

THE
CEDARS
FLOATING
RESTAURANT

~ Wild Pacific Salmon ~ \$ 24

Changes regularly based on the availability of wild salmon which is caught from our pacific waters. Cedar Plank smoke roasted & served with wild rice, pan roasted vegetables & chipotle honey butter.

~Seafood Pappardelle~ \$24

Salmon, clams, white fish with prawns poached in white wine and garlic. Tossed with our wide ribbon noodles in a light pesto cream.

~Pan Seared Sea Scallops~ \$24

Atop gorgonzola cream sauce with smashed baby red potatoes and garlic seared green beans.

~Pistachio Crusted Mahi Mahi Filet~ \$24

Served with wild rice, garlic seared green beans, and finished with a coconut citrus cream.

~Alaskan King Crab Legs~ \$37

A full pound steamed and served with wild rice and fresh pan-roasted vegetables.

**Add 8oz Angus Sirloin \$8*

~Australian Lobster Tail~ \$69

A 16-20oz tail prepared either flame broiled or butter sautéed. Served with wild rice, pan-roasted vegetables and drawn butter.

**Add 8oz Certified Angus Sirloin \$8*

~Wild Prawn Skewers~ \$25

Lightly marinated & grilled wild Mexican white prawns. Served with northwest wild mushroom risotto & garlic seared green beans.

~Sesame Seared Sashimi Tuna~ \$24

Served rare, & complimented with sticky jasmine rice, garlic seared green beans, wasabi, pickled ginger, and a trio of dipping sauces.

~Pecan Crusted Pork Porterhouse ~ \$21

Pan seared pecan & herb crusted pork Porterhouse, served with smashed baby red potatoes, garlic seared green beans and Finished with a wild Chanterelle mushroom & Dijon cream.

Prawn Picatta ~\$25 or Grilled Chicken ~\$22

Mostaccoli pasta, fresh tomatoes, basil, mushrooms and capers tossed with a fresh lemon cream sauce and topped with herb marinated grilled prawns.

~Butternut Squash Ravioli~\$23

Roasted butternut squash stuffed ravioli tossed in a Alaskan King Crab and fresh sage butter & topped with a pair of King Crab claws.

~Rosemary Rack of Lamb~ \$39

A full rack of New Zealand spring lamb lightly grilled and finished in the oven to your specification. Served with smashed baby red potatoes, garlic seared green beans & finished with a sun dried cherry demi-glaze.

~Shrimp Stuffed Sole ~\$22

Shrimp and cream cheese stuffed Dover sole slow roasted and served with wild rice, pan roasted vegetable and finished with a lemon caper cream.

~Filet Mignon~\$ 39

An 8oz center cut filet complimented by a Idaho baked potato and pan roasted vegetables. Your choice of preparations:

**1) BIERGARTEN Prepared in the
Cedars tradition since 1965
tradition Since 1965.**

**2) Broiled to your specifications and served with a warm
Balsamic onion marmalade.**

~Grilled Rib Eye Steak~ \$ 34

A 16 oz hand cut Rib eye steak broiled to your specifications. Complimented by smashed baby red potatoes and pan roasted vegetables.

~Certified Angus Sirloin~\$23

An 8oz *Certified Angus baseball cut sirloin*, complimented by a Idaho baked potato and pan roasted vegetables.

~Cedars New York Steak~ \$37

Our 16oz center cut New York steak, complimented by an Idaho baked potato and pan roasted vegetables.

- 1. Black pepper seared finished with a brandy peppercorn cream sauce**
- 2. Broiled and topped with melted gorgonzola, then finished with a port demi-glaze.**

~Prime Rib~

Our spice crusted prime rib slowly roasted to perfection. Served with au jus and a hardy horseradish cream. Accompanied by an Idaho baked potato and pan-roasted vegetables

10 Oz cut \$21, 14 Oz cut \$24, 18 Oz cut \$29, 32 Oz \$44