



INCLUDED

All entrées include your choice of our salad bar or bowl of our house-made New England clam chowder.

APPETIZERS

TEMPURA ASPARAGUS

Drizzled with balsamic honey and blue cheese crumbles. 12

CRISPY FRIED CALAMARI

Sweet chili sauce, saffron aioli and scallions. 12

CRAB CAKES

Seared, lightly breaded, crab, carrots, red peppers, green onions, leeks, lemon butter sauce and Thai chili sauce. 16

PACIFIC CLAMS

One pound simmered with lemon and butter, Italian chicken sausage, garlic and lager beer. Served with toasted baguette. 16

GOAT CHEESE AND PEAR FLATBREAD

Bosch pear, Amaltheia organic goat cheese, fresh arugula, chopped bacon and white balsamic glaze. 14

HOUSE SMOKED TROUT

With lemon-dill cream cheese, red onions, capers and toasted crostini. 16

GF - served with cucumber slices

LEGENDARY PRIME RIB

Slowly roasted to perfection. Served with au jus, Idaho baked potato, roasted garlic Yukon mashed or french fries and seasonal vegetables.

Jet Ski Cut 10 oz. 36

Power Boat Cut 14 oz. 42

Wooden Boat Cut 16 oz. 46

GF - served without au jus

Limited Availability

ENHANCERS

SAUTÉED MUSHROOMS In garlic and butter. 8

5 OUNCE MAINE LOBSTER TAIL 22

ALASKAN KING CRAB LEGS

Half pound 49 Full pound 79

OSCAR STYLE

Add crab and bernaise sauce to any steak 10

ENTREES

CEDAR-PLANKED SALMON

Fresh grilled salmon, tri-color baby potatoes, seasonal vegetables and honey-chipotle sauce. 27 *GF*

GRILLED SALMON OSCAR

Roasted garlic Yukon mashed potatoes, steamed asparagus, deep sea red crab and Béarnaise sauce. 35

GARLIC ROSEMARY CHICKEN ALFREDO

Broccoli, cremini mushrooms, roasted tomatoes, Parmesan alfredo sauce and linguini noodles. 25 *GF*

GARLIC BUTTERED SHRIMP SKEWERS

Lemon garlic rice, and roasted almond broccolini. 28

CENTER CUT SIRLOIN

8 ounce grilled. Served with Idaho baked potato, roasted garlic Yukon mashed or french fries and seasonal vegetables. 28 *GF*

NEW YORK STEAK

12 ounce grilled. Served with Idaho baked potato, roasted garlic Yukon mashed or french fries and seasonal vegetables. 31 *GF*

FILET MIGNON

7 ounce grilled. Served with Idaho baked potato, roasted garlic Yukon mashed or french fries and seasonal vegetables. 45 *GF*

BIERGARTEN FILET MIGNON

7 ounce hand marinated in our Biergarten marinade and grilled. Served with Idaho baked potato, roasted garlic Yukon mashed or french fries and seasonal vegetables. 45

FILET & LOBSTER

7 ounce filet mignon and 5 ounce Maine lobster tail with clarified butter, your choice of roasted garlic Yukon mashed or Idaho baked potato and seasonal vegetables. 54

PAN-SEARED SEA SCALLOPS

Gorgonzola cream sauce with mashed potatoes and applewood smoked bacon. Served with seasonal vegetables. 31 *GF*

SEAFOOD RISOTTO

Salmon, halibut, shrimp, clams and Dungeness crab. 32

MAINE LOBSTER TAIL

18 ounce tail grilled, roasted garlic Yukon mashed potatoes, seasonal vegetables and drawn butter. 80

Upgrade your baked potato: Green onions, applewood bacon and sharp cheddar cheese. 2.50

WINTER WARMERS

CEDARS COFFEE

Frangelico, Amaretto Disaroono, Baileys Irish Cream, Cravens fresh-brewed coffee, whipped cream. **10**

HOT CIDER

44 North Nectarine, apple cider, apple butter, Angostura bitters. **9**

LAKE CITY COCOA

Pinnacle Whipped vodka, Amaretto Disaronno, hot cocoa, fresh whipped cream. **10**

CLASSIC COCKTAILS

MOSCOW MULE

Absolut vodka, fresh squeezed lime, Gosling's ginger beer. Try a twist on this favorite with the addition of huckleberry. **10**

MAI TAI

Bacardi light rum, Captain Morgan rum, pineapple juice, orange juice, grenadine, Meyers dark rum. **11**

BERRY COLADA

Malibu rum, pineapple juice, coconut, Northwest berry blend. **10**

BLOODY MARY

Absolut Peppar, house-made bloody mary mix, pickled asparagus, green olives, lime. **10**

FISH BOWL

This one is meant to share with friends. Malibu coconut rum, Blue Curacao, Absolut vodka, pineapple juice, sweet and sour, Sprite. **26** *Want your own.* **11**

HUCKLE-TINI

Northwest huckleberries infused with 44° North Huckleberry vodka, fresh-squeezed lime juice. **10**

CEDARS SUNSET MARTINI

Absolut Mandrin vodka, X-rated, mango puree, fresh sour. **10**

COSMOPOLITAN

Absolut vodka, fresh lime, Triple Sec, cranberry juice. **10**

POMEGRANATE LEMON DROP

Sugared rim, Absolute Citron vodka, Pama liquor, sweet and sour. **10**

LAKESIDE SIPS

COUGAR BAY

Cuervo 1800 Tequila, Malibu coconut rum, orange juice, pineapple juice. **8**

BEAUTY BAY

Absolute vodka, Captain Morgan rum, strawberry, pina colada mix, sour. **8**

BLUECREEK BAY

Raspberry vodka, Grand Marnier, Blue Curacao, fresh orange juice, splash of soda. **8**

ROCKFORD BAY

Vanilla vodka, raspberry vodka, Chambord, fresh lemon sour, splash of soda. **8**

MARGARITAS

CEDARS FLOATING MARGARITA

1800 tequila, house-made sweet and sour, float of Grand Marnier served table side. **11**

GUAVA MARGARITA

Hornitos tequila, fresh lime, guava nectar. **10**

BLUE MARGARITA

1800 tequila, Blue Curacao, Absolut lime vodka, sweet and sour, soda. **11**

POMEGRANATE MARGARITA

1800 tequila, Pama liquor, Bacardi Silver, sweet and sour, pomegranate juice. **11**

GRAPEFRUIT MARGARITA

Cuervo 1800 tequila, X-rated, grapefruit juice, sweet & sour. **10**

WHITES BY THE GLASS

Brownstone White Zinfandel (CA)	8
Silver Lake Riesling (WA)	8.5
Lagaria ~ Pinot Grigio (Italy)	9
Mohua, Sauvignon Blanc (NZ)	10
The Walls Chardonnay (WA)	10
Coeur d'Alene Cellars Viognier (ID)	11
"The Lake" Coeur d'Alene Chardonnay (ID)	11
J. Lohr Riverstone ~ Chardonnay (CA)	11.5
Sonoma Cutrer Chardonnay (CA)	14

REDS BY THE GLASS

Bogle Essentials Red (CA)	9
Black Cabra Malbec (AR)	9
Expedition Merlot (WA)	10
"The Lake" Coeur d'Alene Cabernet Sauvignon (ID)	10
Iris Pinot Noir (OR)	12
The Jack Cabernet Sauvignon (WA)	12
Castaway Cellars Red Blend (ID)	12
Walla Walla Vintner Cabernet Sauvignon (WA)	15

SPARKLING BY THE GLASS

Jacques Reynard Sparkling Champagne	8
Mionetto Moscato	9.5
Mionetto Prosecco	9.5

BOTTLED BEERS

Coors Light, Bud Light, Miller Light, Budweiser, Kokanee, Michelob Ultra, Becks Non-Alcoholic	5
Black Butte Porter	5.5
Spire Red Apple Cider	6
Blue Moon, Bale Breaker IPA, Bottom Cutter IPA	6

DRAFT BEERS

Stella Artois, Mirror Pond Pale Ale (OR), Northern Cross Amber Ale (ID), JuiceBox IPA (ID), Rotating Seasonal Options (ask your server)	7
---	----------