

SMALL DISHES

OMELETS



DENVER | 18

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

BACON MUSHROOM JACK | 18

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 | 26

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

All omelet entrées are served with hash browns or home fries and choice of toast.

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 or home fries.

BACON ON THE SIDE | 5

Half order of bacon | 3

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

HOUSE SPECIALS

DUNGENESS BENEDICT | 28

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 or home fries.

BISCUITS & GRAVY | 15

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

CORNED BEEF HASH | 18

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

SMOKED SALMON SCRAMBLE | 24

Scrambled eggs, smoked salmon, capers, red onions, cream cheese, and grilled sliced tomatoes. Served with hash browns or home fries, 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 or home fries.

CHICKEN FRIED STEAK | 18

Topped house made country sausage gravy and served with two eggs any style, hash browns or home fries, 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 or home fries.

SAND TRAP | 13

Two eggs served any style with hash browns or home fries and toast.

Half order of bacon or sausage +3

Full order of bacon, sausage, or ham steak +5

STEAK & EGGS | 23

6oz Top Sirloin server with two eggs and hashbrowns or home fries, and your choice of toast.

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 or home fries.

BREAKFAST BURRITO | 16

Scrambled eggs, chorizo sausage, onions, tomatoes, red & green bell peppers, cheddar & Monterey cheeses, wrapped in a flour tortilla. Served with hash browns or home fries and salsa and sour cream.

\$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

LOADED BAKER SMASH | 17

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

CHICKEN CHORIZO NACHOS | 16

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

CRAB CAKES | 27

Served with tomato basil relish and balsamic glaze.

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

CRAB & PRAWN COCKTAIL | 22 GS

Served with lemon and cocktail sauce.

FRIED CALAMARI | 16

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 tartar sauce.

BLACKENED AHI | 22

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

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 | 23 GS

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

WINTER GRANNY SMITH SALAD | 18

A mix of greens, cherry tomatoes, red onion, pecans, Craisens, goat cheese, and pomegranate dressing.

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 +11, *6oz Steak +10

CAESAR ENTRÉE SALAD | 13

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

Chicken +6, Prawns +7, Salmon +10

CEDARS LOUIE

Dungeness Crab 37 | Bay Shrimp 24 | Crab & Shrimp 39

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

ENTRÉES

TUSCAN BLACKENED SOCKEYE SALMON | 28

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

FETTUCCINE ALFREDO | 17

Pasta, garlic, and house made alfredo sauce. Vegetables +4, Chicken +6, Prawns +7, Salmon +11

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 | 32

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

OYSTERS & CHIPS | 28

Six local deep fried oysters, fried golden brown and served with French fries, coleslaw, lemon, tartar sauce, and cocktail sauce.

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 +11, 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

DUNGENESS CRAB ROLL | 32

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

ELK BURGER | 24

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

TURKEY CIABATTA | 18

Sliced turkey, lettuce, tomato, bacon, and basil aioli on a ciabatta roll.

CORNED BEEF BRISKET SANDWICH | 18

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

CRAB CAKE BLT | 26

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

CRAB & SHRIMP MELT | 27

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

CHICKEN CLUB WRAP | 16

Grilled chicken, lettuce, tomato, bacon, avocado, smoked cheddar, and cilantro lime aioli wrapped in a flour tortilla.

MARINATED PORTOBELLO SANDWICH | 19

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 | 19

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

FRENCH DIP | 18

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

CEDARS BURGER | 18

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

PATTY MELT | 18

*Half pound burger, caramelized onions, and Swiss cheese on grilled sourdough bread.

IMPOSSIBLE BURGER | 19

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

BEEF & CHEDDAR MELT | 17

Sliced roast beef piled on a toasted bun, topped with melted cheddar cheese, caramelized onion, and ghost rider aioli.

VEGGIE WRAP | 13

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

DAILY SPECIALS

DAILY SPECIALS AVAILABLE AFTER 4:00 PM

SUNDAY

CEDARS BURGER NIGHT | 14

*Half pound burger with lettuce, tomato, red onion, dill pickle, and mayonnaise on a toasted bun. Served with your choice of side.

MONDAY

CHICKEN PARMESAN | 23

Breaded chicken breast over a bed of alfredo fettuccine topped with mozzarella, and marinara sauce.

TUESDAY

PRIME RIB | 23

*8oz prime rib served with baked potato and vegetables.

WEDNESDAY

CHEF'S CHOICE APPETIZER

HALF OFF WINE

Half off bottles of wine \$60 and under.

THURSDAY

ST. LOUIS RIB NIGHT | 21

Pork ribs with coleslaw, potato salad, and corn bread.

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 | 12

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

LOADED BAKER SMASH | 12

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

SEARED COD TACOS | 12

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

CHICKEN CHORIZO NACHOS | 13

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

GARLIC FRIES | 8

French fries tossed with garlic, parmesan, and 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.

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.



DUNGENESS

DINNER

APPETIZERS

LOADED BAKER SMASH | 17

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

LOBSTER MAC & CHEESE | 27

Plump lobster meat over creamy Beechers Flagship cheese, Gruyère, cavatappi pasta, and herb breadcrumbs.

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 | 22

Served with lemon and cocktail sauce.

FRIED CALAMARI | 16

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.

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 | 23

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

WINTER GRANNY SMITH SALAD | 18

A mix of greens, cherry tomatoes, red onion, pecans, Craisens, goat cheese, and pomegranate dressing.

CEDARS LOUIE

Dungeness Crab 37 | Bay Shrimp 24 | Crab & Shrimp 39

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

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 +11, *6oz Steak +10

CAESAR ENTRÉE SALAD | 13

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

Chicken +6, Prawns +7, Salmon +11

CHICKEN CHORIZO NACHOS | 16

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

BLACKENED AHI | 22

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

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 | 27

Served with tomato basil relish and balsamic glaze.

DUNGENESS CRAB MAC & CHEESE | 27

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

SIGNATURE STEAKS

BALSAMIC FILET | 50

*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

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

FILET MIGNON | 45

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

PRIME NEW YORK | 55

21 day aged 8oz prime New York steak, grilled to order and served with your choice of starch and seasonal vegetables.

PORTERHOUSE | 50

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

TOMAHAWK STEAK | 130

*38 oz tomahawk steak served with your choice of starch, seasonal vegetables, and chimichurri.
Limited availability — please ask your server.

SURF & TURF | 65

*8 oz filet mignon with a 4 oz plump lobster tail, choron hollandaise, mashed potatoes, and seasonal vegetables.

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 +11, 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 | 24

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

CEDAR BURGER | 18

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

FRENCH DIP | 18

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

IMPOSSIBLE BURGER | 19

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.

ENTRÉES

CHICKEN MARSALA | 25

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

AIRLINE CHICKEN | 23

Mushroom risotto served under a 10oz Airline chicken with tarragon velouté herb oil

TOP SIRLOIN MUSHROOM RAVIOLI | 30

*6oz sliced sirloin served atop a four mushroom ravioli, with blue cheese cream sauce, 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 +11

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.

*Chicken +6, Prawns +7, Salmon +11, *6oz Steak +10*

GRILLED PORK CHOP | 35

Served with a creamy smoked cheddar polenta, blueberry chipotle BBQ sauce, pickled onions, and seasonal vegetables

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 | 32

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

OYSTERS & CHIPS | 28

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.

SEARED SCALLOPS & RISOTTO | 39

Four pan seared scallops served over a creamy parmesan risotto, pancetta, broccolini, and citrus pomegranate gastrique.

\$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.*