

LUNCH & DINNER

STARTERS

Smoked Salmon Dip 10.00
Served with sliced ciabatta bread.



Crab Cakes 16.00
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 11.00
Tender shrimp hand-battered in a toasted coconut crust, flash-fried and served with a pineapple honey mustard sauce.

Shrimp Cocktail 11.00
Chilled cooked shrimp served with our zesty cocktail sauce.

Steamer Clams 18.00
One-pound of fresh clams sautéed in 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 onion in a rich beef broth topped with crostini and melted provolone cheese.

Clam Chowder 5.00
Sweet baby clams, fresh potatoes and heavy cream crafted to create a truly authentic chowder.

Focaccia Bread 5.00
Fresh house-baked focaccia bread finished tableside with melted garlic butter.

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 a drizzle of balsamic.

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



Sesame Chicken Salad 13.50
Crafted with your choice of hand-battered fried chicken tenders or seasoned grilled chicken tenders on a bed of Asian-inspired greens topped with toasted almonds, red peppers, sesame seeds, daikon radish and cilantro. Served with sesame-ginger dressing.

Buttermilk Fried Chicken 15.50
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.

SANDWICHES

Served with seasoned fries.

Classic Reuben 14.75
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 15.25
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 17.25
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 13.25
You pick the cheese and we cook it as you like it.



Bacon Cheeseburger 16.25
Thick-cut bacon with your choice of cheese.
Add One Egg 1.50

PASTAS

Served with garlic breadsticks.

The Italian Fisherman 16.50

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 12.50

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

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

Coleslaw

Loaded Baked Potato

Mashed Potatoes

Sautéed Veggies

Seasoned Fries

Prime Rib of Beef

12-oz. 34.00 | 16-oz. 40.00

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

Ribeye Steak 38.00

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

New York Strip Steak 32.00

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

Bronzed Salmon 28.00

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

Lobster Dinner MARKET PRICE

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 Market Price

Skewer of Grilled Shrimp 6.00

LANDING SPECIALTIES

Available sides:

Bacon Mac & Cheese

Coleslaw

Loaded Baked Potato

Mashed Potatoes

Sautéed Veggies

Seasoned Fries

Coastal Shrimp Bake 30.00

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 18.00

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. Served with fries.

Upgrade your side to a baked potato 1.25

Fried Oysters 18.00

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

Half Rack Pork Ribs 29.00

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

Choice of sauces:

Cattleman's | Giddy-Up | Pit Master

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, 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: 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.