

Between Bread

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CAROLINA PASTRAMI AND CHEESE

Hand-sliced pastrami, your choice of cheese and sun-dried tomato coleslaw with spicy mustard on ciabatta bread. 11.00

HOT TURKEY

Sliced hot turkey on top of mashed potatoes, nestled on ciabatta bread and finished with turkey gravy. 10.00

LONE STAR BRISKET

Slow-roasted for 14 hours, hand-carved and piled high on Texas toast. Served with smokey BBQ sauce. 12.00

CLASSIC REUBEN

Thinly sliced and stacked corned beef, caraway sauerkraut and real Swiss cheese, all grilled on marbled rye with double-thick Thousand Island dressing. 10.50

BACON GRILLED CHEESE

Cheddar, Muenster, pepper jack, Swiss and Parmesan cheeses with bacon and roasted red peppers, grilled on multigrain bread with a pesto drizzle. 9.50

TURKEY BLT WRAP

Oven-roasted turkey, hickory bacon, ruby red tomatoes, crisp lettuce and spicy mayo in a spinach tortilla. 9.00

QUILCEDA CLUB

Roasted turkey, black forest ham, thickly cut hickory bacon, Swiss and cheddar cheeses, Roma tomatoes and romaine lettuce with our handcrafted pesto aioli. 12.00

TUSCAN TURKEY

Oven-roasted turkey, domestic real Swiss cheese, tomatoes, lettuce and our handcrafted pesto aioli built on freshly baked ciabatta bread. 10.00

HOT PRIME RIB

Thinly sliced hot prime rib on mashed potatoes, served on garlic ciabatta bread with mushroom-beef gravy. 12.00

CREATE YOUR OWN FARMHOUSE SALAD

Start by choosing your greens and then allow us to custom-make your perfect creation by choosing any six toppings from our beautiful bounty of fresh veggies.

Bowl tossed with the dressing of your choice. 11.00

Add Grilled Chicken 4.00 | Add Buffalo Chicken 4.00
Add Grilled Shrimp 6.00

PINEAPPLE CHICKEN SALAD

A freshly carved pineapple boat stuffed with our handcrafted chicken salad, garnished with toasted almonds, tomatoes, cucumber slices and chunks of fresh pineapple. 10.50

CLASSIC CHEF SALAD

Black forest ham, oven-roasted turkey, Swiss and cheddar cheese on our house greens with tomatoes, hard-boiled eggs and crisp bacon. 11.50

Dressings:

Blue Cheese

Caesar

Double
Thousand Island

Oil & Vinegar

Pineapple Honey
Mustard

Ranch

Raspberry Balsamic
Vinaigrette

Sesame Ginger

FOOD ALLERGY DISCLAIMER: Quil Ceda Creek Casino makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. Every effort is made to instruct our food production staff on the severity of food allergies; however, there is always a risk of contamination. Based on our product mix and preparation, we cannot guarantee that any menu item is completely free of any allergen. There is also a possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice. Guests concerned with food allergies need to be aware of this risk. Quil Ceda Creek Casino will not assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating at any Quil Ceda Creek Casino establishment. Please inform your restaurant manager if you have a food allergy and ask to see the ingredient listings for the menu items you are interested in choosing. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



QUIL CEDA CREEK
CASINO

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