



CEDARBROOK  
LODGE

# Emerald City Plated Lunch

Plated Lunches include bread, butter, iced tea, freshly brewed Starbucks coffee & Mighty Leaf teas.

## STARTERS

*choose one*

### CLASSIC CAESAR

Crisp Romaine Hearts, White Anchovy Dressing, Foccacia Crouton, Parmigiano-Reggiano

### WINTER SQUASH & ROASTED FENNEL

Toasted Pecans, Curry Powder, Sherry Vinaigrette

### FRESH MARKET GREENS

Shaved Radish, Pickled Onion, Red Wine Vinaigrette

### ARUGULA & FORAGED MUSHROOMS

Smoked Butternut Squash, Crumbled Blue Cheese, Walnut Vinaigrette

## LARGE PLATES

*choose two*

### LINE-CAUGHT ALBACORE TUNA

Herbed Couscous, Glazed Baby Carrots, Harissa Curry Aioli

### PACIFIC WILD COD

Creamy Spinach, Crispy Fried Potatoes, Roasted Garlic Sauce

### HERB ROASTED CHICKEN BREAST

Roasted Root Vegetable, Caramelized Onion Jus

### GRILLED PAINTED HILLS FLAT IRON STEAK

Parmesan-Potato Purée, Grilled Broccolini, Red Wine Jus

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## DESSERTS

*choose one*

### CHOCOLATE DECADENCE

Fresh Raspberries, Vanilla Mousse

### TIRAMISU

Chocolate Mousse, Coffee Dust, Espresso Cream

### CLASSIC CARROT CAKE (Gluten Free)

Spiced Sour Cream Mousse



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## Cedarbrook “Lunch Box”

Lunch Boxes include Tim's potato chips, fresh fruit, garden salad, Yami yogurt, & a fresh baked cookie.

### **SIGNATURE SANDWICHES & WRAPS**

#### ROASTED TURKEY BREAST & CRANBERRY SANDWICH

Cranberry Chutney, Swiss Cheese, Herb Mayonnaise

#### CLASSIC “BLT”

Applewood Smoked Bacon, Bibb Lettuce, Tomato Jam & “Dijonnaise”

#### MUSHROOM “CAPRESE” SANDWICH

Fresh Mozzarella, Red Pepper Jam, Basil, Balsamic Emulsion

#### ROASTED BEEF & CARAMELIZED ONION SANDWICH

Blue Cheese Crème Fraiche, Arugula

#### CURRY CHICKEN WRAP

Celery Hearts, Raisins, Apples, Toasted Walnuts, Romaine Lettuce, Madras Curry Yogurt Dressing

#### VEGETARIAN WRAP

Grilled Onions, Roasted Red Peppers, Garbanzo Bean Hummus, Baby Arugula, Balsamic Vinaigrette

#### GRILLED CHICKEN CASHEW WRAP

Applewood Smoked Bacon, Butter Lettuce, Avocado Dressing



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# Cedarbrook “Butcher Block”

Includes bread, butter, iced tea, freshly brewed Starbucks coffee & Mighty Leaf teas.

## **SOUPS**

*choose one*

Smoked Salmon & Shellfish Chowder

Northwest Cioppino

Chicken & Wild Rice Soup

Roasted Tomato-Basil

Mushroom & Leek Potage

## **BUTCHER BLOCK BOARD**

### FRESH MARKET GREENS

Shaved Fennel, Radish with Red Wine Vinaigrette

### DELICATESSEN MEATS

Black Forest Ham, Smoked Turkey, Genoa Salami, Grilled Chicken, Roast Beef

### FARMSTEAD CHEESES

White Cheddar, Provolone, Smoked Gouda, Young Swiss, Pepper Jack

### VEGETABLE CRUDITÉS “RAW & MARINATED”

Cucumber, Radish, Bell Pepper, Marinated Mushroom, Celery, Pickled Cauliflower, Carrots, Broccoli and Two Seasonal Spreads

### CLASSIC ACCOUTREMENTS

Dijon, Whole Grain Mustard, Mayonnaise, Buttermilk Ranch, Balsamic Vinaigrette

### SLICED ARTISAN BREADS

## **DESSERTS**

BAKERY FRESH BROWNIES, LEMON BARS & COOKIES



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# Farmhouse Soups & Salads

Includes bread, butter, iced tea, freshly brewed Starbucks coffee & Mighty Leaf teas.

## **SOUPS**

*choose two*

Smoked Salmon & Shellfish Chowder  
Pacific Northwest Cioppino  
Chicken & Mushroom Barley  
Roasted Butternut Squash  
Mushroom & Leek Potage

## **SALADS**

*choose three*

### KALE CAESAR

Charred Lemons, White Anchovy Dressing, Garlic Toast, Hen Egg, Parmigiana-Reggiano

### ROASTED ROOT VEGETABLE SALAD

Butternut Squash, Pecorino Romano, Garden Herbs, Balsamic Vinaigrette

### FRESH MARKET GREENS

Shaved Fennel, Shaved Radish, Red Wine Vinaigrette

### CHARRED BROCCOLINI WITH CIPOLLINI ONIONS

Swiss Chard, Bluebird Farms Farro, Roasted Garlic Vinaigrette

### ROASTED FINGERLING POTATOES

Sweet Peppers, Celery Hearts, Grain Mustard Emulsion

## **DESSERTS**

FRESH BAKED FRUIT BARS & COOKIES



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## Chef's Garden Buffet

Includes bread, butter, iced tea, freshly brewed Starbucks coffee & Mighty Leaf teas.

### **SOUPS**

*choose one*

Roasted Garlic & Chicken

Winter Squash & Potato

Mushroom & Leek Potage

Roasted Tomato-Basil

### **SALADS**

*choose one*

HEARTS OF ROMAINE CAESAR

Charred Lemons, White Anchovy Dressing, Garlic Toast, Chopped Hen Egg, Parmigiana-Reggiano Crisp

WINTER SQUASH SALAD

Butternut & Red Curry Squashes, Pecorino Romano, Toasted Pecans, Herb & Garlic Emulsion

FRESH MARKET GREENS

Shaved Fennel, Shaved Radish, Red Wine Vinaigrette

BABY SPINACH SALAD

Toasted Quinoa, Grilled Broccolini, Roasted Garlic Vinaigrette

### **SANDWICHES & WRAPS**

*choose two (choose as wraps, traditional sandwich, or a mix)*

ROASTED TURKEY BREAST & CRANBERRY

Cranberry Chutney, Swiss Cheese, Herb Mayonnaise

CLASSIC "BLT"

Applewood Smoked Bacon, Bibb Lettuce, Fresh Tomatoes, Avocado & "Dijonnaise"

MUSHROOM "CAPRESE" SANDWICH

Fresh Mozzarella, Red Pepper Jam, Basil, Balsamic Emulsion

ROASTED BEEF & CARAMELIZED ONION

Blue Cheese Crème Fraiche, Arugula

### **DESSERTS**

FRESH BROWNIES & COOKIES

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# Fall Classics Lunch Buffet

Includes bread, butter, iced tea, freshly brewed Starbucks coffee & Mighty Leaf teas.

## STARTERS

*choose two*

### CEDARBROOK CAESAR

Charred Lemons, White Anchovy Dressing, Garlic Toast, Parmigiano-Reggiano

### MARINATED LACINATO KALE

Rye Crouton, Roasted Beets, House Smoked Wild Salmon, Roasted Shallot & Dill Yogurt

### BABY SPINACH SALAD

Red Grapes, Toasted Walnut, Goat Cheese, Pistachio Vinaigrette

### ROASTED FINGERLING POTATOES

Applewood Smoked Bacon, Spring Onion, Celery Hearts, Grain Mustard Emulsion

### SOUP D' JOUR "SEASONAL INSPIRATION"

## ENTRÉES

*choose two*

### WILD PACIFIC COD FLORENTINE

Garlic Spinach, Blistered Peppers, Buttered Lentils, Spice-Roasted Cauliflower

### BERKSHIRE PORK LOIN

Haricot Vert, Corn Bread, Maple-Grain Mustard Glaze

### GRILLED ALL-NATURAL CHICKEN BREAST

Fingerling Potato, Balsamic Mushrooms, Glazed Carrot, Mushroom Jus

### NORTHWEST BEEF SIRLOIN

Roasted Baby Beets, Grilled Endive, Black Pepper Jus

### SMOKED CHEDDAR "MAC 'N CHEESE" ORECCHIETTE

Toasted Brioche Topping, Garlic Confit, Sundried Tomatoes

## DESSERTS

BAKERY FRESH BROWNIES & COOKIES

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