

LUNCH & DINNER

APPETIZERS

Crab, Spinach and Artichoke Dip 12.50

Creamy combination of fresh spinach, mushrooms, 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 Ravioli 8.50

Overstuffed cheese ravioli breaded and flash-fried, served with fresh marinara sauce and a dusting of Parmesan cheese.

Prime Rib Sliders 13.00

Tender slow-roasted prime rib, sweet onions and pepper jack cheese with a creamy horseradish sauce on sweet buns. Served with bone broth for dipping.

Coconut Shrimp 11.00

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

Shrimp Cocktail 11.00

Chilled cooked Spanish red shrimp served with our zesty cocktail sauce.

Manila Clams 18.00

One-pound of fresh Manila clams steamed with white wine, garlic and fresh basil. Served with freshly baked ciabatta bread.

Two Pounds 30.00

HOUSE-MADE SOUPS

Classic French Onion 7.75

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

Clam Chowder

Cup 5.00 | Bowl 6.50 | Bread Bowl 7.75

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

FARM FRESH SALADS

The Wedge 9.25

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

Caesar 9.50

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

Add Grilled Chicken Tenders 5.00

Add Skewer of Grilled Shrimp 6.00

Add Bronzed Salmon 6.00

*Anchovies on request at no extra charge

Buttermilk Fried Chicken 12.50

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.

Pineapple Chicken Salad 12.50

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.

SANDWICHES

Served with seasoned fries.

Classic Reuben 13.00

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

QCC Club 14.25

Roasted turkey, black forest ham, thick-cut hickory bacon, Muenster and cheddar cheeses, Roma tomatoes and romaine lettuce with our pesto aioli served on house-baked ciabatta bread.

Chicken Salad on a Croissant 14.00

Our handcrafted pineapple chicken salad on a freshly baked croissant served with sun-dried tomato slaw.

English Cut Prime Rib 15.50

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

Tuscan Turkey 13.50

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

MONSTER BURGERS

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

Cheeseburger 12.75

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

Bacon Cheeseburger 15.50

Thick-cut hickory bacon with your choice of cheese.

Pig in a Poke 15.75

Our bacon cheeseburger topped with a fried egg.

Alpine 14.25

Swiss cheese and roasted mushrooms.

PASTAS

Served with garlic breadsticks.

The Italian Fisherman 15.00

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

Fettuccini Alfredo 12.50

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

Pasta Primavera 13.00

Roasted zucchini squash, roasted red peppers, sweet onions, poached broccoli, baby peas, fresh spinach and sun-dried tomatoes tossed in creamy Alfredo sauce and served over penne pasta.

ADD TO YOUR PASTA:

Add Grilled Chicken Tenders 5.00

Add a Skewer of Grilled Shrimp 6.00

Add Bronzed Salmon 6.00

STEAKS & SEAFOOD

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

Bacon Mac & Cheese

Sauteed Veggies

Loaded Baked Potato

Seasoned Fries

Mashed Potatoes

Sun-dried Tomato Slaw

Roasted Corn on the Cob

Prime Rib of Beef

12-oz. 33.00 | 20-oz. 42.00

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

Rib Eye Steak 32.00

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

New York Strip Steak 33.00

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

The Rancher Steak 23.00

A generous 18-oz. serving of our 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 sweet and spicy honey BBQ sauce.

Bronzed Salmon 24.00

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

Lobster Dinner 35.00

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 30.00

Skewer of Grilled Shrimp 6.00

DINNER FAVORITES

Served with your choice of side:

Bacon Mac & Cheese

Sauteed Veggies

Loaded Baked Potato

Seasoned Fries

Mashed Potatoes

Sun-dried Tomato Slaw

Roasted Corn on the Cob

Chicken Teriyaki 12.50

Marinated chicken thighs in a pineapple teriyaki sauce, charbroiled with fresh pineapple and served over steamed rice.

Fish and Chips 15.00

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.

Fried Oysters 18.00

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

Shrimp Dinner 15.00

Wild-caught Spanish red shrimp, prepared either hand-breaded and flash-fried or charbroiled on a sugar cane skewer, served with cocktail and tartar sauces.

TRY ONE OF OUR NON-ALCOHOLIC BEVERAGES!

Seattle's Best Coffee 3.00 (Free Refills)

Regular or Decaf

Soda 3.00 (Free Refills)

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

Fresh Brewed Iced Tea 3.00 (Free Refills)

Juice 3.50

Apple, Cranberry, Orange or Pineapple

Flavored Lemonade 4.50

Peach, Raspberry or Strawberry

Landing Cooler 4.50

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



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. Parties of six or more, 18% gratuity will be added.