



Salish Room & Totem Grille

Breakfast Menu Totem Grille 9~Noon; Salish Room 11 ~ Noon.

Eggs & Scrambles

Country Chicken Fried Steak Breakfast ~ 9.50

Tender fried beef fritter smothered with “southern” style white gravy served with golden hash browns, eggs any style & your choice of toast.

Double Down ~ 5.50

Two eggs any style served with golden hash browns & your choice of toast.
Add your choice of country ham, sausage or bacon ~ 6.75

Snake Eyes ~ 7.50

Two eggs any style, two buttermilk pancakes & your choice of bacon, ham or link sausages.

7 Cedars Scramble ~ 8.50

Spicy German sausage mixed with green onions, spinach, Cheddar cheese and scrambled eggs, served with golden hash browns & your choice of toast.

Cajun Scramble ~ 8.50

Cajun style Andouille sausage, onion, red & green peppers, Monterey Jack cheese and scrambled eggs, served with hash browns & your choice of toast

Country Scramble ~ 7.50

Starting with a layer of golden hash browns, add a warm buttermilk biscuit, two scrambled eggs and smother it all with warm sausage gravy.

Chef's Special Scramble ~ 8.50

Our chef's favorite with ground beef, spinach, & onion and scrambled eggs, served with hash browns & your choice of toast

Steak and Eggs ~ 10.00

Our famous 6 oz. Top Sirloin served with two eggs, golden hash browns & your choice of toast.

Veggie Browns ~ 7.00

Golden hash browns topped with sautéed zucchini, green peppers, onions, mushrooms, two eggs & Cheddar cheese, served with our homemade salsa, sour cream & your choice of toast.



Salish Room

Breakfast Menu served 9 a.m. ~ Noon

Omelets

Four egg omelets are our specialty, served with golden hash browns & your choice of toast, English muffin, or biscuits.

Cheese Omelet ~ 7.00

An omelet loaded with your choice of Cheddar, Swiss or Monterey Jack cheese.

Western Omelet ~ 8.50

A combination of diced ham, green peppers & onions stuffed with Cheddar cheese.

Ham or Bacon & Cheese Omelet ~ 8.50

Whipped eggs blended with diced bacon and filled with Cheddar cheese.

Veggie Omelet ~ 7.00

A combination of fresh mushrooms, green onions & peppers sautéed just right and four fluffy eggs & Mozzarella cheese.

Mushroom and Swiss Omelet ~ 8.50

Loads of sautéed sliced mushrooms blended with green onions, whipped eggs finished with Swiss cheese.

French Omelet ~ 8.50

Fresh spinach blended with green onions, mushrooms, Monterey Jack cheese & cream cheese all create a wonderful filling for this omelet.

Seafood Omelet ~ 10.50

Dungeness crab, bay shrimp, & green onions are combined in this omelet, topped with Cheddar cheese and finished with fresh tomatoes.

Extras

Side of meat ~ 2.50 Egg ~ .75 Toast ~ 2.00 Fruit Cup ~ 2.50
Hash browns ~ 2.50 Sausage gravy ~ 2.50 (1) Biscuit & gravy ~ 3.50
(2) Pancakes ~ 4.50 Toast ~ 2.00



Salish Room

Breakfast Menu served 9 a.m. ~ Noon

House Special

Eggs Benedict & Fresh Fruit ~ 9.00

Classic eggs Benedict made with poached eggs on English muffin halves, topped with Canadian bacon, finished with homemade Hollandaise sauce and served with fresh fruit.

Huevos Rancheros ~ 8.00

A crispy corn tortilla pile high with refried beans, fresh avocado & diced tomatoes, Cheddar cheese, onion, cilantro; topped with two poached eggs & sour cream with home-style potatoes on the side

Southwest Green Chili Pork Verde Omelet ~ 9.00

Homemade green chili Pork Verde with Monterey Jack cheese, the perfect combination for a Southwest inspired omelet; topped with dice tomatoes & sour cream.

From The Griddle

Pecan Pancakes ~ 6.50

Buttermilk pancakes topped with candied pecans & homemade strawberry syrup with bits of berry

Add your choice of country ham, sausage, or bacon. ~ 8.50

French Toast ~ 6.00

Egg bread dipped in a delicious mixture of egg, nutmeg, and vanilla served with whipped butter & warm maple syrup.

Heavenly Stuffed French Toast ~ 8.00

Egg bread dipped in a mixture of egg, nutmeg, and vanilla, stuffed with a heavenly combination of slightly sweetened cream cheese, orange bits & cinnamon, served with our homemade orange syrup. A unique treat!



Salish Room

Optional Menu Opens at 11 a.m.

Soup & Salad Bar ~ 9.00

Jamestown Clam Chowder ~ Cup: 3.50 Bowl: 6.50

Rancher's Steak ~ 15.00

A tender 8 oz. special seasoned butter & cooked to perfection. Served with a fresh garden salad, your choice of potato or savory wild rice & seasonal vegetables.

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

Mid-West Black Angus Prime Rib slow-cooked, seasoned and served with au jus, horseradish, fresh garden salad, your choice of potato or savory wild rice & seasonal vegetables.

All burgers and sandwiches are served with steak fries, a fresh garden salad or Caesar side salad. OR substitute the salad bar for \$4.00.

Angus Burger ~ 8.50 with cheese ~ 9.00 with bacon & cheese ~ 10.00
½ lb. hand-pressed Black Angus burger topped with lettuce, red onion, pickle & tomato.

Philly Steak & Cheese ~ 10.50

Thinly sliced sirloin grilled with peppers & onions then topped with Swiss cheese, served on a soft grilled French roll.

Club House Sandwich ~ 10.00

Ham, turkey, bacon, Monterey Jack cheese, Cheddar cheese, lettuce, tomato & mayonnaise on whole wheat toast.

Chicken Caesar Wrap ~ 8.50

Tender marinated chicken breast wrapped in a tortilla with shredded Romaine lettuce, diced tomatoes, grated Parmesan cheese, sliced olives & Caesar dressing.

Fish & Chips ~ 10.50

Delicious cod dipped in our own beer batter then fried to a golden brown, served with fries, coleslaw & garlic bread.

Teriyaki Rice Bowl ~ 11.00

A blend of fresh snow peas, onions, carrots, and broccoli, sautéed in a teriyaki sauce & served over rice.



Salish Room

Children's & Senior Menu Opens at 11 a.m.

Spaghetti & Meat Sauce ~ 7.00

Buttery spaghetti noodles piled high and served with our zesty tomato meat sauce & garlic bread.

Chicken Strips & Fries ~ 7.00

Breaded chicken strips deep fried and served with French fries & ranch dressing.

Cheesy Macaroni ~ 4.50

Our homemade 3 cheese sauce tossed with penne pasta, served with garlic bread.

Hamburger ~ 6.00

Served with French fries.

Cheeseburger ~ 6.75

Served with French fries.

Fish & Chips ~ 8.00

Hand dipped, deep fried cod, served with French fries & coleslaw.

Grilled Cheese with Cedar Chips ~ 5.00

The all American standard of Cheddar cheese melted just right between grilled white bread, served with cedar chips.

Beverages

Bottle Juice: Apple, Orange, or Cranberry ~ 1.50

12 oz.: Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Mountain Dew ~1.00

Coffee, Tea & Hot Chocolate ~ 1.50