



DOUBLE EAGLE
Steak AND Seafood

CLASSIC COCKTAILS

Sazerac ······ \$11.50
Sazerac Rye, Two James Absinthe, Peychaud's, Angostura

Double Eagle Manhattan ······ \$14
Hudson Manhattan Rye, Carpano Antica, Dale DeGroff's Pimento Bitters

Aviation ······ \$12
Beefeater, Luxardo, Lemon, Crème de Violette

Mai Tai ······ \$15
Appleton 12 year, Clement Creole Shrub, Orgeat, Lime, Angostura, Demerara

Bobby Burns ······ \$14
Glendronach 12 year, Carpano Antica, Benedictine

Margarita ······ \$12 | Cadillac +\$2
Fortaleza Blanco, Cointreau, Agave, Lime

CRAFT COCKTAILS

Sandtrap Sour ······ \$15
Casamigos Mezcal, Pineapple, Agave, Lime, Egg White, Angostura

Cart Path Only ······ \$17
Hampden Estate Over-Proof Jamaican Rum, The Real McCoy 12 year, Two James Absinthe, Velvet Falernum, Cinnamon, Lime, Grapefruit, Angostura

Shotgun Start ······ \$14
Stagg Jr., Galliano Ristretto, Reagan's No. 6

Greens Fee ······ \$13
Uncle Val's Botanical Gin, St. Germain, Cucumber, Mint, Lime

HAPPY HOUR

3:00-5:00 pm & 8:00 pm-Close

\$3 Kokanee Drafts

**\$1 off all Cocktails, Draft Beer,
6oz Wine & Well Drinks**

WINES BY THE GLASS

Whites 6oz | 9oz

Clean Slate Riesling ······ \$6.50 | \$8.75

Zenato Pinot Grigio ······ \$7.50 | \$10.25

Witherhills Sauv Blanc ······ \$8 | \$11

14 Hands Chardonnay ······ \$6.50 | \$8.75

Merf Chardonnay ······ \$7 | \$9.25

La Croix Belle Rosé ······ \$8 | \$11

J. Roget ······ \$6 | \$8

Fili Prosecco ······ \$8.50

JP Chenet Brut ······ \$8.50

Reds 6oz | 9oz

14 Hands Merlot ······ \$6.50 | \$8.75

14 Hands Cabernet ······ \$6.50 | \$8.75

Barnard Griffin Red Blend ······ \$7.50 | \$10.25

Tortoise Creek Cabernet ······ \$8 | \$11

Hahn Pinot Noir ······ \$8 | \$11

Freakshow Zinfandel ······ \$8.50 | \$12

6th Sense Syrah ······ \$8 | \$11

APPETIZERS

Skins Game ······ \$12
potato wedges with cheddar cheese, jalapeño, green onion, and bacon served with salsa and sour cream

Chicken Wings ······ \$14
choose between plain, buffalo, sweet chili, or Serrano chili, all served with ranch or blue cheese dressing

Seared Cod Tacos ······ \$13
four corn tortillas with seared cod, tomatillo mango salsa, cabbage and ranch salsa

Fried Calamari ······ \$14
served with jalapeño aioli and sweet chili sauces

Dungeness Crab Cakes ······ \$18
two Dungeness crab cakes served with tomato basil relish and balsamic glaze

BREAKFAST | 7:00 – 11:00 am

Jump Start \$9
two eggs any style, hash browns, toast and choice of
bacon, sausage link, or sausage patty

Ace \$8
one egg any style, choice of pancake or french toast
and two pieces of bacon or sausage
Includes coffee and refills

Veggie Delight Omelet \$12 | Cheese +\$1
sautéed mix of bell peppers red and green,
mushrooms, spinach and onions

Bacon mushroom Jack Omelet \$12
sautéed mushrooms, bacon, and Monterey Jack cheese
Eggs Benedict Half \$8 | \$12
two poached eggs, Canadian bacon, on an English
muffin topped with Hollandaise sauce and served
with hash browns

Snoqualmie Falls Oatmeal \$10
blended with blueberries and pecans, served with
choice of toast, and brown sugar, raisins, and
milk on the side

Dungeness Benedict \$17
two poached eggs and Dungeness crab on a bed
of sautéed spinach on an English muffin. Topped
with Hollandaise sauce and served with
homestyle fries

Golfer's Sandwich \$8
two eggs, bacon, and cheddar on a croissant.
Served with fruit. *Includes coffee and refills*
Cedars Steak and Eggs \$24
6oz top sirloin served with two eggs, toast, and
homestyle potatoes

Stymie's Bloody Mary/Bloody Cesar \$9
housemade recipe with candied bacon, peppercornini,
olive and lemon garnish. *Any call vodka +\$4*
*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness
Please notify your server of any other dietary concerns.*

SOUP & SALADS

Clam Chowder Cup \$6 | Bowl \$9 \$10
Caesar Entrée Salad \$10
romaine lettuce, parmesan cheese, and croutons
tossed in a fresh caesar dressing; *Add Chicken + \$3,
Bay Shrimp +\$4, Prawns +\$7, Salmon +\$9, Dungeness Crab +\$9*

Panzanella \$13
grilled rustic bread tossed with house salad mix,
grape tomatoes, Greek olives, parmesan cheese,
fresh mozzarella and a balsamic vinaigrette dressing
Add Chicken +\$3, Prawns +\$7, Salmon +\$9

Dungeness Crab Louie \$21 | with Bay Shrimp \$16
house salad mix, boiled egg, tomatoes, asparagus
and Thousand Island dressing
Steak & Blue \$21
6oz top sirloin steak with house salad mix, blue cheese,
candied walnuts, grape tomatoes, red onion and a
balsamic Vinaigrette dressing

French Dip \$14
roast beef and Swiss cheese on a toasted alpine roll
and served with au jus

Cedars Burger \$15
half pound 100% certified Angus beef burger with
cheese, lettuce, tomato, red onions, dill pickle, and
mayo on a toasted bun

Impossible burger \$15 | Cheese +\$1
plant-based burger with lettuce, tomato, red onion,
dill pickle, and mayo on a toasted brioche bun
Marinated Portobello Sandwich \$14
mushroom on a warmed brioche bun with basil aioli,
chopped sun dried tomatoes, feta cheese crumble,
and fresh shredded basil

Crab Cake BLT \$16
Dungeness crab cake, thick cut bacon, lettuce,
tomato, oak smoked cheddar, and basil aioli on
toasted Brioche bun
*Choice of French fries, sweet potato fries, Cedar chips, cole
slaw, or tater tots; onion rings or house garden salad +\$2.50*

ENTRÉES

Gourmet Fish & Chips Cod \$15 | Halibut \$20
fresh cod or halibut fried golden brown and
served with fries and coleslaw

***Top Sirloin** \$24
espresso and spice rubbed 6oz sirloin charbroiled
and topped with caramel bourbon sauce and served
roasted yukon gold potatoes and seasonal vegetables
Fettuccine Alfredo \$16
Fettuccine noodles tossed in our Alfredo sauce
*Fresh vegetables +\$3, Chicken +\$3,
Prawns +\$7, Salmon +\$9*

***Top Sirloin Mushroom Ravioli** \$23
sliced 6oz sirloin served on a bed of mushroom
ravioli and topped with a blue cheese cream
sauce and grape tomatoes
Chicken Marsala \$19
chicken breast sautéed with mushrooms, onion,
tomatoes, Marsala sauce and served with roasted
Yukon gold potatoes and seasonal vegetables

Sautéed Prawns \$20
sautéed in butter, white wine, fresh lime and
served with rice pilaf and seasonal vegetables
***Macadamia Mango Halibut** \$28
baked northwest halibut topped with crushed
toasted Macadamia nuts, house made mango
salsa with rice pilaf and seasonal vegetables

***Teriyaki Salmon** \$23
wild northwest salmon filet grilled and served
with rice pilaf and seasonal vegetables
*May be cooked to your liking. Consuming raw or under-
cooked meats, poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness*

DESSERTS

Crème Brulee \$6
Ice Cream Single \$2 | Double \$3
Peanut Butter Pie \$8
Carrot Cake \$7