

THE HOUSE OF
SEVEN BROTHERS

House Specials

DOUBLE DOWN | 7.75

Two eggs served any style with hash browns and choice of toast
Add bacon, sausage, or ham +4

COUNTRY FRIED STEAK & EGGS | 15.75

House cubed sirloin topped with southern style country gravy and two eggs; served with hash browns and choice of toast

EGGS BENEDICT | 14

Two eggs poached atop an English muffin with hollandaise and sliced ham; served with a fruit cup and hash browns

CRAB BENEDICT | 18.50

Dungeness crab, poached eggs, and sautéed spinach over a grilled English muffin; served with a delicious lemon dill hollandaise, a fruit cup, and hash browns

STEAK & EGGS | 18

8oz sirloin steak, two eggs, hash browns, and choice of toast

BISCUITS & GRAVY | 12.50

Two house made buttermilk biscuits topped with scratch sausage gravy and two eggs

BRISKET HASH | 15

House smoked beef brisket combined with potatoes, peppers, caramelized onions, and Tillamook cheddar, topped with two eggs

VEGGIE BROWNS | 12

Sautéed zucchini, green pepper, onion, mushrooms, and two eggs, finished with diced tomato; served with crispy hash browns, choice of toast, salsa, and sour cream

FARMERS SCRAMBLE | 12.50

Three eggs scrambled with ham, bacon, sausage, cheddar cheese, potato, onion, and peppers; served with choice of toast

Small Dishes

FRENCH TOAST | 7.50

One piece of custard soaked brioche bread with choice of bacon, sausage, or ham; served with traditional maple syrup
Add seasonal berries +2

EGGS BENEDICT | 9.50

Half-portion of our special benedict, served with hash browns and a fruit cup

TWO EGG OMELETS | 9

Choose a ham and cheese or Western style omelet, served with a half portion of hash browns and toast

OATMEAL | 10

Snoqualmie Falls oatmeal served with seasonal berries, brown sugar, and butter

Omelets

All omelet entrées are served with hash browns and choice of toast.

HAM & CHEESE | 12.25

Fresh shaved ham with your choice of cheddar, swiss, or Monterey Jack

WESTERN | 12.75

Diced ham, green peppers, onions, and cheddar cheese

VEGGIE | 12

Mushroom, zucchini, green onion, peppers, and mozzarella cheese

MUSHROOM & SAUSAGE | 12.75

Sliced mushrooms, Italian sausage, green onion, and swiss cheese

DUNGENESS CRAB | 19

Dungeness crab, green onion, and tomatoes; topped with dill sour cream

SMOKED SALMON | 17

House smoked salmon, fresh spinach, and feta cheese

Sweeter Dishes

BUTTERMILK PANCAKES | 9

Three sweet cream pancakes with traditional maple syrup
Add two eggs +3 | meat +4

SILVER DOLLAR PANCAKES & BERRIES | 8

Five small sweet cream pancakes topped with seasonal berries and whipped cream

FRENCH TOAST | 10

Two thick slices of custard soaked brioche bread, grilled and served with seasonal berries and maple syrup; add two eggs +3 | meat +4

BELGIAN WAFFLE | 11

Delicious crispy waffles served with syrup or honey
Add two eggs +3 | meat +4 | seasonal berries +2

CHICKEN & WAFFLE | 14

Belgian waffle topped with candied bacon, buttermilk fried chicken, and spicy maple syrup

Discount with Rewards Card

Eagle Rewards Members 20%

Raven Rewards Members 15%

Totem Rewards Members 10%

Split your entrée for +2 | Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

18% Gratuity added to parties of eight or more.

THE HOUSE OF SEVEN BROTHERS

Appetizers

FRY BREAD | 7

Authentic Jamestown recipe, served with honey butter and blackberry butter

APPLEWOOD BACON WRAPPED PRAWNS | 15.50

Six bacon wrapped prawns and hollandaise

CHAR SU WINGS | HALF 8 | FULL 12

Sweet and sticky or sweet and spicy

STEAMED CLAMS | 16

White wine, shallots, garlic, butter, and served with grilled bread

CRAB CAKES | 18

Panko breaded Dungeness crab with lemon and hollandaise

BRISKET TACOS | 10

Smoked brisket, honey cilantro slaw, flour tortillas, sour cream, and salsa

CAJUN SHRIMP TACOS | 10

Cajun marinated shrimp, honey cilantro slaw, flour tortillas, sour cream, and salsa

STEAK BITES | 13

Marinated sirloin beef skewers, mushroom, bell peppers, and whiskey butter sauce

OYSTERS ROCKEFELLER | 16

A half-dozen local oysters in the shell topped with spinach, bacon, bread crumbs, mozzarella cheese, and butter; baked and served with fresh lemon on a bed of rock salt

Soups & Salads

SOUP OF THE DAY | CUP 4.25 | BOWL 7.50

CLAM CHOWDER | CUP 5.25 | BOWL 8.50

CAESAR SALAD | 11 | CHICKEN +5 | SALMON +7 | PRAWNS +7

Romaine, Caesar dressing, croutons, parmesan, bacon, and hard boiled egg

SALMON & ASPARAGUS SALAD | 18

Grilled salmon, asparagus, tomato, mushroom, diced hard boiled egg, field greens, and lemon basil vinaigrette

STEAK HOUSE SALAD | 18

Spring mix, arugula, bacon, hard boiled egg, tomato, gorgonzola, sirloin steak, onion straws, and balsamic vinaigrette

SEAFOOD COBB SALAD | 21

Baby field greens, Dungeness crab, shrimp, fried calamari, tomato, olives, cucumbers, egg, and lemon aioli

HARVEST COBB CHICKEN SALAD | 14.50

Romaine topped with grilled chicken, pear, Washington apples, raisins, candied pecans, bacon, goat cheese, and a hard boiled egg; served with our poppy seed dressing

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Burgers & Sandwiches

All burgers are six ounces of 7 Cedars' specialty blend of chuck and brisket, dressed with lettuce, tomato, and onion, and served on a potato bun.

All burgers and sandwiches include a choice of French fries or side salad; sweet potato fries +1. Ancient Grain/Gluten-Free breads and buns +1.50.

THE BURGER | 11.75 | CHEESE +1.25 | CHEESE + BACON +2.75
SAUTÉED MUSHROOMS +2.50 | CARAMELIZED ONIONS +2
Lettuce, tomato, onion, and Thousand Island dressing

JACK DANIELS BURGER | 15.25
Applewood bacon, onion straws, pepper jack cheese, and Tennessee bourbon barbecue sauce

BUTTERMILK CHICKEN SANDWICH | 14
Fried chicken breast coated with seasoned buttermilk breading and served on a kaiser bun with tomatoes, cole slaw, and chipotle mayo

PRIME RIB DIP | 18
Shaved prime rib, Swiss cheese, hoagie roll, and au jus

IMPOSSIBLE BURGER | 15.50 | CHEESE +1.25
Lettuce, tomato, and onion

SMOKED BRISKET SANDWICH | 15
House-smoked beef brisket, barbecue sauce, pulled and topped with onion straws, placed atop a pub bun

CRAB CAKE SANDWICH | 20
Grilled Dungeness crab cake on top of a brioche bun with lettuce, tomato, red onion, and lemon caper dijonaise

BALSAMIC STEAK SANDWICH | 18
8oz ball tip with arugula, tomato, and grilled onions drizzled with a balsamic glaze, served on a fresh alpine roll

Pastas

CHICKEN OR SHRIMP FETTUCCINE | 18 | 21
Grilled chicken breast or shrimp, fettuccine, mushroom, peas, garlic, and alfredo

LINGUINI & CLAMS | 18
Clams, fresh herbs, and linguini, with choice of white wine butter sauce or house made marinara, served with grilled bread

BURST TOMATO PASTA | 14
Roasted tomatoes and basil sautéed with tender asparagus, tossed with linguine and finished with shredded parmesan, served with grilled sourdough

Desserts

BLACKBERRY CRISP TOPPED WITH ICE CREAM | 7

CHOCOLATE THUNDER CAKE | 6.50

SWEET ITALIAN LEMON CAKE | 6.50

RASPBERRY WHITE CHOCOLATE CHEESECAKE | 6.50

Steaks & Entrées

All Steak entrées are served with daily vegetable and choice of starch: Garlic Mashed Potatoes | Baked Potato | French Fries | Sweet Potato French Fries +1. Add Caramelized Onions +2 or Sautéed Mushrooms +2.50.

Make any steak entrée a Surf & Turf by adding grilled Prawns or Scallops +7 or Salmon +8

12oz RIBEYE | 37

8oz TOP SIRLOIN | 25

8oz FILET MIGNON | 33

BLACKENED RIB EYE | 39
Seared rib eye rubbed with Cajun spices, served with our own bourbon horseradish demi

PRIME RIB | 8oz 26 | 12oz 31 | 16oz 35
Slow roasted prime rib served with horseradish and au jus.
Prime rib available after 4:00 pm

FILET OSCAR | 38
8oz filet mignon, Dungeness crab, asparagus, and hollandaise

STUFFED COD | 23
Pacific cod, Dungeness crab stuffing, white wine, and lemon dill hollandaise

CEDAR SALMON | 28
Cedar wood wrap and citrus butter

FRIED OYSTERS | 23
Panko cornmeal breading, lemon aioli, and arugula

SEARED SALMON | 25
Seared salmon and tomato basil confit

CARAMELIZED SALMON | 28
Pan seared salmon filet coated with a sweet and spicy seasoned rub and finished with a blackberry gastrique sauce

SCALLOPS | 25
Pan seared scallops, roast corn coulis, and tomato confit

CHICKEN FLORENTINE | 16
Seared chicken breast, spinach, mushroom, and cream sauce

CHICKEN FRIED STEAK | 18
Mashed potatoes, country gravy, and vegetables

Favorites

FISH & CHIPS | 16
Beer battered North Pacific Cod, french fries, slaw, grilled lemon and tartar

HALIBUT & CHIPS | 21
Beer battered halibut filets, french fries, slaw, grilled lemon and tartar

SHRIMP & CHIPS | 17
Beer battered shrimp, french fries, slaw, grilled lemon, tartar, and cocktail sauce

MAC & CHEESE | 13 | CHICKEN +5 | BRISKET +6 | CRAB +11
Orecchiette pasta, caramelized onions, brie, and fontina