



Cedars at Pier One est. 1976

Prices listed are cash prices, credit card charges are an additional 3.25%.

Auto 18% gratuity for 6 or more separate checks & groups of 6 or more.

Wine corkage fee is \$15

Appetizers

Avocado Bruschetta	12
guacamole, red onions, roasted peppers, blue cheese crumbles, & balsamic drizzle.	
Bruschetta	10
fresh pesto, tomato, & mozzarella.	
Calamari Rings	14
Crab Cakes	25
2 large cakes, sautéed & laced with lobster cream sauce.	
Prawn Cocktail	15
4 Jumbo prawns, spiced, steamed, & chilled.	
Pacific Coast Oysters*	\$2.50 to \$12
Shooter \$2.5 each Mignonette \$2.5 each Pan Fried \$12 Deep Fried \$12	
Mozzarella Sticks	13
House-made breaded mozzarella sticks, chilled marinara sauce.	
Fried Cheese Curds	12
Seasoned Panko breaded cheese curds. Served with a side of ranch.	
Smoked Salmon or Steelhead & Cheese (depending on availability)	19
Capers, red onion, lemon, parmesan, & baguette.	
Smoked Salmon & Artichoke Dip w/garlic Sourdough Toast	18
Seared Ahi* App	20
Fresh cut, seared, sliced & served chilled with wasabi, soy sauce, & sweet, pickled ginger.	

Soups & Salads

Raspberry Chicken Salad	23
Grilled Chicken, spring mix, raisins, blue cheese crumbles, candied pecans, & raspberry vinaigrette.	
Chicken Caesar Salad	22
Boneless chicken breast, broiled & diced, over a Caesar salad, sprinkled with sliced almonds, dried cranberries, & shredded Parmesan.	
Top Sirloin Steak Salad*	32
Top Sirloin Steak, spring mix, raisins, blue cheese crumbles, candied pecans, & raspberry vinaigrette.	
Seafood Caesar	42
With a generous portion of crab meat & bay shrimp.	
Blackened Salmon Caesar	36
All You Can Eat Salad Bar	14
Cedars Clam Chowder Cup \$8 Bowl \$10	

Beef, Chicken, Pork, Fish & Seafood Entrées are served with, Chef's choice of vegetables, warm dinner roll, and your choice of garlic mashed potatoes, baked potato, or rice pilaf. Also served with your choice of salad bar or clam chowder.

Fish & Seafood Entrées

Prawn Scampi*	32
Sautéed with mushrooms, fresh garlic, shallots, and a splash of white wine.	
Jumbo Coconut Prawns*	34
Large prawns, hand tossed in Panko and shredded coconut, fried golden brown, and served with sweet chili sauce.	
Seared Ahi* Dinner	40
(When available) Thickly sliced, crusted with sesame seeds and pink peppercorns. Accompanied with wasabi, and soy sauce (We recommend searing too medium rare).	
Pacific Salmon*	38
Soft texture, ranges from pink to a bright red. Served with a side of drawn butter or our lemon-caper butter. ~ \$14 Add crab meat & tarragon sauce.	
Halibut*	42
Sweet tasting with a tender, moist, flaky meat.	
Alaskan King Crab Legs When Available	Market Price
Offered at ½ lb. & 1 lb. serving.	
Lobster	Market Price

Poultry & Pork Entrées

Chicken Cordon Bleu*	30
Panko Breaded Chicken breast stuffed with ham and Swiss cheese. Covered with homemade cheese sauce. Please give a little extra preparation time for this entrée.	
Chicken Marco Polo*	30
Charbroiled breast, with fresh broccoli, mushrooms, and onions, in a delicate Dijon cream sauce. Topped with cheddar cheese.	
Chicken Oscar*	41
Charbroiled breast, topped with crab meat, vegetables, and our own fresh creamy tarragon sauce.	
Chicken Piccata*	30
Tender grilled chicken topped with a creamy lemon caper sauce.	
Biergarten Pork Loin Chop 20oz*	38
Charbroiled & basted w/our famous Biergarten sauce.	

*Wash. DOH Notice: All Beef & Seared Ahi are cooked to order. Consuming raw or undercooked meats, fish, or shellfish may increase your risk of food borne illness.



Painted Hills Beef Aged and Hand Cut in House

8 oz Top Sirloin* 32
Center Cut Top Sirloin.

12 oz New York* 50
Known for its full body and rich beefy flavor.

14 oz Ribeye* 60
Known as a Tender, juicy full-flavored w/rich fat marbling.

8 oz Filet Mignon 65
Known for its tenderness and melt in your mouth texture.

Additional Steak Toppings Available Peppercorn Sauce \$4 Creamy Tarragon
Sauce \$4 Crab Oscar \$11 Basted w/Biergarten \$2

Surf & Turf Market Price
Add ½ lb. Crab Legs or Lobster Tail to any Steak Dinner.

8 oz or 12 oz Prime Rib 8 oz \$38 12 oz \$55
Available Friday & Saturdays Only, while supplies last. Best cooked Medium Rare for
optimum tenderness & flavor.

Sandwiches, Burgers and More

Prime Burger* 20
Painted Hills ½ pound patty, ground in-house, Cheddar cheese, shaved romaine,
tomato, onion, pickles, mayo, brioche bun, & fries or onion rings.
~ \$2 add bacon +\$2 add ham +\$2 add guacamole

Crispy or Grilled Chicken Sandwich 18
on a toasted potato roll bun, with pepper jack cheese and fries or onion rings.
~ \$2 add bacon +\$2 add guacamole

Pasta Entrées include Salad Bar

Chicken Fettucine Alfredo* 30
Grilled chicken, fettucine noodles, parmesan, creamy alfredo sauce, & garlic bread.

Seafood Fettuccine Alfredo* 36
Dungeness Crab, Langostino Lobster, Bay Shrimp, shallots, black olives in a creamy
Alfredo sauce topped with Parmesan cheese, & garlic bread.

Top Sirloin* with Garlic Parmesan Pasta 34
Top Sirloin, Fettucine Noodles with Garlic Parmesan Sauce, & Garlic Bread

Early Bird Dining Room Specials Available 4 to 6 PM

Early Bird Chowder & Salad	18
Bowl of Chowder, All you can eat salad bar, & dinner roll. 4 to 6 PM	
Early Bird 8 oz Top Sirloin	25
Includes salad bar, dinner roll & choice of garlic mashed potato, baked potato, or rice pilaf. 4 to 6 PM	
Early Bird Salmon	28
Includes salad bar, dinner roll & choice of garlic mashed potato, baked potato, or rice pilaf. 4 to 6 PM	

Kids Menu

Kid's Chicken Strips & Fries	10
Kid's Fish & Chips	12
Kid's Fettucine Alfredo	12

Beverages

Coke, D. Coke, Mr Pibb, Rootbeer, or Sprite \$3
 Shirley Temple, or Roy Rodgers \$3 Lemonade \$4
 Coffee/Decaf (free refill) \$3 Ice Tea (free
 refill) \$3 Juices (Cranberry, Orange, Pineapple,
 or Grapefruit) \$4 DaVinci Flavored Soda Coolers
 (Orange, Strawberry, Raspberry, Hazelnut, &
 Vanilla) \$4

Non-alcoholic - O'Doul's 6

White Claw 8

Wine by the Glass

Barnard Griffin Chardonnay \$10
 Goose Ridge G3 Chardonnay \$9
 Sagemoor Sweet Riesling \$9
 Barnard Griffin Rose' of Sangiovese \$9
 Iris Pinot Gris \$9
 Goose Ridge Cabernet Sauvignon Estate \$12
 Goose Ridge Cabernet G3 \$9
 Barnard Griffin Cabernet Sauvignon \$13
 Barnard Griffin Syrah \$10
 14 Hands Merlot \$9
 Goose Ridge G3 Merlot \$9
 Barnard Griffin Rob's Red Blend \$10
 Goose Ridge Red Blend G3 \$9

Bottled Beers

Corona, Guinness, Alaskan Amber Ale, Black
 Butte Porter, Coors Light, Miller Light, Michelob
 Ultra-Light, Bud Light, & Leinenkugel's.

14 oz Beer on Tap 8

Ask Your Server about current Tap Beers



Ask Your Server for a By the Bottle Wine List