



Dinner Menu – Served 4pm to 11pm

Appetizers & Starters

Onion Ring Tower ~ 6.25

A tall tower of hand-dipped jumbo crisp onion rings with dipping sauce.

Fried Calamari ~ 9.25

Tender calamari hand-dipped and lightly seasoned then deep-fried to perfection served with aioli & marinara sauces.

Chicken Wing Trilogy ~ 8.00

A triple play of flavors with these chicken wing sensations! Three dipping sauces accompany the wings ~ an orange-horseradish-sour cream sauce, Blue Cheese & a curry sauce.

Blackened Chicken Nachos ~ 9.00

Fresh tortilla chips topped with black beans, cheddar cheese, diced tomato, green onions, fresh Pico de Gallo, guacamole, sour cream and strips of tender blackened chicken breast.

Tomato & Basil Bruschetta ~ 7.25

Toasted sourdough baguette rounds topped with a savory combination of chopped fresh tomatoes, fresh basil, garlic, & olive oil, topped with Parmesan cheese and lightly broiled and served with Balsamic dipping sauce.

Coconut Prawns ~ 8.50

Breaded and deep-fried to a golden crispy perfection, our coconut prawns are served with a sweet & spicy Thai chili sauce.

Fried Seafood Platter ~ 10.50

A bountiful serving of breaded shrimp, calamari & giant clam strips fried to a golden brown & served with homemade sauces.

Southwestern Quesadillas ~ Steak 10.50 Chicken 9.25
Grilled flour tortillas stuffed with melted Monterey jack cheese, green chilies and your choice of thin-sliced steak or strips of chicken breast.

Salads & Soups

Aztec Chicken Salad ~ 10.50

Char-broiled fajita chicken strips, tossed with Monterey jack cheese, black beans, corn kernels, cilantro, green onions, tomato & crunchy tortilla strips– served on a bed of greens with our salsa dressing.

Chopped Salad ~ 9.75

A wonderful blend of chicken, salami, garbanzo beans, tomatoes, Mozzarella, Provolone cheese, fresh basil all mixed with iceberg lettuce & tossed with Italian vinaigrette dressing.

Blackened Salmon Caesar ~ 13.50

Crisp Caesar salad prepared as our original but topped with fresh blackened northwest salmon.

Chicken Waldorf Salad ~10.00

Chicken breast grilled, spring greens with Blue cheese crumbles, candied walnuts & diced apples tossed with a honey balsamic vinaigrette.

Jamestown Clam Chowder: Cup ~ 3.50, Bowl ~ 7.75
Our famous homemade, unbeatable clam chowder.

Soup Of The Day: Cup ~ 2.75, Bowl ~ 5.50

Oriental Chicken Salad ~ 10.50

Tender strips of chicken breast deep-fried to a golden brown. Placed on a bed of wild romaine salad, red cabbage, grated carrots, crispy snow peas, peeled cucumber and chow mein noodles, topped with our secret tangy Wasabi dressing.

Caesar Salad ~ 8.25

With Grilled Chicken or Blackened Shrimp ~ 10.50
Crisp romaine lettuce tossed in a classic Caesar style dressing & garnished with croutons, fresh grated Parmesan cheese, diced egg & crumbled bacon.

Seafood Salad ~ 15.00

A fresh mix of Dungeness crab and shrimp tossed with romaine lettuce, olives, green onions, eggs, mushrooms & glazed pecans, served with your choice of dressing.

Pasta & Chicken

Chicken Carbonara Pasta ~ 14.50

Wonderful fettuccine tossed with tender chicken, bacon, peas, & mushrooms in a creamy Carbonara sauce.

Chicken Fettuccine Alfredo ~ 15.50

Tender breast of chicken lightly seasoned and combined with our own special Alfredo sauce tossed with fettuccine pasta.

Mediterranean Seafood Pasta ~ 17.50

Prawns, scallops & halibut sauteed and tossed with a light linguine pasta in a tomato pesto, white wine sauce with a tangy mix of spinach, artichokes, Kalamata olives & Feta cheese.

Fresh Garden Risotto ~ 11.00 With Chicken ~13.50

A vegetarian delight! Creamy Parmesan risotto full of flavor with fresh seasonal garden vegetables.

Melissa's Linguine ~ 13.50

What a combination! Linguine combined with chicken, fresh Roma tomatoes, zucchini & fresh basil in a creamy white wine garlic sauce.

Pollo alla Dea ~ 15.00

Pan-seared chicken breast with a light savory garlic cream sauce, roasted red peppers, fresh basil & mozzarella cheese; served with butter herb linguine & fresh steamed vegetables.

Thai Peanut Chicken ~ 14.00

Tender chicken breast, smothered in a sprinkling of peanuts on a savory Thai-peanut sauce, served with jasmine rice & fresh seasonal vegetables.

Cedars Curry Chicken ~ 15.00

A boneless breast of chicken with a rich yellow curry sauce served with julienne peppers, carrots & zucchini. Served with jasmine rice.

All chicken & pasta dishes are served with your choice of a fresh garden salad or a caesar side salad.

Items on this menu may contain raw or undercooked animal product. Such items may increase your risk of food borne illness, especially if you have certain medical conditions.

Steaks & Ribs

All steaks are brushed with our 7 Cedars special seasoned butter & cooked to your specifications.

Served with your choice of a baked potato, garlic mashed potatoes, au gratin potatoes, mac n' cheese, steak fries, or our wild rice blend & a fresh garden salad with your choice of dressing.

7 Cedars Prime Rib: 8oz. ~ 19.50 12oz. ~ 23.50

We are proud to offer only Mid-West Black Angus Prime Rib slow-cooked, seasoned and served with au jus & horseradish.

Top Sirloin ~ 16.50

A tender 8 oz. top sirloin.

Blackened Rib Eye ~ 21.50

A juicy 10 oz. rib eye blackened with Cajun spices.

Filet Of Sirloin ~ 14.00

An 8 oz. cap steak infused with butter & garlic.

Surf n' Turf ~ 19.50

A 6 oz. top sirloin with your choice of scallops or prawns.

New York Steak ~ 23.50

A 10 oz. New York steak cooked to perfection!

Blue Cheese New York Steak ~ 24.50

Enjoy our 10 oz. New York with a Blue Cheese sauce.

Pork Tenderloins with Apple-Mango Chutney ~ 16.50

Flavorful pork tenderloin medallions pan seared & slow-roasted with our signature summer chutney of mango, fennel, apple & Brandy.

Baby Back Ribs ~ 15.50

Tender pork ribs seasoned and slow cooked & finished with a tangy barbecue sauce.

Fresh From The Sea

All items served with your choice of a fresh garden salad or Caesar side salad

Citrus Halibut ~ 21.00

A moist, flaky 8 oz halibut filet seasoned & grilled; served with a light citrus butter and garnishes of grapefruit, lime and orange segments and our tender wild rice blend & seasonal vegetables.

Sante Fe Salmon ~ 19.00

An 8 oz. wild salmon filet topped with a tantalizing Southwest sauce that includes lime, onion, cilantro & garlic for a refreshing kick! Served with our wild rice blend & seasonal vegetables.

Fruits of the Sea Platter ~ 22.00

A mouth-watering variety of the Northwest's finest "Fruits of the Sea" with prawns, salmon, Dungeness crab & scallops, drizzled with a Beurre Blanc sauce— served with creamy saffron risotto & julienne vegetables for a colorful dish that will delight your senses.

7 Cedars Fried Oysters ~ 16.00

Northwest oysters lightly dredged in cornmeal breading, grilled golden brown and deglazed with lemon & white wine. Served with our own tarter sauce, lemon wedges, your choice of potato & seasonal vegetables.

Homestyle Skillets

Add a fresh garden salad to any skillet entree for an additional \$2.00

Meat Loaf ~ 10.50

A generous serving of tender meat loaf served on a bed of garlic mashed potatoes topped with brown gravy & homemade onion straws, served with fresh seasonal vegetables.

Chicken Fried Steak ~ 10.50

Southern-style breaded chicken fried steak with garlic mashed potatoes, creamy country gravy, & fresh seasonal vegetables.

Chicken Melt ~ 10.50

A 6 oz broiled boneless chicken breast topped with melted Swiss cheese then smothered with grilled onions and sauteed mushrooms served with your choice of baked or garlic mashed potatoes.

Deep Fried Platters

Fish & Chips ~ 10.50

Tender cod hand-dipped, breaded, fried to a golden brown, served with hearty steak fries & coleslaw.

Shrimp & Chips ~ 10.50

Tender butterflied shrimp lightly breaded then fried just right, served with hearty steak fries & coleslaw.

Halibut & Chips ~ 13.00

A northwest favorite!! A fresh filet of halibut hand-dipped and fried to a crisp golden brown served with hearty steak fries & coleslaw.

Buffalo Chicken & Chips ~ 10.50

Tender strips of chicken with a spicy buffalo seasoning served with hearty steak fries.

Burgers & Sandwiches

We use ½ lb. Black Angus, hand-pressed patties to provide the juiciest product possible.

Substitute chicken on any of the burgers below for an additional \$1.00. Sandwiches and burgers are served with your choice of hearty steak fries, garden salad or crispy cedar chips.

Classic Burger ~ 8.25

With Cheese ~ 9.00 With Bacon & Cheese ~ 9.75

Our classic 1/2 lb. burger served with lettuce, tomato, red onion and sliced pickles.

Patty Melt ~ 9.50

Grilled Angus burger smothered with grilled onions, Swiss cheese & our special sauce between rye bread.

Mushroom & Onion Burger ~ 9.75

Tender fresh mushrooms and onions sauteed, piled high & topped with Swiss Cheese on this tender burger.

Ultimate Prime Rib Dip ~ 10.75

The ultimate dip combination of cream, Blue & Cheddar cheese spread on top of thinly sliced Black Angus prime rib with a side of our homemade creamy horseradish coleslaw.

Pipeline Burger ~ 9.75

Teriyaki marinated burger topped with grilled pineapple & Swiss cheese make up this island delight!

Blackjack Burger ~ 9.50

Juicy burger blackened with Cajun spices, topped with melted pepper jack cheese, on a bun with creole mayonnaise.

California Burger ~ 10.50

Topped with sliced avocado, crispy bacon & finished with your choice of cheese.

7 Cedars Reuben Sandwich 9.25

Thinly sliced corned beef, sauerkraut, Swiss cheese & our homemade spicy mayonnaise on rye bread; grilled for the classic flavor you crave.

Blackened Halibut Sandwich ~ 11.50

A juicy fresh halibut filet blackened with Cajun spices topped with lettuce, tomato, red onion & tarter sauce.

7 Cedars Barbecue Pork Sandwich ~ 10.50

Slow-roasted pulled pork smothered in our barbecue sauce on a French roll, served with coleslaw & fries.