



**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

**Wither Hills Sauv Blanc** · · · · · \$8 | \$11

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

**Erath Rosé** · · · · · \$8 | \$11

**J. Rogét** · · · · · \$6 | \$8

**Fili Prosecco** · · · · · \$8.50

*Reds 6oz | 9oz*

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

**Calloway Cabernet** · · · · · \$6.50 | \$8.75

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

**Hahn Pinot Noir** · · · · · \$8 | \$11

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

## 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, pepperoncini, 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**

**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

## BURGERS & SANDWICHES

**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  
balsamic, soy sauce, and garlic marinated Portobello 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, coleslaw, 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 undercooked 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