



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

TOMATOES & FENNEL

Shaved Fennel, Toasted Pistachios, Balsamic Vinaigrette

FRESH MARKET GREENS

Shaved Radish, Red Onion, Red Wine Vinaigrette

ARUGULA & FORAGED MUSHROOMS

Applewood Smoked Bacon, Crumbled Blue Cheese, Sherry Vinaigrette

LARGE PLATES

choose two

LINE-CAUGHT ALBACORE TUNA

Herbed Couscous, Glazed Baby Carrots, Harissa Curry Aioli

\$50

STUFFED SOLE ALMANDINE

Herb & Almond Stuffing, Sautéed Spinach, Crispy Potatoes, Roasted Garlic Sauce

\$46

HERB ROASTED CHICKEN BREAST

Minted Pattypan Squash, Honey Glazed Carrot, Rosemary Jus

\$46

GRILLED PAINTED HILLS FLAT IRON STEAK

Parmesan-Potato Purée, Young Vegetable Jardinière, Red Wine Jus

\$58

Vegetarian, vegan and gluten free options will be accommodated with advance notice. Pricing and policies are subject to change without notice. Menus are subject to seasonal changes and availability. All prices are per person unless otherwise indicated. Cedarbrook Lodge supports a living wage and does not add service charges or gratuities. Washington State sales tax will be added.



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

DESSERTS

choose one

CHOCOLATE DECADENCE

Banana Brûlée, Vanilla Mousse

DULCE DE LECHE

Cinnamon Caramel, Toasted Coconut

CLASSIC CARROT CAKE

Spiced Sour Cream Mousse
(Gluten Free)



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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, Fresh Tomatoes, Avocado & “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, Green Garbanzo Bean Hummus, Baby Arugula, Balsamic Vinaigrette

GRILLED CHICKEN CASHEW WRAP

Applewood Smoked Bacon, Butter Lettuce, Avocado Dressing

\$29



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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 Cioppino

Chicken & Summer Squash

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, Sopressata Salami, Grilled Chicken, Painted Hills Roast Beef

FARMSTEAD CHEESES

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

VEGETABLE CRUDITÉS “RAW & MARINATED”

Cucumber, Radish, Bell Pepper, Portabella Mushroom, Celery, Lacinato Kale, Pickled Cauliflower, Carrots, Broccoli, Fennel with Seasonal Spread

CLASSIC ACCOUTREMENTS

Dijon, Whole Grain Mustard, Dijonnaise, Pickle Relish, Buttermilk Ranch, Balsamic Vinaigrette

SLICED ARTISAN BREADS

Warm Roll, Farmstead Butter & Local Honey

DESSERTS

BAKERY FRESH BROWNIES, LEMON BARS & COOKIES

\$45

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Farm House Soups & Salads

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

SOUPS

choose two

Smoked Salmon & Shellfish Cioppino

Chicken & Summer Squash

Roasted Tomato-Basil

Mushroom & Leek Potage

SALADS

choose three

KALE CAESAR

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

SQUASH SALAD

Zucchini, Yellow Squash, Pecorino Romano, Tomato, Feta, Garden Herbs, Balsamic Vinaigrette

FRESH MARKET GREENS

Shaved Fennel, Shaved Radish, Red Wine Vinaigrette

CHARRED BROCCOLINI

Applewood Smoked Bacon, Swiss Chard, Bluebird Farms Farro, Roasted Garlic Vinaigrette

ROASTED FINGERLING POTATOES

Sweet Peppers, Celery Hearts, Grain Mustard Emulsion

DESSERTS

FRESH BAKED FRUIT BARS & COOKIES

\$40



CEDARBROOK
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Chef's Garden Buffet

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

SOUPS

choose one

English Pea Crème
Chicken & Summer Squash
Mushroom & Leek Potage
Roasted Tomato-Basil

SALADS

choose one

KALE CAESAR

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

SQUASH SALAD

Zucchini, Yellow Squash, Pecorino Romano, Tomato, Feta, Garden Herbs, Balsamic Vinaigrette

FRESH MARKET GREENS

Shaved Fennel, Shaved Radish, Red Wine Vinaigrette

CHARRED BROCCOLINI

Applewood Smoked Bacon, Swiss Chard, Blue Bird Farms Farro, 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

\$44

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Spring Into Summer 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

LACINATO KALE

Rye Crouton, Roasted Beets, House Smoked Wild Salmon, Baby Dill Yogurt

BABY SPINACH SALAD

Red Grapes, Toasted Walnut, Goat Cheese, Charred Shallot Vinaigrette

ROASTED FINGERLING POTATOES

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

SOUP D' JOUR "SEASONAL INSPIRATION"

ENTRÉES

choose two

PETRALE SOLE 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

PAINTED HILLS PETIT FILET

Roasted Baby Beets, Grilled Endive, Black Pepper Jus

SMOKED CHEDDAR "MAC 'N CHEESE" GNOCCHI

Toasted Brioche, Garlic Confit, Sundried Tomato Crème

DESSERTS

BAKERY FRESH BROWNIES & COOKIES

\$51

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