

# LUNCH

## Starters

**STEAMED CLAMS** 22  
Please Ask Your Server for Today's Presentation

**BRUSCHETTA POMODORO** 12  
Roma Tomatoes, Garlic Cheese Bread, Basil, Balsamic Reduction & Extra Virgin Olive Oil

**CEVICHE** 19  
White Fish, Prawns, Lime Juice, Jalapenos, Cucumbers, Tomatoes, Red Onions, Avocado, Cilantro & Chips\*

**CRAB STACK** 22  
Dungeness Crab, Avocado, Cilantro, Fresh Lime, Mango Citronette Dressing & Balsamic Dressing

**CRAB CAKE** 22  
Dungeness Crab Cakes, Mesclun Greens, Red Pepper Remoulade

**CALAMARI** 18  
Tempura Battered Calamari Steak, Red Bell Pepper and Jalapeno Wheels Tossed in a Cilantro Lime Chili Sauce

**SOUP** 6 | 9  
Chef's Special Soups of the Day

## Salads

ADD\* CHICKEN 6 | SHRIMP 8 | SALMON 12 | STEAK 16

**CAPRESE MODERNA** 16  
Burrata Mozzarella, Balsamic Glaze, Fresh Basil and Heirloom Tomatoes served on a Himalayan Salt Block

**SOUTHWEST CHOPPED SALAD** 19  
Chopped Romaine and Iceberg Lettuce Tossed in a Cilantro Vinaigrette, Grilled Chicken Breast, Roasted Corn, Red Bell Pepper, Red Onion, Avocado, Tomato, Black Beans and Chipotle Ranch Dressing

**BEET** 17  
Red & Golden Beets, Gorgonzola Cheese, Kale, Spinach, Granola & Lemon Vinaigrette

**APPLE SALAD** 16  
Spinach, Apples, Goat Cheese and Walnuts, Tossed in an Apple Vinaigrette

**SEAFOOD LOUIE** 22  
Romaine, Iceberg Lettuce, Arugula, Crab, Prawns, Hard Boiled Egg, Heirloom Tomatoes, Asparagus, Olives and Radishes served with a House Made Louie Dressing

## Pizza 8"

**MARGHERITA** 15  
Roma Tomato Sauce, Mozzarella, Parmigiano & Basil

**CURRIED PRAWN PIZZA** 15  
Curried Prawns, Sweet Peppers, Red Onion, Mozzarella Cheese and Garlic Chili oil

**CLASSIC PEPPERONI** 15

## Pasta

**BOLOGNESE** 17  
Spaghetti Pasta with an infused Meat Sauce

**LINGUINI SEAFOOD SCAMPI** 24  
Linguini, Clams, Mussels, Prawns, White Wine, Olive Oil & Garlic\*

## Sandwiches

**TRIPLE DECKER CLUB** 18  
Oven Roasted Turkey, Ham, Bacon, Lettuce, Tomato, Swiss, Dijon Mustard, Basil Pesto Aioli on Sourdough Bread

**PIKE PLACE CHICKEN** 18  
Chicken, Bacon, Provolone, Tomato, Avocado, Lettuce, Dijonnaise on a Buttery Croissant

**PICKLED BEET SANDWICH** 18  
Pickled Red and Gold Beets, Peppered Goat Cheese, Arugula, Tarragon Vinaigrette, Served with a Side Salad

**SALMON BLTA** 20  
Grilled Salmon served on a Buttery Croissant. Lemon and Dill Aioli, Avocado, Lettuce, Tomato and Bacon. Served with French Fries

**PRIME RIB DIP SANDWICH** 18  
Thin Sliced Prime Rib, Swiss Cheese, Served on Ciabatta with House Made Au Jus and French Fries\*

**CUP OF SOUP AND 1/2 SANDWICH** 16  
Choice of Ham, Turkey, Corned Beef  
Your Choice of Sourdough or Rye  
Served with Soup of the Day

**CUP OF SOUP AND SMALL SALAD** 13  
Small Mixed Greens with Fennel & Tomatoes, Choice of Dressing

## Entrées

**FISH TACOS** 18  
Two fish tacos (choice of blackened or crispy deep-fried) served with fresh Guacamole, Pico de Gallo, Spanish Rice served on corn tortillas

**FISH & CHIPS** 18  
Lightly Battered Cod, French Fries & Herbed Tartar Sauce

**WILD MUSHROOM FARRO** 18  
Farro with wild mushrooms in a cream sauce.

**MOROCCAN CHICKEN** 20  
Mushroom Farro, Seasonal Vegetables, Harissa Butter

**CEDAR PLANKED SALMON** 24  
Farro, Seasonal Vegetables with Your Choice of Dill Lemon Beurre Blanc, Dijon Mustard Cream Sauce or Harissa Compound Butter\*

**MARKET FISH OF THE DAY** MP  
Freshly-caught fish, hand selected by our chef, directly from the market, served with Market Fresh Vegetables\*  
\* Available Thursday-Sunday

"I want to see love on every plate"

Lee-Ann Corry - Proprietor



RED CEDAR & SAGE

\*Please note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition. Please notify your server of any allergies or dietary concerns. Our chefs will be happy to accommodate any culinary requests.

Auto Gratuity of 20% for Parties of 8 or more, thank you.

# DINNER

## Starters

<b>STEAMED CLAMS</b> Please Ask Your Server for Today's Presentation	22
<b>BRUSCHETTA POMODORO</b> Roma Tomatoes, Garlic Cheese Bread, Basil, Balsamic Reduction & Extra Virgin Olive Oil	12
<b>SALMON SLIDERS</b> Salmon, Lemon Dill Aioli, Lettuce, Tomato on a Hawaiian Sweet Bun*	18
<b>CEVICHE</b> Prawns, Lime Juice, Jalapenos, Cucumbers, Tomatoes, Red Onions, Avocado, Cilantro & Chips*	19
<b>CRAB STACK</b> Dungeness Crab, Avocado, Cilantro, Fresh Lime, Mango Citronette Dressing & Balsamic Dressing	22
<b>CRAB CAKE</b> Dungeness Crab Cakes, Mesclun Greens, Red Pepper Remoulade	22
<b>CALAMARI</b> Tempura Battered Calamari Steak, Red Bell Pepper and Jalapeno Wheels Tossed in a Cilantro Lime Chili Sauce	18
<b>CHEESE BOARD</b> Chef's Selection of Assorted Meats and Cheeses	22
<b>SOUP</b> Chef's Special Soups of the Day	6   9

## Salads

ADD\* CHICKEN 6 | SHRIMP 8 | SALMON 12 | STEAK 16

<b>CAPRESE MODERNA</b> Burrata Mozzarella and Heirloom Tomatoes served on a Himalayan Salt Block	16
<b>SOUTHWEST CHOPPED SALAD</b> Chopped Romaine and Iceberg Lettuce Tossed in a Cilantro Vinaigrette, Grilled Chicken Breast, Roasted Corn, Red Bell Pepper, Red Onion, Avocado, Tomato, Black Beans and Chipotle Ranch Dressing	19
<b>BEET</b> Red & Golden Beets, Gorgonzola Cheese, Kale, Spinach, Granola & Lemon Vinaigrette	17
<b>APPLE SALAD</b> Spinach, Apples, Goat Cheese and Walnuts, Tossed in an Apple Vinaigrette	16
<b>SEAFOOD LOUIE</b> Romaine, Iceberg Lettuce, Arugula, Crab, Prawns, Hard Boiled Egg, Heirloom Tomatoes, Asparagus, Olives and Radishes served with a House Made Louie Dressing	22

## Sides

<b>SOUTHWEST MAC AND CHEESE</b>	12
<b>FARRO</b>	12
<b>SEASONAL VEGETABLES</b>	8

## Pasta

<b>BOLOGNESE</b> Spaghetti Pasta with an infused Meat Sauce	23
<b>PENNE VODKA PASTA</b> Penne Pasta Tossed in a Tomato, Basil, Vodka Sauce	22
<b>ROASTED CORN FETTUCCINI</b> Fettuccini, Roasted Corn, Creamy Corn Alfredo Sauce Topped with Rosemary Breadcrumbs	22
<b>SEAFOOD SCAMPI</b> Linguini, Clams, Mussels, Prawns, White Wine, Olive Oil & Garlic	28

## Pizza 12"

<b>MARGHERITA</b> Roma Tomato Sauce, Mozzarella, Parmigiano & Basil	19
<b>GARDEN MARKET PIZZA</b> Artichoke Hearts, Arugula, Roasted Garlic, Tomato, Fennel and Sweet Peppers. With Romanesco Purée, Mozzarella Cheese and, Tarragon Vinaigrette	19
<b>CURRIED PRAWN PIZZA</b> Curried Prawns, Sweet Peppers, Red Onion, Mozzarella Cheese and Garlic Chili Oil	19
<b>CLASSIC PEPPERONI</b>	19

## Entrées

<b>WILD MUSHROOM FARRO</b> Farro with wild mushrooms in a cream sauce	22
<b>PAN-SEARED SCALLOPS</b> Romanesco Puree, Asparagus, Almonds and Strawberry Gastrique*	36
<b>CEDAR PLANK SALMON</b> Farro, Seasonal Vegetables with Your Choice of Dill Lemon Beurre Blanc, Dijon Mustard Cream Sauce or Harissa Compound Butter*	36
<b>RACK OF LAMB</b> Herb Marinated Grilled Rack of Lamb, Sweet Potato Hash, Mint Chimichurri Sauce*	42
<b>STEAK FRITES</b> Filet Mignon with Compound Butter, Seasonal Vegetables and Fries*	39
<b>HALIBUT</b> Chef's Choice. Please ask Your Server for Tonight's Presentation*	MP
<b>MARKET FISH OF THE DAY</b> Freshly-caught fish, hand selected by our chef, directly from the market, served with Market Fresh Vegetables* * Available Thursday-Sunday	MP

## Friday And Saturday Only

<b>PRIME RIB</b>	
<b>STANDARD CUT 32</b>	<b>RED CEDAR CUT 38</b>
Rock Salted and Slow Roasted, Garlic Mash Potatoes, Seasonal Vegetables and House Made Au Jus	

"I want to see love  
on every plate"

Lee-Ann Cory - Proprietor



**RED CEDAR & SAGE**

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# HAPPY HOUR

## Available in the Bar

(3:00 pm – 6:00 pm)

Featuring Unique Cocktail and Appetizer Specials

### Sparkling & Wine Specials 7

PROSECCO · HOUSE WHITE · HOUSE RED

### Specialty Cocktails 9

#### BERRIED AT SEA

Mixed Berry Vodka, Giffard Blue Curaçao, White Cranberry & Lime

#### RUBY RED FIZZ

Deep Eddy Ruby Red Grapefruit Vodka & Club Soda

#### LAZY 'LADA

2Towns Pineapple Cider, Coconut Rum, Sailor Jerry Spiced Rum

#### GIN PILLOW

Gin, Orgeat (Almond+Orange Blossom+Rosewater Syrup), Lemon

#### MARKET OLD FASHIONED

Whiskey, House-Made Old-Fashioned Syrup & Bitters

#### PINK ROSE

Prosecco, Orange Liqueur, Cranberry Juice, Lime Twist

### Beer + Cider

#### \$2 OFF ALL BOTTLE & DRAFTS

##### DRAFTS

Stella Artois (12oz) - Belgian Pils - 4.8% ABV	7
PostDoc "Pre-Req" - Pale Ale - 5.9% ABV	75
Jellyfish "Smack" - IPA - 7% ABV	75
Lucky Envelope - Raspberry Sour Ale - 5.7% ABV	7
Northwest Brewing - Mango Hefeweizen - 5.3% ABV	8
2Towns "Pacific Pineapple" - Cider - 5% ABV	65

##### BOTTLES/CANS

Bud Light	5
Pacifico	5
PNW Lager	55
Erdinger Non-Alcoholic	6

### Small Bites 10

#### BRUSCHETTA POMODORO

Garlic Cheese Bread, Fresh Tomatoes & Basil

#### SALMON SLIDERS

Salmon, Lemon Dill Aioli, on a Hawaiian Sweet Bun\*

#### GRILLED CHEESE SANDWICH

served with Au Jus

#### TEMPURA VEGGIES

Asparagus, Carrots and Red Bell Pepper  
Served with a sweet chili sauce

#### GARDEN MARKET PIZZA

Artichoke Hearts, Arugula, Roasted Garlic, Tomato, Fennel and Sweet Peppers  
With Romanesco Purée, Mozzarella Cheese and, Tarragon Vinaigrette

#### CLASSIC PEPPERONI PIZZA

#### PENNE VODKA

Penne Pasta Tossed in a Tomato, Basil, Vodka Sauce

#### FRIED CALAMARI

Tempura Battered Calamari Steak, Red Bell Pepper and Jalapeno Wheels  
Tossed in a Cilantro Lime Chili Sauce

#### STEAMED CLAMS

1/2 pound

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RED CEDAR & SAGE

# BRUNCH

<b>MARKET BREAKFAST SANDWICH</b> Open face with sunny side up Eggs, Gruyere Cheese, Prosciutto, Caramelized Onions and Frisée, Tossed in White Balsamic. Served on Toasted Brioche with Breakfast Potatoes	18
<b>BANANAS FOSTER FRENCH TOAST</b> with Vanilla Whipped Cream	17
<b>RED CEDAR &amp; SAGE OMELET</b> Ham, Peppers, Onion, Spinach, & White Cheddar, served with Breakfast Potatoes	18
<b>SMOKED SALMON BENEDICT</b> Poached Egg, Smoked Salmon, Toasted English Muffin, Tomato, Fried Capers, Hollandaise. Served with Breakfast Potatoes.	19
<b>HOMEMADE BISCUITS AND PORK SAUSAGE GRAVY</b> Two Eggs any Style, served with breakfast potatoes	17
<b>CLASSIC EGGS BENEDICT</b> Poached Egg, Canadian Bacon, Toasted English Muffin, Hollandaise. Served with Breakfast Potatoes.	20
<b>BACON FIG FRENCH TOAST</b> With Fig Chutney, Bacon Powdered Sugar and Bacon Sprinkles. Served on top of a Honey Black Pepper Goat Cheese	17
<b>CRAB CAKE BENEDICT</b> Served with Breakfast Potatoes	24
<b>CHEF'S BRUNCH SPECIAL</b> "Ask your server for this weekend's special selection"	MP
<b>PARFAIT</b> Greek Yogurt, Fresh Berries, Granola and a Berry Reduction Sauce	10
<b>SIDE OF BREAKFAST POTATOES</b>	3
<b>SIDE OF BACON</b>	6

**ADAM'S BLOODY MARY \$15**  
**OR OUR STANDARD BLOODY MARY BAR \$12**  
**PINEAPPLE COCONUT MIMOSA \$5**

*"I want to see love on every plate"*

*Lee-Ann Corry - Proprietor*



**RED CEDAR & SAGE**

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# BAR

## Signature Cocktails

12

### PIKE MOSCOW MULE

Vodka, Seattle's Own Rachel's Ginger Beer, Fresh Orange & Basil

### SUMMER SIDECAR

Remy 1738 Brandy, Giffard Peach Liqueur, Peach Bitters, Lemon Juice

### HILL COUNTRY COOLER

Deep Eddy Sweet Tea Vodka, Deep Eddy Lemonade OR Peach Vodka, Lemon Juice, Simple Syrup, Iced Tea, Lemon

### A DAY AT THE SPA

Effen Cucumber Vodka, Muddled Mint, Lime Juice, Simple Syrup

### SCRATCH MARGARITA

Lunazul Blanco Tequila, Triple Sec, Freshly-Squeezed Orange, Lemon & Lime, Magdala Sweet Orange Liqueur

### IT TASTES LIKE FLOWERS (a.k.a The Gin-A-Rita)

Townshend's White Rose Gin, Giffard Lychee, Triple Sec, Orange, Lemon & Lime Juice, Cherry & Rhubarb Bitters

### STUMBLE BEE

Townshend's Gin, Muddled Rosemary, Honey Liqueur, Lemon, Simple Syrup

### PIER 77

Chapter One Navy Strength Gin, Giffard Elderflower Liqueur, Prosecco, Lime

### MARKET OLD FASHIONED

Seattle's 2Bar Bourbon, House-Made Seasonal Juice+Bitters Syrup, Orange, Cherry

### BARREL-AGED MANHATTAN

House Blend of Select Ryes and Bourbons, Boissière Red Vermouth, Blended Bitters, Brandied Cherry

### CHOCOLATE ESPRESSO MARTINI

Absolut Vanilla, Godiva White & Chocolate Liqueur, Espresso Shot, Grated Chocolate

## Beer + Cider

### DRAFTS

Stella Artois (12oz) - Belgian Pils - 4.8% ABV	7
PostDoc "Pre-Req" - Pale Ale - 5.9% ABV	7.5
Jellyfish "Smack" - IPA - 7% ABV	7.5
Lucky Envelope - Raspberry Sour Ale - 5.7% ABV	7
Northwest Brewing - Mango Hefeweizen - 5.3% ABV	8
2Towns "Pacific Pineapple" - Cider - 5% ABV	6.5

### BOTTLES/CANS

Bud Light	5
Pacifico	5
PNW Lager	5.5
Erdinger Non-Alcoholic	6

## BUBBLES BY THE GLASS

PROSECCO LAMARCA, ITALY	\$9/\$32
ROSÉ LE GRAND COÛRTAGE, FRANCE	\$12/\$42

## WINES BY THE GLASS

CHARDONNAY MER SOLEIL, SANTA BARBARA, CA	\$12 / \$42
PINOT GRIGIO PRIMARIUS, OR	\$9 / \$32
SAUVIGNON BLANC CRAGGY RANGE, NZ	\$11 / \$39
RIESLING NINE HATS, COLUMBIA VLY, WA	\$12 / \$42
ROSÉ MILBRANDT, COLUMBIA VLY, WA	\$9 / \$32

PINOT NOIR R. STUART & CO. "BIG FIRE", OR	\$13 / \$46
CABERNET ASHTON-TROY, COLUMBIA VLY, WA	\$14 / \$49
MERLOT TERRA BLANCA, RED MTN, WA	\$12 / \$42
RED BLEND SAGELANDS "RIVERBED RED", WA	\$9 / \$32
ROTATING INTERNATIONAL RED V/A	MKT PRICE

## SPARKLING BY THE BOTTLE

RIESLING PACIFIC RIM "WHITE FLOWERS", WA	\$50
BRUT ARGYLE, WILLAMETTE VLY, OR	\$75
BRUT PERRIER-JOUËT "BELLE ÉPOQUE" 2007, FR	\$120
ROSÉ VEUVE CLIQUOT, 2008, FR	\$135
BRUT LOUIS ROEDERER "CRISTAL", FR	\$250

## WHITE WINES BY THE BOTTLE

ROSÉ FLEUR DE MER, CÔTES DE PROVENCE, FR	\$36
PINOT NOIR BLANC VISTA HILLS, WILLAMETTE VLY, OR	\$55
SAUVIGNON BLANC PASCAL JOLIVET, SANCERRE, FR	\$60
PINOT GRIGIO SANTA MARGHERITA, VALDADIGE, IT	\$55
CHARDONNAY FLOWERS, SONOMA COAST	\$75

## RED WINES BY THE BOTTLE

PINOT NOIR ERATH "RESPLENDENT", OR	\$40
PINOT NOIR BRITTAN VINEYARDS, WILLAMETTE VLY, OR	\$75
PINOT NOIR KEN WRIGHT, SAVOYA VYD, Y-C, OR	\$90
SANGIOVESE ANDREW WILL "SANGUE DI GIOVE", WA	\$45
RED BLEND TERRA BLANCA "TRIPLE THREAT", RED MTN, WA	\$50
RED BLEND SEVEN HILLS "CIEL DU CHEVAL", RED MTN, WA	\$90
CABERNET BROWNE FAMILY "HERITAGE", COLUMBIA VLY, WA	\$40
CABERNET GORMAN "THE BULLY", RED MTN, WA	\$75
CABERNET RODNEY STRONG "RESERVE", ALEXANDER VALLEY	\$85
MERLOT LIVIO FELLUGA "VERTIGO", IGT DELLE VENEZIE, IT	\$40
MALBEC WHIDBEY ISLAND WINERY, WHIDBEY ISL, WA	\$45

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RED CEDAR & SAGE

We invite you to bring your personal bottle of wine with a corkage fee of \$25 per bottle.