



CEDARBROOK
LODGE

In-Room Dining Menu

Available **5:30pm – 10pm** daily. Please dial '4195' from your guest room telephone

Starters

Roasted Brussels Sprouts Salad, Applewood Smoked Bacon, Shallot Crème, Candied Pecans
14

Classic Caesar Salad, Chilled Romaine Hearts, White Anchovies, Shaved Parmesan
12
Grilled Chicken add 6 or Grilled Prawns add 6.75 or Blackened Flat Iron add 9

Whidbey Island Baby Gem Lettuce, Marcona Almonds, Fines Herbs Vinaigrette
10

Armandino Batali's Salumi & Artisan Cheeses, Homemade Jam, Whole Wheat Toast
18

Lobster Mac n' Cheese
21

Toasted Orzo Pasta, Garlic Bread Crumbs, Parmesan- Shallot Crème
21

Prawn & Pepperoni Flatbread, Garden Basil, Cherry Peppers, Roasted Garlic
18

Sandwiches

Sandwiches Served with your choice of French Fries or Fresh Farm Greens

Classic Reuben Sandwich, Thinly Sliced Pastrami, Grain Mustard Kraut, Marble Rye
18

Painted Hills Bacon Cheeseburger, Dijonaise, Tomato Jam, Butter Lettuce, Sesame Roll
15

Blackened Albacore Tuna Sandwich, Cherry Peppers, Chipotle Mayonnaise, Onion Rings
18



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Entrées

Alaskan True Cod Fish & Chips Beer Battered, French Fries, Caper Remoulade
18

Applewood Smoked Sablefish, Garnet Yams, Honey Quince, Swiss Chard, Brown Butter Chestnuts
32

Mad Hatcher Poulet Bleu Chicken & Dumpling, Caramelized Onion Pierogis, Celery Root
Honeycrisp Apple Sausage
36

Painted Hill All Natural Beef Le Pommes de Terre Robuchon, Veal Sweetbread, Vanilla Salsify, Mission Fig Butter
12 oz. New York or 8 oz. Filet Mignon
54

Desserts

Vanilla Crème Brûlée, Seasonal Fruits, Toasted Pecans
12

Theo's Pouring Chocolate, Homemade Cinnamon Doughnuts
12

Bourbon Chocolate Cake, Salted Caramel, Vanilla Cream
10



CEDARBROOK
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For Those 12 Years and Younger

Entrées, Sandwiches & More

BBQ Chicken Strips, Crispy French Fries

12

Pepperoni Flat Bread, Mozzarella, Roasted Garlic

14

White Cheddar Grilled Cheese Sandwich, Kennebec Fries

10

Buttered Spaghetti, Parmesan Cheese

10

Painted Hills Bacon Cheeseburger, Crisp Lettuce, Tomatoes, Onions, Kennebec Fries

13

Teriyaki Chicken Rice Bowl, Seasonal Vegetables

12

Sides

Crispy French Fries

6

Mashed Potatoes

6

Seasonal Vegetables

8

Desserts

8 Each

Chocolate Chip Cookie Ice Cream Sandwich
Vanilla Ice Cream, Maraschino Cherries, Warm Chocolate
Sauce

Bakery Fresh Assorted Cookies
Seasonal Fruit



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For Our Canine Friends

Puppy Pantry

All Natural Chicken, Rice Pilaf, Seasonal Vegetables

8

Chunky Country Meatloaf, Glazed Peas and Carrots

8

Baked Columbia River Salmon, Natural Potatoes and Young Spinach

8



**CEDARBROOK
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Red Wines by the Glass

Pinot Noir	
2014 Apolloni, "L Cuvee," OR	13
Malbec	
2016 Santa Julia "Organic," AR	12
Cabernet Sauvignon	
2012 Snoqualmie Reserve, WA	13
Merlot	
2013 Independent Producers, WA	12
Syrah	
2011 Kana, "Dark Star," WA	12
Red Blend	
2015 Copperleaf "Private Reserve" WA	16

White Wines by the Glass

Chardonnay	
2013 Corvidae "Mirth," WA	11
Pinot Gris	
2015 Montinore Estate, WA	11
Riesling	
2015 Kiona, WA	11
Rosé	
2014 Coral, WA	13
Sauvignon Blanc	
2014 Uppercut, CA	11
Albarino	
2015 Parejas Cellars, WA	11

Half Bottles - White Wine

Sparkling	
NV Treveri Cellars Blanc de Blancs, WA	29
NV Jaques Copinet "Brut Rosé," FR	54
NV Perrier-Jouët "Grand Brut," FR	80
Chardonnay	
2013 Sonoma Cutrer, CA	30
2014 L'Ecole No. 41, WA 🍷	42
Riesling	
2013 Long Shadows, "Poet's Leap," WA 🍷	35
Sauvignon Blanc	
2014 Honig, CA 🍷	33

Half Bottles - Red Wine

Pinot Noir	
2013 Raptor Ridge, "Barrel Select," OR	45
2011 Etude, Carneros, CA	59
Zinfandel	
2014 Rombauer, CA	55
Cabernet Sauvignon	
2015 Alexander Valley Vineyards, CA	28
2010 Fidelitas, WA	58
2012 Duckhorn, CA	92
2012 Robert Craig "Affinity," CA	97

Domestics & Imports

Coors Light	5	Corona	7	Stella Artois	7
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Artisanal Breweries of the Pacific Northwest

8 each

Laurelwood "Workhorse" IPA, Portland, OR	Leavenworth "Whistling Pig" Hefeweizen, Olympia, WA
Fish Tale "Organic" Amber, Olympia, WA	Oakshire "Overcast" Oatmeal Espresso Stout, Eugene, OR

Beverages

Coke, Diet Coke, Sprite, Lemonade, Root Beer, Iced Tea	3
Martinelli's Sparkling Cider – 750ml	16
Voss Still – 375ml	4
Voss Sparkling – 800ml	8
Coffee, Tea, Espresso	4
Latte, Mocha, Cappuccino	7

*An automatic gratuity of 18% shall be applied to all in-room dining orders.
Such gratuity shall be retained by your service staff.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness



Bottle List

White Wines

Sparkling

NV Treveri Blanc de Blanc, WA	40
NV Borgo Maragliano Moscato D'Asti, IT	41
NV Lucien Albrecht, Cremant Brut Rosé	58
NV Roederer Estate "Brut," CA	72
NV Veuve Clicquot "Brut," Champagne, FR	158

Chardonnay

2014 Charles Smith "Eve," WA	38
2015 L'Ecole No. 41, WA 🌱	58
2014 Sonoma-Cutrer, CA	60
2014 Domaine Drouhin "Arthur," OR	92

Pinot Gris

2015 Lange, OR	58
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Riesling

2015 Long Shadows "Poets Leap," WA 🌱	58
2013 Chateau St. Michelle "Eroica," WA	70
2012 Beast "Sphinx," WA	73

Sauvignon Blanc

2015 Cht. St. Michelle "Horse Heaven," WA	42
2014 Andrew Rich "Croft Vineyard," WA	64
2015 JM Cellars "Klipsun Vineyard," WA 🌱	73

White Blend

2013 Wysling "Band of Sisters," WA	44
2013 Rotie Cellars "Southern White," WA 🌱	82
2015 DeLille "Chaleur Estate," WA 🌱	111

Red Wines

Pinot Noir

2012 Chanson, "Le Bourgogne" FR	75
2014 Sokol Blosser, OR 🌱	92
2015 Belle Glos, "Las Alturas," CA	125

Merlot

2011 Donedei, WA	70
2012 Emmolo, CA	75

Cabernet Sauvignon

2013 Efeste "Final-Final," WA	67
2014 Januik "Columbia Valley," WA	88
2012 Cedar Knoll "Estate," CA	164

Syrah


2013 J. Scott, OR	78
2013 DeLille, "Doyenne," WA	124

Red Blend

2013 Parejas Cellars "Tres Rojas" WA 🌱	42
2015 Copperleaf "Private Reserve," WA 🌱	52
2014 Dunham "3 Legged Red," WA	58
2014 Duckhorn "Decoy," CA	60

Zinfandel

2011 Michael Florentino, Primitivo, WA	48
2012 Angel Vine, WA 🌱	56
2014 Ridge "Three Valleys," CA	67

 Notes wines produced in a manner which promotes environmental sustainability.
Such wines represent at least one of the following production and/or farming methods:
certified organic, salmon-safe, sustainable, biodynamic



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