



APPETIZERS

SKINS GAME | 15

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 | 23

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

CRAB & PRAWN COCKTAIL | 18

Served with lemon and cocktail sauce.

FRIED CALAMARI | 15

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 | 16

Plain | Buffalo | Sweet 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 | 25

Served with tomato basil relish and balsamic glaze.

DUNGENESS CRAB MAC & CHEESE | 22

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 | 20

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 | 12

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 23 | Crab & Shrimp 31

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

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.

RIBEYE STEAK | 40

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

*8oz FILET MIGNON | 42

*8oz TOP SIRLOIN | 30

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 | 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 | 24

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

CARAMEL APPLE PORK CHOP | 30

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

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 | 22

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 | 25

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 17 | Three Pieces 20

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 | 26

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

PAN-SEARED SCALLOPS | 36

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 | 20% 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.*