

# Dinner

4PM-CLOSE

## Starters

### CHICKEN LETTUCE WRAP [GF]

A generous mound of spicy, diced chicken thigh with crunchy peanuts, carrots, green onions, red bell peppers and water chestnuts tossed in a peanut sauce. Served with butter lettuce cups and spicy sweet chili sauce.

### LOCAL INLET MANILA CLAMS [GF]

Tender clams sautéed in sherry wine, herbs and sweet butter.

### ARTICHOKE CRAB DIP

Topped with a Parmesan cheese crust and served with herbed focaccia toast crackers.

### CRISPY ONION RINGS

Fried to perfection and served with smoky chipotle aioli.

### CRISPY COCONUT CALAMARI

Fried to perfection and served with our house sweet chili sauce.

## Heartwarming Soups & Chilled Salads

### PARMESAN CAESAR

Crisp romaine lettuce and Parmesan cheese tossed in creamy Caesar dressing, then finished with tomatoes, lemon wedges and homemade croutons.  
*Add marinated chicken breast*

### COBB SALAD

Spring mix and crisp romaine topped with fresh avocado, sliced egg, peppered bacon, diced tomatoes, blue cheese crumbles and a grilled chicken breast, tossed with Italian dressing.

### BLT WEDGE

Crisp iceberg lettuce topped with our house blue cheese dressing, pepper bacon, tomato and blue cheese crumbles.

### CEDARS DINNER SALAD [GF]

Mixed greens, tomatoes, cucumber slices, croutons and choice of dressing.  
*Add bay shrimp or marinated chicken breast*

### CEDARS SIDE SALAD [GF]

Mixed greens, tomatoes, cucumber slices, croutons and choice of dressing.

### SOUP OF THE DAY

Bowl • Cup

### CLAM CHOWDER

*A house specialty!* A creamy blend of clams, diced potatoes and bacon.  
Bowl • Cup

## Pastas! Pastas!

*Served with salad and garlic bread.*

 *Chef Recommended*

### CHICKEN PARMESAN

Classic crispy, hand-breaded chicken smothered in a trio of blended cheeses, nestled on a pool of house-made marinara served with garlic-herb butter spaghetti noodles and finished with pecorino Romano and fresh basil.

### PRAWN SCAMPI

Large prawns sautéed with garlic, basil and Chablis wine then combined with our house scampi butter tossed with linguine noodles and finished with pecorino Romano.

### MANILA CLAM LINGUINI

Fresh Manila clams sautéed in sherry wine, garlic, fresh cherry tomatoes, onions and fresh herbs, tossed with linguine and sweet cream butter.

### SMOKED SALMON ALFREDO\*

House-smoked salmon sautéed with cherry tomatoes and chopped spinach, tossed with our house alfredo sauce and fettuccini and topped with pecorino Romano and fresh basil.

*Substitute grilled chicken at no additional charge*

## Baskets

*Served with Cedars kettle-style chips, French fries, jasmine almond rice or plain jasmine rice.*

**GOTTA TRY  
OUR NEW FISH!**

### CEDARS PUB-STYLE FISH AND CHIPS

One 10-oz. beer-battered cod fillet fried to a crispy golden brown. Served with a pineapple slaw.

### CHICKEN STRIP BASKET

Three country-breaded chicken tenders fried to perfection, served with choice of dipping sauce.

### PRAWN BASKET

Panko-crusting jumbo prawns fried to perfection.

[GF] This item can be ordered as a gluten-free option. Please inform your server you would like it prepared as such.  
Gluten-free dressings: blue cheese, Thousand Island, Italian, red wine vinaigrette, honey mustard, oil and vinegar.

Parties of eight or more - one check required and 18% gratuity will be added. All menu items subject to 9.4% sales tax.



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. FOOD ALLERGY DISCLAIMER: Please be aware that our food may contain or come into contact with one or more of the nine major allergens - crustacean shellfish, eggs, fish, milk, peanuts, sesame, soybeans, tree nuts and wheat. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross-contamination may occur, as factors beyond our control may alter the formulations of the food we serve, or manufacturers may change their ingredients. Please inform your server if you have a food allergy. Tulalip Resort Casino will not assume any liability for adverse reactions.

# Burgers and Sandwiches

Served with Cedars kettle-style chips,  
French fries, jasmine almond rice or plain jasmine rice.

 Chef Recommended

## THE TULALIP CHEESEBURGER\*

A 6-oz. patty of ground sirloin on a toasted butter-rubbed bun, layered with Tillamook cheddar, lettuce, onions, pickles and tomato, finished with our special sauce.  
*Substitute a grilled chicken breast at no additional cost.*

## YOU BE THE BURGER CHEF!

Grilled onions, sautéed mushrooms, pineapple ring, extra cheese  
One egg, bacon, ham or avocado

**NOW WITH  
MORE BACON!** BLT

What more can we say? We could add that we use honey-cured bacon, the freshest green leaf lettuce and the ripest tomatoes on toasted focaccia bread.

## PRIME RIB DIP\*

Shaved prime rib piled on a hoagie roll served with au jus or BBQ sauce for dipping.  
*Add a slice of Tillamook cheddar or Swiss cheese*

**WELCOME  
BACK!**

## CEDARS CLUB

Shaved turkey, smoked ham, honey-cured bacon, cheddar and Swiss cheeses, lettuce and tomato on your choice of bread with mayonnaise.

## THE T.B.A.

Slow-roasted turkey, crispy bacon and avocado layered on toasted focaccia bread with lettuce, tomato and a garlic-pesto mayonnaise.

## TERIYAKI IMPOSSIBLE™ BURGER

Perfectly seared Impossible™ Burger topped with a pineapple ring and glazed with a spicy teriyaki sauce. Served on a toasted brioche bun with sesame-ginger aioli, lettuce and tomato.

# Chef's Creations

## TERIYAKI COHO SALMON

Tribal-caught Coho salmon grilled to perfection and glazed with a spicy teriyaki sauce. Served with jasmine almond rice and soy-ginger marinated broccoli and topped with a green onion nest.

## PAN-SEARED HALIBUT [GF]

Pan-seared local halibut served with house-mashed potatoes and garlic-basil roasted red peppers, topped with a lemon-caper-herb butter sauce and a green onion nest.

# Chef's Choice Steak and Seafood

Served with a seasonal vegetable sauté, your choice of rice pilaf, jasmine almond rice, plain jasmine rice, mashed potatoes with crisp onion straws or a russet baked potato, and your choice of soup or salad.

 Chef Recommended

## PRIME RIB\* [GF]

Hand-rubbed with our special blend of seasonings, then slowly roasted to perfection, served traditionally, blackened or grilled with natural au jus and ranch-style horseradish cream.  
12-oz. regular cut • 20-oz. Cedars cut

## RIB EYE STEAK\* [GF]

Broiled to your specification. 14-oz.

## PREMIUM CHOICE TOP SIRLOIN STEAK\* [GF]

Broiled to your specification. 8-oz.

## BACON-WRAPPED CENTER CUT FILET MIGNON\* [GF]

Broiled to your specification, then finished with a port wine sauce and crisp onion straws.  
6-oz.

## MAINE LOBSTER TAIL [GF]

Whole 6-oz. cold water lobster tail broiled to perfection.

## GRILLED WILD SALMON FILLET\* [GF]

Wild sockeye salmon grilled to a perfect medium.  
6-oz.

## ADD TO ANY ENTRÉE 6-OZ. LOBSTER TAIL

## FOUR-SHRIMP SKEWER

Basted with garlic herb butter.

## "DOWN ON THE FARM" CHICKEN-FRIED STEAK

A generous portion of hand-breaded beef with country sausage gravy, seasonal vegetable sauté and creamy mashed potatoes topped with crisp onion straws.

