

OMELETS

DENVER | 17

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

BACON MUSHROOM JACK | 17

Sautéed mushrooms, bacon, and Monterey Jack cheese.

VEGGIE DELIGHT | 16

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

CRAB & SHRIMP | 24

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 | 14

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

SNOQUALMIE FALLS OATMEAL | 11

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

GOLFER'S SANDWICH | 13

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

EGG BENEDICT | 12

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

BUTTERMILK PANCAKES | 11

Three buttermilk pancakes served with butter and maple syrup.

FRENCH TOAST | 11

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 +5

THE GRIDDLE

HOUSE SPECIALS

DUNGENESS BENEDICT | 27

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 | 15

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

CORNED BEEF HASH | 17.50

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

SMOKED SALMON SCRAMBLE | 23

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

HUEVOS RANCHEROS | 14

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 | 17

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

EGGS BENEDICT | 16

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

SAND TRAP | 13

Two eggs served any style with hash browns and toast.
Half order of bacon or sausage +3
Full order of bacon, sausage, or ham steak +5

CALIFORNIA BENEDICT | 16

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 | 15.50

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

BLACKENED AHI | 16.50

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 | 17

Plain | Buffalo | Sweet Chili

SEARED COD TACOS | 15

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

LOCAL MANILA CLAMS | 24

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

CRAB & PRAWN COCKTAIL | 19

Served with lemon and cocktail sauce.

FRIED CALAMARI | 15.50

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

LOCAL DEEP FRIED OYSTERS | 24

Six deep fried oysters served with cocktail and tarter sauces.

CRAB CAKES | 26

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 | 21

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

STEAK & BLUE | 26

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

CAESAR ENTRÉE SALAD | 13

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

Chicken +6, Prawns +7, Salmon +10

PANZANELLA | 15

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 36 | Bay Shrimp 24 | Crab & Shrimp 38

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 | 31

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

ELK BURGER | 23

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

GRILLED CHICKEN CAPRESE | 18

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

CORNED BEEF BRISKET SANDWICH | 18

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

CRAB CAKE BLT | 25

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

MUSHROOM SWISS BURGER | 18

*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 | 26

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 | 18

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 | 17.50

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

FRENCH DIP | 17

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

CEDARS BURGER | 17

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

PATTY MELT | 17

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

IMPOSSIBLE BURGER | 18

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

SPICY THAI WRAP | 16

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

VEGGIE WRAP | 13

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 ALFREDO | 17

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

FISH & CHIPS

Two Pieces 18 | Three Pieces 21

House beer battered cod filets served with French fries, coleslaw, lemon, and tartar sauce.
Additional Cod portion +5

HALIBUT & CHIPS | 30

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

OYSTERS & CHIPS | 27

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

Must purchase a beverage to receive happy hour pricing.

\$1 OFF WELL DRINKS

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

\$1 OFF DRAFT BEERS

SKINS GAME | 10

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

SEARED COD TACOS | 11

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

CHICKEN CHORIZO NACHOS | 12

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 | 10

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.

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APPETIZERS

SKINS GAME | 15.50

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BLACKENED AHI | 16.50

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

LOCAL MANILA CLAMS | 24

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

CRAB & PRAWN COCKTAIL | 19

Served with lemon and cocktail sauce.

FRIED CALAMARI | 15.50

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

LOCAL DEEP FRIED OYSTERS | 24

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 | 17

Plain | Buffalo | Sweet Chili

SEARED COD TACOS | 15

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

CRAB CAKES | 26

Served with tomato basil relish and balsamic glaze.

DUNGENESS CRAB MAC & CHEESE | 23

Rich Dungeness crab meat paired with Beecher's Flagship cheese, Gruyère, cavatappi pasta and buttered breadcrumbs.

SOUPS & SALADS

CLAM CHOWDER | Cup 7 | Bowl 10

SOUP OF THE DAY | Cup 5 | Bowl 7

CHOPPED BLUEBERRY CHICKEN | 21

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

STEAK & BLUE | 26

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

CAESAR ENTRÉE SALAD | 13

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

Chicken +6, Prawns +7, Salmon +10

PANZANELLA | 15

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 36 | Bay Shrimp 24 | Crab & Shrimp 38

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

BALSAMIC FILET | 48

*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.

RIBEYE STEAK | 41

*12oz charbroiled choice ribeye topped with creamy Gorgonzola compound butter.

*8oz FILET MIGNON | 43

*8oz TOP SIRLOIN | 31

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.

SIGNATURE STEAKS

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 | 23

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

CEDAR BURGER | 17

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

FRENCH DIP | 17

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

IMPOSSIBLE BURGER | 18

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

ENTRÉES

CHICKEN MARSALA | 25

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

CARAMEL APPLE PORK CHOP | 31

12oz bone in pork chop with apple butter caramel cream sauce, Yukon gold garlic mashed potatoes, and vegetables.

TOP SIRLOIN MUSHROOM RAVIOLI | 30

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

FETTUCCINE ALFREDO | 17

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 | 23

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 | 26

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

HALIBUT | 36

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 18 | Three Pieces 21

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

Additional Cod portion +5

HALIBUT & CHIPS | 30

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

OYSTERS & CHIPS | 27

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

PAN-SEARED SCALLOPS | 37

Alaskan Weathervane scallops on a bed of creamy butternut squash risotto with roasted pumpkin seeds, spinach, dried cranberries and an apple cider reduction.

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

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APPETIZERS

SKINS GAME

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

BLACKENED AHI

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

LOCAL MANILA CLAMS

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

CRAB & PRAWN COCKTAIL

Served with lemon and cocktail sauce.

FRIED CALAMARI

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

LOCAL DEEP FRIED OYSTERS

Six deep fried oysters served with cocktail and tarter sauces.

CHICKEN CHORIZO NACHOS

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

CHICKEN WINGS

Plain | Buffalo | Sweet Chili | Serrano Chili

SEARED COD TACOS

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

CRAB CAKES

Served with tomato basil relish and balsamic glaze.

DUNGENESS CRAB MAC & CHEESE

Rich Dungeness crab meat paired with Beecher's Flagship cheese, Gruyère, cavatappi pasta and buttered breadcrumbs.

SOUPS & SALADS

CLAM CHOWDER | Cup | Bowl

SOUP OF THE DAY | Cup | Bowl

CHOPPED BLUEBERRY CHICKEN

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

STEAK & BLUE

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

CAESAR ENTRÉE SALAD

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

Chicken +6, Prawns +7, Salmon +10

PANZANELLA

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 | Bay Shrimp | Crab & Shrimp

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

SIGNATURE STEAKS

BALSAMIC FILET

*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.

RIBEYE STEAK

*12oz charbroiled choice ribeye topped with creamy Gorgonzola compound butter.

*8oz FILET MIGNON

*8oz TOP SIRLOIN

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

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

CEDAR BURGER

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

FRENCH DIP

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

IMPOSSIBLE BURGER

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

ENTRÉES

CHICKEN MARSALA

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

CARAMEL APPLE PORK CHOP

12oz bone in pork chop with apple butter caramel cream sauce, Yukon gold garlic mashed potatoes, and vegetables.

TOP SIRLOIN MUSHROOM RAVIOLI

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

FETTUCCINE ALFREDO

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

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

Served with toast points.

MOROCCAN MARINATED TOFU

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

SEAFOOD

DUNGENESS CRAB | WHOLE OR HALF

Served with drawn butter and lemon.

WICKED PRAWNS

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

HALIBUT

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PECAN CRUSTED SOCKEYE SALMON

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

FISH & CHIPS

Two Pieces | Three Pieces

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

Additional Cod portion +4

HALIBUT & CHIPS

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OYSTERS & CHIPS

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