

FOOD MENU

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 TOP SIRLOIN*	\$32
Center Cut Top Sirloin.	
ALASKAN KING CRAB LEGS WHEN AVAILABLE	Market Price
Offered at ½ lb. & 1 lb. serving.	
RASPBERRY CHICKEN SALAD	\$23
Grilled Chicken, spring mix, craisins, blue cheese crumbles, candied pecans, & raspberry vinaigrette.	
TOP SIRLOIN STEAK SALAD*	\$32
Top Sirloin Steak, spring mix, craisins, blue cheese crumbles, candied pecans, & raspberry vinaigrette.	
SEAFOOD CAESAR	\$42
With a generous portion of crab meat & bay shrimp.	
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.	
<i>+ \$2 add bacon +\$2 add ham +\$2 add guacamole</i>	
CRISPY OR GRILLED CHICKEN SANDWICH	\$18
on a toasted potato roll bun, with pepper jack cheese and fries or onion rings.	
<i>+ \$2 add bacon +\$2 add guacamole</i>	
PRIME RIB DIP	\$18
served w/fries or onion rings.	
EARLY BIRD SALMON	\$28
Includes salad bar, dinner roll & choice of garlic mashed potato, baked potato, or rice pilaf. 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 CHOWDER & SALAD	\$18
Bowl of Chowder, All you can eat salad bar, & dinner roll. 4 to 6 PM	
EARLY BIRD APPETIZERS	\$10
Your choice of Cheese Curds, Chicken Wings or Potato Skins for \$10 from 4 PM to 6 PM.	

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

*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.

AVOCADO BRUSCHETTA \$12

guacamole, red onions, roasted peppers,
blue cheese crumbles, & balsamic drizzle.

FRIES \$8**ONION RINGS \$10****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.

BOURBON BEEF BITES \$15

Painted Hills Beef Tips in a tasty Bourbon
Sauce, mushrooms, & green onions.

BAKED POTATO SKINS \$12

Fried Potato Skins, Cheddar cheese,
bacon, green onion, sour cream, & salsa.

NACHOS \$15

Cheddar & Jack Cheese, corn tortilla
chips, tomato black olive, green onion,
sour cream, salsa, & jalapenos. +4 Chicken
or Beef +2 Guacamole

TEMPURA CHICKEN \$12

Tossed in sweet Chile sauce & sesame
seeds.

BANG BANG SHRIMP \$15**COCO PRAWNS APP \$20**

Large Prawns hand tossed in Panko &
shredded coconut, fried golden brown, &
served w/sweet chili sauce.

ALL YOU CAN EAT SALAD BAR \$14**BRUSCHETTA \$10**

fresh pesto, tomato, & mozzarella.

CALAMARI RINGS \$14**FISH & CHIPS \$15**

Fried Pacific Cod, crispy fries, tarter, &
lemon.

SEARED AHI* APP \$20

Fresh cut, seared, sliced & served chilled
with wasabi, soy sauce, & sweet, pickled
ginger.

CHICKEN STRIPS \$15

Chicken Strips & Fries

PRAWN COCKTAIL \$15

4 Jumbo prawns, spiced, steamed, &
chilled.

CHICKEN BACON FLATBREAD \$15

Grilled chicken, bacon, jack cheese, red
peppers, & chipotle ranch dressing.

SMOKED SALMON OR STEELHEAD & \$19**CHEESE (DEPENDING ON AVAILABILITY)**

Capers, red onion, lemon, parmesan, &
baguette.

PACIFIC COAST OYSTERS* \$2.50 to \$12

Shooter \$2.5 each Mignonette \$2.5 each

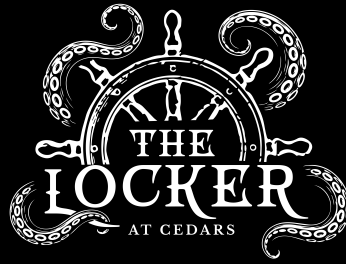
Pan Fried \$12 Deep Fried \$12

CRAB CAKES \$25

2 large cakes, sautéed & laced with lobster
cream sauce.

SMOKED SALMON & ARTICHOKE DIP \$18**W/GARLIC SOURDOUGH TOAST****CEDARS CLAM CHOWDER CUP \$8 BOWL \$10**

*Non Alcoholic Beverages: Coke, Diet Coke, Mr. Pibb, Rootbeer,
Sprite, Lemonade \$3 each. Coffee/Decaf, Ice Tea \$3 w/Refills*



SPECIALTY COCKTAILS

The Abyss Long Island 14

Blueberry vodka gin, rum, blue curacao, sour & sprite.

Elizabeth Swann Strawberry Long Island 14

A flavorful blend of vodka, rum, gin, sprite, strawberry puree, & sweet & sour.

Will Turner Long Island 14

A flavorful blend of vodka, rum, gin, Coke, & lemon juice.

Jack Sparrow's Dockside 15

A Top Shelf Peach Rum Barrel that includes Kraken & other Rums, Peach 99, fruit juices & the rest is classified!

Barbossa Rum Barrel 14

Cedars at Pier One's signature drink! Includes rums, fruit juices, Anisette, & the rest is classified!

Slap The Kraken 13

Kraken Rum, Cuervo Gold, Orange, Pineapple & Cranberry Juices

Cheng Shih Pina Colada 12

A tasty blend of rum, pineapple, coconut, & cream.

Ching Shih Chi Chi 12

The twin sister of the Pina Colada for those who prefer vodka.

Bloody Mary 12

House Made Bloody Mary Mix, Vodka, celery, asparagus, bacon, lime and olives.

Calypso Dark & Stormy 12

Kraken Rum Dark Spiced Rum, Ginger Beer, & lime.

Davy Jones Mai Tai 12

A traditional South Pacific favorite with light & dark rum, pineapple & orange juices, lemon-lime, a dash of pomegranate syrup, & finished off with a swirl of 151 rum.

Blackbeard Cadillac Margarita 12

1800 Gold tequila, Grand Marnier & lemon juice, on the rocks, complete with the salt.

The Kraken Grog 12

Kraken Rum, fresh squeezed lime juice with water & brown sugar.

Tia Dalma Daiquiri 12

Refreshingly smooth strawberry, peach, or pineapple, blended, with rum & cream.

Black Pearl 14

A delicious mixture of vodka, rum, gin, Sierra Mist lemon juice & Raspberry Liqueur.

Bootstrap Gin Sin 12

Tanqueray gin with a splash of orange juice & Sprite, & a drop of pomegranate.

Hibiscus Infused Vodka Lemonade . . . 13

Washington Apple 12

Crown Royal, Apple Schnapps, & cranberry juice, on the rocks.

Mimosa 12

Freixenet, Cordon Negro 187 ML Split with Orange Juice.

Moscow Mule 12

Vodka, Ginger beer, & lime.



SPECIALTY COCKTAILS CONTINUED

Lemon Drop12

Citrus vodka, Triple Sec orange, with fresh lemon & a sugar rim

Triple Berry12

44° North Huckleberry vodka, blueberry vodka, Raspberry Liquor, w/a splash of cranberry & lemon

Raspberry Kamakazi12

Smirnoff vodka, Triple Sec orange, lemon, fresh squeezed lime, & a dash of Raspberry Liquor.

Raspberry Lemon Drop12

Citrus vodka & Raspberry Liquor with a splash of lemon

Rettertini12

Green apple pucker, Grey Goose Vodka, muddled orange, orange juice & sprite, shaken & served on the rocks.

Carmel Appletini12

Smirnoff vodka, Apple Schnapps, & Butterscotch Schnapps with a swirl of caramel

Poinsettia Martini12

Grand Marnier, Cranberry juice & Champagne.

Snowflake Martini12

White Cocoa, Vanilla Vodka, Heavy Cream & sugared rim.

Jack Frosty12

Champagne, blue Curacao, Lemonade, Blended Drink.

White Claw8

Martinis served straight up , or request "on the rocks"

Keoke Coffee12

Brandy, Kahlua, & dark Crème de Cocoa, whipped cream topping.

Irish Coffee12

Spiked with Irish whiskey & whipped cream.

Hot Apple Pie12

Hot Buttered Rum11

Delightful blend of Rum, hot water & buttered rum batter.

Cosmopolitan12

Citrus vodka, Triple Sec orange & a dash of cranberry.

Cannonball Collins15

A classic with a maritime twist. Solar Spirits Gin, lime juice, simple syrup, & soda.

Jolly Roaster13

Solar Spirits Coffee Vodka, Creme de Coco, a dash of Bailey's Irish Cream & a gold sugar rim.

Walk the Plank13

Solar Spirits Single Malt, cherry & lemon, topped with soda.

Shipwreck Sour13

Solar Spirits Vodka simple syrup, lemon juice, Orgeat, with a frosty egg white.

Nonalcoholic - O'Doul's6

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