

APPETIZERS

LOADED BAKER SMASH | 17

Fried potatoes, fried and tossed with chimichurri, garlic, and parmesan, topped with cheese, bacon, jalapeños, and green onions.

TUNA STACK | 18

*4 oz tuna over avocado wasabi mousse, edamame, cucumber, and furikake. Served with spicy mayo, eel sauce, and cedar chips.

LOCAL MANILA CLAMS | 24

Steamed clams in white wine, butter, garlic, yellow onions, bell peppers, parsley, and chorizo sausage. Served with warm bread.

CRAB & PRAWN COCKTAIL | 19 ^{CS}

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 sauce.

KOREAN SHORT RIBS | 18

Marinated short ribs, topped with daikon kimchi and lettuce leaf.

C.A.D. CHIPS | 10

Crispy cedar chips seasoned with mango sriracha seasoning. Served with house-made blue cheese dressing.

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.

BEET & FENNEL SALAD W/ CHICKEN | 22 ^{CS}

Red beets, fresh orange slices, shaved fennel, goat cheese, and candied walnuts over mixed greens. Tossed in orange citrus vinaigrette and topped with chicken.

GREEN GODDESS | 15 ^{CS}

A mix of greens, spinach, baby kale, green onion, parsley, peas, cucumbers, and watermelon radish. Tossed in green goddess dressing.

Chicken +7, Prawns +7, Salmon +10, *6oz Steak +9

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, Thousand Island dressing, and a grilled lemon.

SIGNATURE STEAKS

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 | 55 ^{CS}

*16oz ribeye steak served with your choice of starch, seasonal vegetables, and herb compound butter.

FILET MIGNON | 43 ^{CS}

*8oz filet mignon served with your choice of starch, seasonal vegetables, and herb garlic confit.

BRAISED SHORT RIB | 30

*8oz beef short rib over smoked cheddar polenta with seasonal vegetables. Finished with port wine reduction, pickled Fresno chili, and watermelon radish.

PORTERHOUSE | 45

*20oz porterhouse steak served with baker smash potatoes, seasonal vegetables, and finished with paprika rosemary compound butter.

TOMAHAWK STEAK | 130 ^{CS}

*38oz tomahawk steak served with your choice of starch, seasonal vegetables, and chimichurri.

Limited availability — please ask your server.

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 | 23

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

CEDAR BURGER | 17

*Half pound 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 with au jus.

IMPOSSIBLE BURGER | 18

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

MUSHROOM SWISS BURGER | 20

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

CHICKEN MARSALA | 25

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

PORK MILANESE | 33

Seasoned panko-crusted pork chop served with Yukon gold garlic mashed potatoes and topped with an arugula salad, grilled lemon, and sweet red wine vinaigrette.

ASIAGO SWISS CHARD RAVIOLI & STEAK | 31

*6oz sirloin served with asiago swiss chard stuffed ravioli, topped with a tart beurre blanc, toasted pecans, and chili oil.

FETTUCCINE ALFREDO | 17

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

Fresh Vegetables +4, Chicken +7, 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.

TOFU COCONUT CURRY | 24 ^{GS}

Tofu in a rich coconut curry with roasted bell peppers, eggplant, spinach, basil, and lemongrass. Served over a bed of coconut rice.

FULL RACK OF LAMB | 45

Rack of lamb served with hummus, quinoa, beets, arugula, cherry tomatoes, and red onion. Drizzled with red wine vinaigrette and port demi-glace.

SEAFOOD

DUNGENESS CRAB | MP WHOLE OR HALF

Served with drawn butter and lemon.

PRAWN PUTTANESCA | 28

Fettuccine tossed in a zesty tomato sauce with six prawns, capers, olives, red onion, and fresh basil.

HERB CRUSTED HALIBUT | 34

Parsley and chive panko-crusted halibut seared and served over lime leaf and lemongrass coconut rice, topped with a roasted red pepper and habanero mango sauce. Garnished with micro beet flowers and served with seasonal vegetables.

TUSCAN BLACKENED SOCKEYE SALMON | 28 ^{GS}

Blackened wild sockeye salmon over garlic mashed potatoes, topped with creamy sundried tomato, basil, spinach, and cherry tomatoes.

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 French fries, coleslaw, lemon, tartar sauce, and cocktail sauce.

PETRALE SOLE | 30

Pan-seared Petrale sole served over Yukon gold garlic mashed potatoes with seasonal vegetables and finished with a lemon-dill beurre blanc.

PAN-SEARED SCALLOPS | 40 ^{GS}

Searched scallops served with parsnip purée, puff pastry, roasted corn relish, and bacon foam. Finished with a squid ink tuile, and micro pea tendrils.

*12-14oz LOBSTER TAIL | 120 ^{GS}

Cold water lobster tail with garlic herb butter, smoked paprika, and drawn butter. Served with a baked potato, seasonal vegetables, and grilled lemon.

Limited availability — please ask your server.

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

GS—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. 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.*

ENTRÉES