CHIPS | 30

House beer battered halibut filets served with French fries, coleslaw, lemon, and tartar sauce.

## OYSTERS & CHIPS | 24.50

Six local deep fried oysters, fried golden brown and served with coleslaw and French fries.

*\$2 added to split entrée | 18% gratuity added for parties of eight or more.*

*GF-Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items. Gluten-free pasta available upon request. Vegetarian dishes may contain eggs and/or dairy. Rice pilaf contains almonds and pecans. Please notify your server of any other dietary concerns.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*