

LUNCH & DINNER

STARTERS

Smoked Salmon Dip

Served with sliced ciabatta bread.

Crab Cakes

East meets west with our uniquely blended crab cakes. Two meaty Northwest Dungeness and sweet New England Jonah blended crab cakes with a kick of chipotle that makes them pop with unexpected heat! Served with creamy remoulade.

Coconut Shrimp

Tender shrimp hand-battered in a toasted coconut crust, flash-fried and served with a pineapple honey mustard sauce.

Shrimp Cocktail

Chilled cooked shrimp served with our zesty cocktail sauce.

Steamer Clams

One-pound of fresh clams sautéed in white wine, garlic and fresh basil. Served with freshly baked ciabatta bread.
Two Pounds

HOUSE-MADE SOUPS

Classic French Onion

Slow-simmered onion in a rich beef broth topped with crostini and melted provolone cheese.

Clam Chowder Cup

Sweet baby clams, fresh potatoes and heavy cream crafted to create a truly authentic chowder.

Focaccia Bread

Fresh house-baked focaccia bread finished tableside with melted garlic butter.

FARM FRESH SALADS

The Wedge

Our traditional crisp wedge salad with bacon and blue cheese crumbles, diced tomatoes and blue cheese dressing, accented with a drizzle of balsamic.

Caesar

Hand-torn romaine lettuce, fresh garlic and Caesar dressing, tossed together with Parmesan cheese and served with fresh croutons.

Add Grilled Chicken Tenders

Add Skewer of Grilled Shrimp

Add Bronzed Salmon

Buttermilk Fried Chicken

Hand-battered chicken tenders, flash-fried crispy and sliced over a bed of super greens with cheddar cheese, tomatoes, cucumber slices and tri-colored tortilla strips.

Sesame Chicken Salad

Crafted with your choice of hand-battered fried chicken tenders or seasoned grilled chicken tenders on a bed of Asian-inspired greens topped with red onions, red peppers, sesame seeds, daikon radish and cilantro. Served with sesame-ginger dressing.

SANDWICHES

Served with seasoned fries.

Classic Reuben

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

Quil Ceda Creek Club

Roasted turkey, Black Forest ham, thick-cut hickory bacon, cheddar cheese, tomatoes and romaine lettuce with our pesto aioli served on house-baked ciabatta bread.

English Cut Prime Rib

Slow-roasted and savory prime rib thinly sliced and topped with caramelized onions and Swiss cheese. Served with bone broth for dipping.

MONSTER BURGERS

Freshly charbroiled beef served with lettuce, tomato, onion and double-thick Thousand Island dressing on a freshly baked bun. Served with seasoned fries and a dill pickle.

Quil Ceda Creek Burger

You pick the cheese and we cook it as you like it.

Bacon Cheeseburger

Thick-cut bacon with your choice of cheese.
Add One Egg

PASTAS

Served with garlic breadsticks.

The Italian Fisherman

Naturally sweet shrimp, coastal clams, Italian sausage, roasted red peppers, roasted zucchini squash and sun-dried tomatoes tossed together in our zesty red sauce and served over pasta.

Fettuccini Alfredo

An Italian tradition of fettuccini tossed in our rich Alfredo sauce and topped with Parmesan cheese.

ADD TO YOUR PASTA:

Add Grilled Chicken Tenders
Add a Skewer of Grilled Shrimp
Add Bronzed Salmon

STEAKS & SEAFOOD

Served with a house or Caesar salad and your choice of side:

Bacon Mac & Cheese
Coleslaw
Loaded Baked Potato

Mashed Potatoes
Sautéed Veggies
Seasoned Fries

Prime Rib of Beef

12-oz. | 16-oz.

Slow-roasted herb encrusted prime rib, hand-carved and served with creamy horseradish and bone broth for dipping.

Ribeye Steak

We use only top choice beef and grill it with our house seasoning.

New York Strip Steak

Our 12-oz. traditional cut New York strip steak charbroiled to your liking.

Bronzed Salmon

Our wild-caught salmon fillet, bronzed, seasoned and baked and served with a lemon wedge.

Lobster Dinner

A 6-oz. cold water lobster tail generously seasoned with Paul Prudhomme's Fish Magic, roasted and served with drawn butter.

ADD TO YOUR ENTRÉE:

Coldwater Lobster Tail
Skewer of Grilled Shrimp

LANDING SPECIALTIES

Coastal Shrimp Bake

One pound of shrimp seasoned perfectly with Old Bay seasoning. Includes andouille sausage, baby red potatoes and corn on the cob. Served with melted butter and ciabatta.

Fish and Chips

Four pieces of our tender and flaky batter-fried Alaskan cod, served with seasoned fries and tartar sauce. Cocktail sauce and malt vinegar upon request. Served with fries.

Upgrade your side to a baked potato

AVAILABLE SIDES:

Bacon Mac & Cheese
Coleslaw
Loaded Baked Potato

Mashed Potatoes
Sautéed Veggies
Seasoned Fries

Fried Oysters

Local oysters, hand-breaded and flash-fried to a light golden brown, served with cocktail sauce for dipping and your choice of side.

Half Rack Pork Ribs

House-smoked pork ribs served with cornbread and your choice of side.

Choice of sauces:

Cattleman's | Giddy-Up | Pit Master

TRY ONE OF OUR NON-ALCOHOLIC BEVERAGES!

Seattle's Best Coffee

Regular or Decaf

(Free Refills)

Soda

(Free Refills)

Coke, Diet Coke, Cherry Coke, Sprite, Ginger Ale or Lemonade

Fresh Brewed Iced Tea

(Free Refills)

Juice

Apple, Cranberry, Orange or Pineapple

Flavored Lemonade

Peach, Raspberry or Strawberry

Landing Cooler

Orange juice, pineapple juice and cranberry juice with a splash of Sprite.



FOOD ALLERGY DISCLAIMER: Please be aware that our food may contain or come into contact with common allergens. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur, as factors beyond our control may alter the formulations of the food we serve, or manufacturers may change their ingredients. Please inform your server if you have a food allergy. Tulalip Resort will not assume any liability for adverse reactions. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Parties of six or more, 18% gratuity will be added.