



DOUBLE EAGLE

SMALL PLATES

CALAMARI

Lightly breaded & seasoned tender calamari drizzled with spicy jalapeño aioli. Includes a sweet chili sauce for dipping. Delicious! 10

BRIE

A wedge of Brie coated in panko and fried to a golden brown. Served with a tomato-basil relish and warm bread. 9

PAN-SEARED COD TACOS

Fresh cod pan-seared to a golden brown with cabbage, seasonal salsa & four corn tortillas. 9

GRILLED CHICKEN QUESADILLA

Chicken, Cheddar & pepper jack cheese grilled in a flour tortilla with sour cream & salsa. 10

STEAMED CLAMS

A pound of fresh local clams steamed in a rich broth with bell peppers, onions, garlic & Italian sausage. Served with warm bread. 13

HUMMUS PLATE

Creamy hummus served with cucumbers, olives, tomatoes, & warm Greek style pita bread. 7

CHICKEN PITA

Two Mediterranean style pitas with hummus, olives, tomatoes, fresh lettuce, & grilled chicken. 10

➤ FRIED OYSTERS

Fresh local oysters, breaded and fried to a golden brown. Served with cocktail & tartar sauce.

Half Dozen 12 Dozen 16

ENTRÉE SALADS

BLACKENED SALMON SALAD

Blackened Wild Alaskan Salmon filet served on a bed of raspberry vinaigrette tossed house greens with blueberries, apples & candied walnuts. 15

CEDARS' CRUNCHY CHICKEN SALAD

Fresh spinach tossed in ranch dressing, topped with a hard-boiled egg, crispy bacon, grape tomatoes & panko encrusted chicken. Garnished with a Parmesan crisp. 13

➤ TOP SIRLOIN & BLEU CHEESE

A 6 oz. Top Sirloin is sliced, placed on a bed of mixed greens, topped with crumbled bleu cheese, grape tomatoes, candied walnuts, red onions and tossed with balsamic vinaigrette. 15

CAESAR SALAD

Crisp Romaine lettuce tossed with a creamy Caesar dressing, croutons & Parmesan cheese. 9

Chicken 12 Shrimp 13 Crab 16
Pan-Fried Oysters 15 Salmon 18

SHRIMP LOUIE

A favorite Dungeness Louie with tender bay shrimp, hearts of Romaine, grape tomatoes & a hard-boiled egg. Served with creamy Thousand Island dressing. 13

PANZANELLA SALAD

Italian bread salad made with mixed greens, fresh mozzarella, grape tomatoes, olives, Parmesan cheese and tossed with a balsamic vinaigrette. 10

Chicken 13 Salmon 18

THE DUNGENESS CRAB COLLECTION

CRAB COCKTAIL

Fresh Dungeness crab, served on a bed of julienne spinach. 10

HOT CRAB AND ARTICHOKE DIP

A delicious blend of crab, artichoke hearts & cream cheese. Served with warm bread. 12

CRAB LOUIE

Hearts of Romaine lettuce, a side of Thousand Island dressing & fresh Dungeness crab. Garnished with a hard-boiled egg, grape tomatoes & fresh asparagus. 16

CRAB CAKES APPETIZER

Two Dungeness crab cakes with a tomato-basil relish. 16

SIGNATURE CLAM CHOWDER

Cedars' house recipe of New England style clam chowder.

Cup 4 Bowl 7

SOUP OF THE DAY

Made fresh daily. It's just simmering in our kitchen...

Cup 3 Bowl 5

GOURMET FISH & CHIPS

Enjoy mouthwatering beer battered fish & chips! Served with french fries & coleslaw.

Cod 12 Halibut 16
Salmon 15

SIGNATURE STEAKS

Includes a baked potato, seasonal vegetable & a garden salad or the soup of the day.

➤ TUSCAN RIB EYE

Tender 10 oz. Rib Eye is topped with an extra virgin olive oil infused with rosemary, garlic & thyme. 23

➤ NEW YORK

Hand-cut 10 oz. New York is seasoned and cooked to perfection! 25

➤ TOP SIRLOIN

A seasoned 6 oz. Top Sirloin is topped with a bleu cheese compound butter. 17

➤ FILET MIGNON

Just the right size. A 6 oz. Filet Mignon is served with a rich green peppercorn demi sauce. 26

Customize your signature steak with:

sautéed mushrooms 2.50 • caramelized onions 2.50 • (4) seared scallops 7 • (1) crab cake 7 • (6) sautéed or grilled shrimp 5.50



FRESH FROM THE SEA

Served with wild rice pilaf, seasonal vegetable & a garden salad or the soup of the day.

WILD ALASKAN SALMON

Fresh line-caught Cape Cleare Wild Alaskan Salmon, grilled and topped with a lemon~thyme compound butter. 23

PAN-SEARED SCALLOPS

Tender scallops pan-seared and served in a pool of apple-curry rosemary sauce. 24

SAUTÉED PRAWNS

Succulent prawns sautéed in butter, white wine & fresh squeezed lime. 18

COD VERACRUZ

Fresh flavors from the Mexican Coast. Seared cod, garlic, onions, green olives, capers, oregano, chopped parsley & tomatoes in a zesty sauce with a hint of jalapeño. 16

FRIED OYSTERS

Fresh local oysters, breaded and fried to a beautiful golden brown accompanied with cocktail & tartar sauce. 16

MACADAMIA HALIBUT

Pacific Northwest halibut encrusted in macadamia nuts with a mango-ginger pico de gallo. 24

BLACKENED COD

Blackened cod filet with a lime-cilantro cream sauce. 16

ENTRÉES

All entrées are served with your choice of a fresh garden salad or the soup of the day.

➤ MARSEILLE PORK CHOP

A generous 8 oz. bone-in lean pork chop with a stone ground mustard brandy cream sauce. Served with Yukon gold mashed potatoes & seasonal vegetables. 18

CHICKEN MARSALA

Tender chicken breast sautéed with mushroom onions & tomatoes in a light Marsala sauce with Yukon gold mashed potatoes and seasonal vegetables. 17

ITALIAN SAUSAGE & KALE

Tender penne pasta tossed with fresh kale, onions, bell peppers, spicy Italian sausage, garlic, extra virgin olive oil and topped with Parmesan. 14

CHIPOTLE CHICKEN CARBONARA

Incredible Southwest flavor! Tender grilled chicken breast, prosciutto, shallots & onions. Tossed with fettuccini in a creamy chipotle Alfredo sauce. 17

➤ TOP SIRLOIN & MUSHROOM RAVIOLI

A tender 6 oz. Top Sirloin is sliced and placed on a bed of mushroom ravioli and topped with a rich bleu cheese sauce & fresh grape tomatoes. 17

FRESH TOMATO BASIL FETTUCINI

Fettuccini tossed with extra virgin olive oil, grape tomatoes, & basil. Topped with Parmesan cheese. 12
Chicken 17 Salmon 21

BURGERS & SANDWICHES

Served with your choice of french fries, sweet potato fries, tater tots or cedar chips.

ALASKAN SALMON BLT

A unique Pacific Northwest specialty! Wild Alaskan Salmon, crispy bacon, tomato & lettuce on focaccia bread with a basil aioli. 15

➤ CEDARS' BURGER

Juicy 1/2 lb. of Angus beef with your choice of cheese, mayonnaise, lettuce, tomato & dill pickle on a toasted pub bun. 9

CEDARS' CLUB HOUSE

Layers of sliced ham, turkey & bacon with mayonnaise, lettuce, tomato, Swiss & Cheddar cheese on your choice of toasted bread. 12

FRENCH DIP

Thin slices of roast beef marinated au jus and piled high on a toasted alpine roll with melted Swiss cheese. Comes au jus for dipping! 10

BREWER'S BRATWURST

A grilled German style sausage topped with sautéed onions & bell peppers on a rustic alpine roll with a stone ground brandy mustard. 8

CEDARS' CHICKEN CAPRESE

Grilled chicken breast drizzled in a balsamic glaze, topped with melted mozzarella, fresh sliced tomato & basil aioli on a focaccia bun. 10

Customize your burger or sandwich by adding:

bacon • sautéed mushroom • caramelized onions • jalapeño • bleu cheese \$1 each

➤ Menu items may contain raw or undercooked animal product.

Such items may increase your risk of food borne illness, especially if you have certain medical conditions. Parties of eight or more will be charged an automatic 18% gratuity.