

# APPETIZERS

## Spinach and Artichoke Dip 9.00

Creamy combination of fresh spinach, roasted artichoke hearts and Dungeness crab, served with toasted ciabatta bread crostini.

## Meatball Taster 9.00

Five freshly made meatballs in a rich marinara sauce served with garlic breadsticks.

## Toasted Raviolis 7.00

Overstuffed cheese raviolis breaded and toasted, served with fresh marinara sauce and a dusting of Parmesan cheese.

## Prime Rib Sliders 12.00

Tender slow-roasted prime rib, sweet onions and pepper jack cheese served with a creamy horseradish sauce on sweet buns.

## Coconut Shrimp 11.00

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

## Crab and Shrimp Cocktail 12.50

Chilled cooked Spanish red shrimp and delicate Dungeness crab served with our zesty cocktail sauce.

# FARM FRESH SALADS

## Wedge 8.75

Our traditional crisp wedge salad with bacon and blue cheese crumbles, diced tomatoes and blue cheese dressing, accented with sun-dried mission figs.

## Caesar 8.00

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

**Add grilled chicken tenders 3.00**

**Add skewer of grilled shrimp 5.00**

**Anchovies on request at no extra charge**

## Buttermilk Fried Chicken 11.00

Hand-battered tenders, flash-fried crispy and chopped over a bed of super greens with cheddar cheese, tomatoes, cucumbers and tri-colored tortilla chips.

## Pineapple Chicken Salad 12.00

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

## Asian Chicken Salad 13.50

Wok-seared chicken with fresh vegetables, pineapple and our Asian ginger plum sauce served over fresh greens and garnished with a vegetable egg roll.

# HOUSE-MADE SOUPS

## Classic French Onion 7.75

Slow-simmered Spanish onion in a rich beef broth topped with lots of melted provolone cheese.

## Clam Chowder Cup 4.50 | Bowl 7.75

Sweet baby clams, fresh potatoes and heavy cream all brewed up to create a truly fantastic stew.

# SANDWICHES

Served with seasoned fries.

## Tuscan Turkey 11.25

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

## QCC Club 12.50

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

## English Cut Prime Rib 15.00

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

# MONSTER BURGERS

American-style Kobe beef served with lettuce, tomato and Bermuda onion on a freshly baked bun, served with seasoned fries and dill pickle.

## Cheeseburger 11.50

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

## Bacon Cheeseburger 13.00

Double-thick crispy bacon with your choice of cheese.

## Pig in a Poke 13.50

Our bacon cheeseburger with a fried egg on top.

## Alpine 13.50

Swiss cheese and roasted mushrooms.

# DINNERS

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

|                      |                  |                 |
|----------------------|------------------|-----------------|
| Bacon Mac and Cheese | Cheesy Corn Bake | Potato Salad    |
| Baked Potato         | Sidewinder Fries | Mashed Potatoes |

## Prime Rib of Beef

**12-oz 28.00 | 20-oz 35.00**

Slow-roasted herb encrusted prime rib, hand-carved and served with creamy horseradish and hot Au Jus.

## Rib Eye Steak 26.00

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

## The Rancher 25.00

A generous serving of our 18-oz center cut sirloin charbroiled to your liking.

## BBQ Ribs 24.00

A full rack of St. Louis style ribs slow-smoked over hickory wood and slathered with our honey BBQ sauce.

## Bronzed Salmon 17.00

Our wild-caught salmon filet, bronzed, seasoned and baked with a fresh lemon rose.

## Fish and Chips 12.00

Tender and flaky pieces of batter-fried Alaskan cod, served with seasoned fries, cocktail and tartar sauces, vinegar upon request.

## Pan-Fried Oysters 18.00

Local oysters, hand-breaded and pan-fried to a light golden brown, served with tartar sauce for dipping.

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

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. 02.21

