

BREAKFAST

Available Tuesday - Thursday • 8 am - 11 am

Two Egg Breakfast

Two eggs with your choice of two sausage links or two slices of bacon. Served with hashbrowns or cottage cheese and toast. 9.5

Substitute all sausage links or 6 oz ham steak \$2

Eggs Benedict

Two poached eggs, applewood smoked ham on a toasted English muffin. Topped with hollandaise sauce and dusted with smoked paprika. Served with hashbrowns or cottage cheese. 12.5

Huckleberry Pancake Breakfast

Two huckleberry pancakes, two eggs and choice of two sausage links or three pieces of bacon. Served with a side of hashbrowns or cottage cheese. 12.5

Substitute 6 oz ham steak \$2

Steak n' Eggs

Six ounce charbroiled sirloin steak and two eggs. Served with hashbrowns or cottage cheese and toast. 20

Country-fried Steak 'n Eggs

Breaded chicken-fried steak topped with sausage pepper gravy. Served with your choice of two eggs, a side of hashbrowns or cottage cheese and a warm biscuit. 14.75

Breakfast Croissant

Fried egg topped with smoky bacon, lettuce and tomato. Served on a toasted croissant. 10.5

Toast- wheat, sourdough, rye or English muffin

OMELETS

All omelets are made to order with three farm fresh eggs. Served with hashbrowns or cottage cheese and your choice of toast.

Denver Omelet

Roasted red peppers, sweet onions, applewood smoked ham and cheddar cheese. 11.5

Country Omelet

Combination of smoked bacon, country sausage, smoked ham and cheddar jack cheese. 11.5

Three Cheese Omelet

Stuffed with Oregon white cheddar, swiss and jack cheese. 10.5

Tomato and Avocado

Grilled tomatoes, red onion, fresh sliced avocado and cheddar jack cheese. 11.5

BEVERAGES

All drinks \$2.75

Coca-Cola, Diet Coke, Sprite, Pibb Xtra, Fanta Orange, Barq's Root Beer, Minute Maid Lemonade, Coffee Juices- Orange, Apple, Cranberry, Tomato

Full Bar Drinks Available

Must be 21 years or older.

PAYMENT METHODS

CASH • CREDIT • DEBIT

ROOM CHARGE • REWARDS POINTS



1 800 523-2464 x7319 | cdacasino.com

ROOM SERVICE Menu

Breakfast

Tuesday - Thursday • 8 - 11 am

Lunch • Dinner

Daily • 11 am - 8 pm

Call x7319 to place your order

\$10 DELIVERY FEE INCLUDES GRATUITY.

EIGHT OR MORE ITEMS WILL INCUR AN ADDITIONAL \$10 FEE.

sweetgrass CAFE



0418

APPETIZERS

Sweetgrass Chicken Wings

Crisp-fried and tossed in homemade hot sauce or barbecue with Oregon blue cheese dressing. Garnished with celery and carrots.
six 6.25 twelve 10.5 eighteen 13.5

Coconut Prawns

Crisp-fried, hand breaded prawns. Served with sweet and sour sauce. 13.5

Barbecue Brisket Sliders

Pulled BBQ Brisket on a slider bun with homemade slaw. 13.5

SALADS

Add chicken \$5.25 • Sirloin \$12.5
Blackened or grilled salmon \$9.5

House salad

Mixed greens, tomatoes, cucumbers with choice of dressing. 6.25

Classic Caesar Salad

Chopped romaine in Caesar dressing with croutons, roasted garlic and shredded Parmesan. 9.5

Northwest Salad

Mixed greens with Washington apples, candied walnuts, cranberries and smoked blue cheese. Finished with Idaho honey vinaigrette. 13.5

SOUPS

cup 5.5 bowl 9.5

House Clam Chowder

Ocean clams cooked with potatoes and bacon.

Soup Du Jour

Ask your server about our soup of the day.



HOUSE SPECIALTIES

CHOICE OF TWO SIDES

Country-fried Steak

Chicken-fried beef steak served with country biscuits. Finished with sausage pepper gravy. 14.75
Add two eggs \$2

Pacific Salmon^{GF}

Nisqually tribal caught wild Coho salmon, seared and placed on a creamy mustard dill sauce. 19

Petite Sirloin^{GF}

Six ounce charbroiled sirloin. 20
Add sautéed mushrooms or onions .50 ea

Barbecue Pork Ribs^{GF}

Flame roasted pork ribs smothered in our honey barbecue sauce. 16.75

Beer Battered Fish 'n Chips

Alaskan cod dipped in fresh beer batter and crisp-fried. Served with house tartar sauce. 14.75

16 oz Grilled Rib Eye^{GF}

Charbroiled rib eye marinated in rum house special dry rub. 28.25
Add sautéed mushrooms or onions .50 ea

"Crunch" Chicken Tenders

Crispy breaded tenders with a hint of sweet 'n hot spice. Served with ranch and barbecue sauce. 13.5

SIDES Choose two

Mashed potatoes & gravy	Fresh seasonal vegetables
St. Maries wild rice pilaf	Traditional coleslaw
Fries	Pineapple coleslaw
House salad	Baked potato (after 4 pm)
Roasted red potatoes	Clam chowder
Homestyle mac n' cheese	Soup of the day
Southern fried corn	

BREAKFAST ANYTIME

Breakfast for Dinner

Two eggs, two smoked sausage links, two pieces of bacon and seasoned potatoes. Served with choice of toast. 12.5

Steak 'n Eggs

Charbroiled sirloin steak and two eggs. Served with seasoned potatoes and choice of toast. 20

SANDWICHES

Choice of French fries or coleslaw.

Substitute onion rings or seasoned waffle fries \$2

Lettuce, tomato, onion and pickle available upon request

Classic Burger^{GF}

Classic grilled burger on a toasted country bun with lettuce, tomato, pickles and sliced red onion. 12.5
Add bacon or cheese .50 each

Knuckle Sandwich

Maine lobster tossed with celery, parsley, lemon juice and mayonnaise on a croissant. Topped with lettuce, mayonnaise and fried tomatoes. 15.75

Beef Prime Rib Dip

Thin sliced, slow-cooked, prime rib on a toasted French roll with au jus and a side of creamy horseradish. 13.5

Casino Clubhouse

Sourdough clubhouse layered with slow-roasted turkey, applewood ham and crisp applewood bacon dressed with house mayonnaise and cheddar cheese. Topped with lettuce, onion and tomato. 13.5

Chicken Bacon Ranch Wrap

Grilled chicken breast layered with applewood bacon and smoked cheese, lettuce, tomato and sun dried tomato ranch dressing all wrapped in a tortilla. 12.5

Mushroom Burger

Half pound of ground beef grilled topped sauteed mushrooms and melted swiss cheese. 13.5

Hawaiian Burger

Grilled half pound of ground beef topped with smoked ham, grilled pineapple, provolone cheese and teriyaki sauce. 13.5

^{GF} Gluten free upon request

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

