

Cedar House Pub

Soup, Salads and Starters:

Roasted Beet and Chevre Stack

Layered beets and creamy goat cheese with fresh basil, greens, and cranberry vinaigrette. \$9
Recommended Wine: Morgan Pinot Noir

Baked Brie

Brie cheese wrapped in a puff pastry, served with our warm homemade apple compote and crostini. \$11
Recommended Wine: Hess GSM Red Blend

Seared Scallop Veronique

**** 2018 Autumn Food & Wine 1st Place Winner ****

Micro Greens, green grapes, Chef Ron's Swiss Country Dressing, seared Scallops and pancetta \$12.00
Recommended Wine: Daisy Pinot Grigio

French Onion Soup

Our delicious caramelized onions in a savory beef broth topped with a toasted crouton, swiss & gruyere cheese. \$8
Recommended Wine: Daisy Pinot Grigio

4 Cheese Macaroni

Classic baked macaroni and cheese in our creamy 4 cheese sauce, white cheddar, American, parmesan & cream cheese. \$7
Recommended Wine: Sonoma Cutrer Chardonnay

Flatbread Vegetarian Pizza

Loaded with peppers, onions, mushrooms, black olives, mozzarella cheese and rich marinara sauce. \$9
Recommended Wine: Barone Ricasoli Chianti

Granlibakken's Chef Eleazar's Homemade Quesadilla

Spinach, mushroom and cheese on a homemade tortilla
Recommended Wine: BR Cohn Pinot Noir



Side Dishes:

Potato Pancakes with apple compote \$7

Vegetable of the day \$4

Basket of fresh cut fries \$5

Brown Rice \$4

Edamame \$4

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

18 % Gratuity on parties of 6 or more \$15 Corkage fee

Cedar House Pub

ENTREES

All cedar house entrees are served with bread & butter and a house salad with your choice of dressing

8oz Tri-Tip Steak

Certified angus, 8oz tri-tip steak cooked to order and topped with bordelaise sauce, maitre d' butter and fried onions, served with mashed potatoes and fresh steamed vegetables \$25

**Pairs well with a glass of Four Vines Biker Zinfandel*

Steamed Clams

A generous portion of steamed clams in a white wine garlic sauce topped with fresh parsley and served with chicken Italian sausage and toasted garlic bread \$16

**Pairs well with a glass of The Seeker Sauvignon Blanc*

Cedar House Salad

*Mixed greens, fresh vegetables, toasted nuts, stilton blue cheese, olives, croutons and balsamic vinaigrette \$11
Add chicken or Salmon for an additional \$7*

**Pairs well with a glass of Chateau Gassier Rosé*

Granlibakken's Famous Chicken Schnitzel

Our chicken is traditionally hand breaded or gluten free hand breaded, with lemon caper butter, potato pancakes, apple compote and steamed vegetables \$18

**Pairs well with a glass of Sonoma Cutrer Chardonnay*

Spaghetti and Meatballs

Your choice of spaghetti, gluten free pasta or spaghetti squash served with our homemade marinara sauce & meatballs or vegetarian marinara \$16

**Pairs well with a glass of Frescobaldi Castiglioni Chianti*

Coconut Curry Bowl

Slowly cooked curry sauce with your choice of organic tempeh or chicken, served over basmati rice or organic short grain brown rice, topped with fresh cilantro \$19 Pairs well with a glass of Kung Fu Girl Riesling*

Fish and Chips

Chef Ron's famous pub recipe with beer battered Alaskan cod fillet served with fresh cut fries, tartar sauce, malt vinegar and lemon wedges \$18

**Try it with a bottle of Stella Artois*

Big "G" Burger

Your choice of a ½ Pound natural hand packed beef patty or a delicious vegan burger on a butter toasted bun with lettuce, tomato, red onion and pickle with cheddar or blue cheese served with fresh cut fries. \$13

**Try it with a bottle of Anchor Steam Pale Ale*

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Desserts

Chocolate Decadence

Flourless triple chocolate cake topped with raspberry sauce

\$7.00

Gelato Trio

One scoop of three different gelato flavors, sea salt caramel, dark chocolate and vanilla

\$7.00



Featured Desserts

Crafted by the local Sugar Pine Cakery

Gluten-Free Salted Caramel Brownie \$7.00

Gluten-Free Carrot Cake \$7.00

Gluten-Free/Vegan Cupcake \$7.00

Vanilla Bean Cake \$7.00

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