

APPETIZERS

BLACKENED AHI | 14

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

OYSTERS ON THE HALF SHELL | 18

Half dozen raw oysters on ice with traditional mignonette.

DUNGENESS CRAB MAC & CHEESE | 20

Dungeness crab meat blended with cavatappi pasta, Beecher's Flagship and Gruyere cheeses. Topped with buttered bread crumbs.

DUNGENESS CRAB & PRAWN COCKTAIL | 16

Served with lemon and cocktail sauce.

LOCAL MANILA CLAMS | 18

Steamed clams in a white wine butter and garlic sauce. Served with warm bread.

FRIED CALAMARI | 13

Topped with jalapeño aioli and a sweet-chili sauce on the side.

LOCAL DEEP FRIED OYSTERS | 15

Six deep fried oysters served with cocktail and tarter sauces.

CHICKEN CHORIZO NACHOS | 14

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

CHICKEN WINGS | 12

Plain | Buffalo | Sweet Chili | Serrano Chili

SEARED COD TACOS | 13

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

DUNGENESS CRAB CAKES | 20

Served with tomato basil relish and balsamic glaze.

SOUPS & SALADS

CLAM CHOWDER | Cup 6 | Bowl 9

SOUP OF THE DAY | Cup 5 | Bowl 7

CHOPPED BLUEBERRY CHICKEN | 16

Grilled chicken with mixed greens and spinach, tossed with blueberries, red onion, blue cheese, pecans, tomatoes, and a Dijon vinaigrette dressing.

STEAK & BLUE | 22

6oz sirloin steak with mixed greens, tossed with blue cheese, candied walnuts, grape tomatoes, red onion, and a balsamic vinaigrette dressing.

CAESAR ENTRÉE SALAD | 10

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

Chicken +4, Prawns +7, Salmon +9, Dungeness Crab +12

PANZANELLA | 13

Grilled rustic bread tossed with mixed greens, grape tomatoes, Greek olives, Parmesan cheese, mozzarella, and a balsamic vinaigrette dressing.

Chicken +4, Prawns +7, Salmon +9

CEDARS LOUIE

Dungeness Crab 27 | Bay Shrimp 16 | Crab & Shrimp 22

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

SIGNATURE STEAKS

8oz FILET MIGNON | 40

12oz RIBEYE | 46.50

8oz TOP SIRLOIN | 25

All signature steaks are served with a daily vegetable and choice of starch. Customize your steak with caramelized onions +2 or sautéed mushrooms +2.50. Add sautéed prawns +7, grilled salmon +9, or Dungeness crab half or whole +MP.

BURGERS & SANDWICHES

ENTRÉES

Served with a choice of French fries, sweet potato fries, Cedar chips, tater tots, or side salad. Add cheese +1.25, cheese & bacon +2.75, sautéed mushrooms +2.50, or caramelized onions +2

ELK BURGER | 17

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

MUSHROOM SWISS BURGER | 15.50

6oz burger with sautéed mushrooms, Swiss cheese, bourbon bacon jam, lettuce, tomato, red onions, and ghost rider aioli on a toasted bun.

CEDAR BURGER | 12

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

FRENCH DIP | 15

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

IMPOSSIBLE BURGER | 15

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

CARAMEL APPLE PORK CHOP | 24

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

CHICKEN MARSALA | 20

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

BALSAMIC FILET | 45

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.

TOP SIRLOIN MUSHROOM RAVIOLI | 23

Sliced 6oz sirloin served atop a bed of mushroom ravioli in a blue cheese cream sauce with grape tomatoes and green onions.

CHIPOTLE CHICKEN FETTUCCINE | 18

Fettuccine noodles tossed in a chipotle cream sauce, pancetta, shallots, and topped with grilled chicken. Served with toast points.

FETTUCCINE ALFREDO | 16

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

Fresh Vegetables +3, Chicken +4, Prawns +7, Salmon +9

MOROCCAN MARINATED TOFU | 18

Marinated tofu with spiced apricot jam, couscous, and roasted vegetables.

SEAFOOD

DUNGENESS CRAB | MP WHOLE OR HALF

Served with drawn butter and lemon.

SEA SCALLOPS | 35

Seared scallops, blood orange tarragon gastrique, served with couscous and vegetables.

KING SALMON | 25

Grilled King salmon filet with apples, onions, and cider honey glaze with fingerling potatoes and vegetables.

WICKED PRAWNS | 22

Prawns, onion, celery, spicy tomato sauce, grilled polenta, and vegetables.

HALIBUT | 29

Baked Northwest halibut filet topped with toasted macadamia nuts and mango salsa. Served with rice pilaf and vegetables.

PECAN CRUSTED KING SALMON | 19

Wild Northwest King salmon filet glazed with Dijon vinaigrette and crushed pecans, served with wild rice pilaf and vegetables.

FISH & CHIPS

Two Pieces 15 | Three Pieces 18

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

HALIBUT & CHIPS | 21

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

OYSTERS & CHIPS | 18

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

\$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.