



APPETIZERS ~ SOUP ~ SALAD

APPETIZERS

Chilled Seafood Tower (serves 2 - 3) 37
King and Dungeness crab legs, smoked salmon, large shrimp, and freshly shucked local oysters over ice; served with lemon aioli and cocktail sauces

Chef's Combination Platter (serves 2 - 3) 28
Coconut prawns, calamari, mini crab cakes, pork belly, and skewered filet of tenderloin; served with lemon aioli, spicy marmalade and chimichurri sauces

Mini Crab Cakes 15
Pan seared and served with chipotle aioli

Steamed Clams 15
Manila clams steamed in your choice of garlic white wine broth or marinara sauce; served with pesto crostini

Skewered Filet of Tenderloin 15
Pan-seared tenderloin pieces served with chimichurri dipping sauce

Prawn Cocktail 14
Chilled prawns served with cocktail sauce

Coconut Prawns 14
Coconut breaded prawns with spicy marmalade sauce

Oysters on the Half Shell 12
Half dozen freshly shucked local oysters; served with cocktail sauce

Calamari 12
Marinated then breaded with seasoned flour; served with lemon aioli

Pork Belly 12
Honey glazed pork belly

SOUPS & SALADS

Beef & Bleu Cheese Salad 20
Pan-seared beef tenders atop spring mix salad with bleu cheese dressing

Cedar Steakhouse Signature Salad 8
Spring mix salad greens with tomatoes, red onions, spiced candied walnuts, and sun-dried cranberries; drizzled with sherry vinaigrette

Traditional Caesar Salad 8
Roasted garlic Caesar dressing topped with shaved Parmesan cheese
with Grilled Salmon 16
with Grilled Prawns 14
with Chicken Breast 11

Cedar Steakhouse Trio-Clam Chowder
Cup 4.00
Bowl 6.00
Our unique and tasty blend of ocean, baby and Arctic clams

Chef's Soup du Jour
Cup 3.50
Bowl 5.00

Cedar Steakhouse Onion Soup
Bowl 7.00
Covered with melted Provolone cheese and crostini

SEAFOOD

*Served with your choice of: soup, clam chowder, side garden salad or Caesar salad
All dinners include Chef's selection of seasonal fresh vegetables*

Seafood Combo Platter 95
10 oz Maine lobster tail, half pound King crab, grilled King salmon, pan-seared halibut, and 3 sautéed prawns, served with roasted red potatoes

Alaskan King Crab Legs 46
Full pound served with drawn butter and choice of potatoes

Maine Lobster Tail 42
10 oz tail served with drawn butter and your choice of potatoes

Crab Cakes 34
Made with Dungeness crab mixture then pan seared; served with chipotle aioli and garlic mashed potatoes

Macadamia Nut Crusted Halibut 32
Pan seared then oven roasted; topped with lemon thyme beurre blanc sauce; and served with garlic mashed potatoes

Cedar Wrapped Salmon 28
Pan seared king salmon wrapped in shaved cedar; served with roasted red potatoes

Additional charge of \$10 for split plates; additional side salad included. \$15 corkage fee.
Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food-borne illness.

STEAKS ~ PORK

*All dinner entrees below include your choice of soup, clam chowder, side garden salad or Caesar salad
Served with Chef's selection of vegetables and your choice of:
garlic mashed potatoes, roasted red potatoes, baked potato, steak fries or rice pilaf*

STEAKS

Our steaks are served with choice of demi-glace sauce:
Peppercorn Sauce, Cognac Sauce or Wild Mushroom Sauce

Filet Mignon, Regular 8 oz	39
Traditional 12 oz New York Steak	38
Peppercorn Crusted 12 oz New York Steak	38
14 oz Rib Eye Steak	36
Complimentary bleu cheese sauce upon request	
Filet Mignon, Petite 6 oz	32
10 oz Top Sirloin Steak	23

SURF & TURF

10 oz Maine lobster tail coupled with
your choice of the following steaks:

8 oz Filet Mignon with lobster tail	67
6 oz Filet Mignon with lobster tail	61
12 oz New York Steak with lobster tail	65
10 oz Top Sirloin with lobster tail	49

PRIME RIB

Seasoned then slow roasted;
served with creamy horseradish sauce and au jus

20 oz Ace Cut	36
16 oz King Cut	32
12 oz Queen Cut	27
8 oz Jack Cut	22

PORK

Braised Pork Shank 25

Large pork shank slow cooked in
herb wine broth atop garlic mashed potatoes;
served with Chef's selection of seasonal vegetables

Baby Back Ribs

Full Rack 29 Half Rack 22

ALA CARTE ENTRÉES

Add for just \$3: your choice of: soup, clam chowder, side garden salad or Caesar salad

Seafood Linguini 22

Salmon, halibut, Manila clams, oysters, prawns, and squid
sautéed with tomatoes, spinach and linguini pasta;
your choice of: **Roasted Garlic Cream or Marinara Sauce**

Broiled Salmon 17

Petite size wild king salmon topped with mango relish;
served with wild rice pilaf and
Chef's selection of seasonal vegetables

Chicken Saltimbocca 16

Washington grown chicken breast wrapped in prosciutto
and served atop garlic mashed potatoes
with rich sage chicken jus

Broiled Chicken Breast 16

Washington grown chicken breast charbroiled and served
with Chef's selection of fresh seasonal vegetables and wild
rice pilaf; served with side of mango relish

Portabella Mushroom Ravioli 15

Tossed with fresh vegetarian Velouté (vegetable based stock sauce)

Add to Any Entrée

Add 10 oz Lobster Tail	32	Add Six Grilled Prawns	12
Add 1/2 lb of Alaskan King Crab Legs	22	Add Four Coconut Prawns	9

Steaks are cooked to the following:

Rare	Cool dark red center
Medium Rare	Warm red center
Medium	Bright pink center
Medium Well	Strip of light pink in center
Well	Brown throughout

Note

Additional time may be required to cook a large steak
or any steak with a bone to medium well or well done.
We recommend well done filet mignon to be "butterflied".