

The Seminole Tribe of Florida

# UNCONQUERED

The Seminole Tribe of Florida has faced many challenges and setbacks throughout its history, but it has never been defeated. The forebears of the Tribe have always held together and remained strong. That is why The Seminole Indians remain unconquered to this day and are the only tribe in America that has never entered into a treaty with the U.S. Their determination, values and ability to remain steadfast are what have made them such a strong and formidable entity. They're also the tribe that paved the way for Native American gaming over 30 years ago.

The Seminole People are the direct descendants of the Creek people. The modern diversity of the Tribe is reflected in the fact that its members spoke seven languages – Muscogee, Hitchiti, Koasati, Alabama, Natchez, Yuchi and Shawnee.

Within the Seminole tribe there are eight clans; each represented in the glass etching around the perimeter of EE-TO-LEET-KE, which means "The Camp" in the Seminole Language: Panther, Big Town, Bird, Deer, Wind, Otter, Bear and Snake. Each clan had their own camp and each camp included a cooking "Chickee" (pronounced: Chi-kee), an eating "Chickee" and other Chickees for sleeping and storage.

These unique buildings, which are brilliantly suited to the semi-tropical climate of Florida, are still built to this day, and can be seen throughout South Florida. It's just one of the many ways that Seminoles keep their proud spirit and traditions alive while living in today's modern world.

Today the Seminole Casinos support a growing infrastructure for the Seminole community's health, welfare, public safety, education and countless other services. The economic stability provided by gaming, combined with other business enterprises such as stakes in the cattle and citrus industries, have made the Seminole Tribe of Florida one of the most successful, native business peoples in the United States today.

Please enjoy your meal in good company, retell an old story, share a good joke, or begin your own "Camp" tradition. EE-TO-LEET-KE is our special place to dine, drink, and relax. You are always welcome to join us here for good times, great food, and an unmatched sampling of the proud Seminole heritage that continues to bring exciting new flavors to the table.



# EE-TO-LEET-KE

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## GRILL

### STARTERS

<b>Buffalo Wings</b> Eight crispy wings tossed in classic hot, mild or Asian sauce.	\$9	<b>Caprese</b> Fresh mozzarella and vine ripened tomatoes with basil-oil and balsamic reduction.	\$11
<b>Chicken Tenders</b> Sesame breaded, served with honey mustard or bbq sauce.	\$9	<b>Firecracker Shrimp</b> Tempura shrimp in a sweet chili-garlic glaze.	\$12
<b>Icy Hot Shrimp Cocktail</b> Mildly spicy marinated shrimp and cool crispy vegetables.	\$10	<b>Crab Cake</b> 4oz Maryland style crab cake and remoulade.	\$14

### SOUPS & SALADS

	HALF PORTION	FULL PORTION
<b>Soup of the Day</b> Chef's daily creation.	\$3	\$5
<b>The Camp Salad</b> Baby greens, grape tomatoes, cucumbers, Bermuda onion, hard boiled eggs, croutons and spun carrots.		\$7
<b>Key Lime Chicken Caesar</b> Baby romaine, grilled chicken and parmesan croutons in a key lime Caesar dressing.	\$8	\$12
<b>Asian Shrimp Salad</b> Crisp vegetables, mixed field greens and shrimp, drizzled with sesame vinaigrette.	\$8	\$12
<b>Citrus Glazed Salmon Salad</b> Baby field greens, seared salmon with citrus glaze, baby tomatoes, cucumbers, croutons, and feta cheese in a citrus vinaigrette.	\$9	\$13

An 18% Gratuity is added for parties of five or more.  
Consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness.

# EE-TO-LEET-KE

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## GRILL

### ALL DAY BREAKFAST

#### Omelet Creations

Create your own omelet with choice of three: ham, bacon, Swiss, American or cheddar cheeses, spinach, onions, mushrooms, peppers and tomatoes. Served with choice of toast and breakfast potatoes.

\$9

#### Gravlox Platter

House cured salmon, capers, onions, cream cheese, chopped eggs and red onion marmalade served with a bagel.

\$11

#### Breakfast Club

Scrambled eggs, bacon, wilted spinach, tomatoes and cheddar cheese on choice of bread served with breakfast potatoes.

\$9

#### Fresh Fruit

Seasonal sliced fruit with plain or fruit yogurt.

\$9

#### Belgian Waffle

Malted batter, served with whipped cream and maple syrup.

\$9

### ARTISAN PIZZA

#### South of the Border

Chorizo, queso blanco, jalapeños, onions, cilantro and tomatoes.

\$9

#### Buffalo Chicken Pizza

Bleu Cheese, shredded buffalo chicken and drizzled with Frank's Hot Sauce.

\$10

#### Five Cheese Pizza

Ricotta, mozzarella, parmesan, romano, provolone and tomato sauce.

\$10

#### Pepperoni Paradise

Loads of pepperoni, mozzarella cheese and tomato sauce.

\$11

#### Neapolitan

Choice of three toppings: pepperoni, spinach, mushrooms, jalapeños, extra cheese, bell peppers, onions or sausage.

\$11

#### Lobster Pizza

A Maine lobster with lobster infused marinara and mozzarella cheese.

\$22

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## GRILL

### CAMP CREATIONS

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|---|-------------|--|-------------|
| <b>Grilled Cheese</b><br>Texas toast, American cheese and sliced tomatoes served with French fries.                                     | <b>\$8</b>  | <b>Gulf Grouper Wrap</b><br>Gulf grouper dressed with lettuce, avocado, pico de gallo and mojo criollo wrapped in a flour tortilla. Served with house made potato chips.               | <b>\$12</b> |
| <b>Classic Burger</b><br>Classic American hamburger with lettuce, tomatoes and onions. Served with French fries. <b>Add cheese \$1.</b> | <b>\$10</b> | <b>Italian Sub</b><br>Ham capicola, salami, mortadella, provolone cheese, roasted peppers, lettuce, tomatoes, onions and Italian dressing. Served with house made potato chips.        | <b>\$14</b> |
| <b>Portobello Burger</b><br>Portobello mushroom, Swiss cheese, sautéed spinach and truffle mayonnaise served with French fries.         | <b>\$11</b> | <b>California Chicken Club</b><br>Shaved chicken breast, bacon, lettuce, tomatoes, avocado and green goddess dressing on choice of toasted bread. Served with house made potato chips. | <b>\$12</b> |
| <b>Mojo Burger</b><br>Chorizo, avocado, caramelized onions, cheddar cheese and mojo ketchup served with French fries.                   | <b>\$11</b> | <b>Strip Steak</b><br>Garlic spinach, gorgonzola and tomato relish on ciabatta bread. Served with French fries.  | <b>\$14</b> |
| <b>French Dip</b><br>Shaved roast beef, toasted ciabatta bread, and beef au jus. Served with French fries.                              | <b>\$14</b> |  |             |

#### **Double Stuffed BLT** \$11

Triple decker and double stuffed. Served with house made potato chips.

### HEARTY HOME STYLE OFFERINGS

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|---|-------------|---|-------------|
| <b>Home Style Meatloaf</b><br>Served with mashed potatoes, gravy and chef's vegetables.                                     | <b>\$14</b> | <b>Fish &amp; Chips</b><br>Fresh cod and fried plank potatoes, tartar sauce and malted vinegar.                             | <b>\$14</b> |
| <b>Southern Fried Chicken &amp; Biscuits</b><br>Three pieces with mashed potatoes and gravy, chef's vegetable and biscuits. | <b>\$14</b> | <b>Sizzling Fajitas</b><br>Marinated beef or chicken, refried beans and rice. Accompanied with all the fixings.             | <b>\$14</b> |
| <b>Yankee Pot Roast</b><br>Tender braised beef, seasonal vegetables and potatoes in a rich brown gravy.                     | <b>\$14</b> | <b>Liver &amp; Onions</b><br>Sautéed calves liver, pan gravy and caramelized onions, mashed potatoes and chef's vegetables. | <b>\$14</b> |

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## GRILL

### DINNER SIGNATURE SPECIALTIES

	HALF PORTION	FULL PORTION
<b>Penne Vodka</b> Penne rigate, garlic, bacon and vodka splashed tomato cream.	\$11	\$18
<b>Linguine and Clams</b> Garlic broth, little neck clams and linguine.	\$13	\$21
<b>Cioppino</b> Shrimp, clams, mussels, calamari, scallops, and grouper in tomato broth with linguine.	\$14	\$24
<b>Tuscan Chicken</b> \$19 Sautéed with spinach, mushrooms, tomatoes, angel hair pasta and beurre blanc sauce.		\$36
<b>Pork Shank Osso Bucco</b> \$22 Slow braised, falling off the bone tender with mashed potatoes and chef's vegetables.		\$39
<b>Flat Iron Steak</b> \$24 Marinated in savory spices and herbs and broiled to perfection.		\$45
<b>Pan Seared Grouper</b> \$26 Line caught Gulf grouper accompanied with cool vegetable fregula salad.		\$45
<b>Queen's Cut Filet</b> \$30 6oz center filet mignon.		\$45
<b>Filet Mignon</b> \$36 8oz center cut filet.		
<b>Steak au Poivre</b> \$39 Our 8oz filet mignon, peppercorns and cognac cream.		
<b>Porterhouse</b> \$45 16oz center cut short loin, rubbed with chef's signature pastrami or coffee rub.		
<b>Twin Lobster Tails</b> \$45 Two 8oz Maine lobster tails basted in butter and broiled served with mashed potatoes and chef's vegetables.		
<b>Surf &amp; Turf</b> \$45 Our 6oz filet and 8oz Maine lobster tail.		

### SIDES

<b>Garlic Mashed Potatoes</b> \$4	<b>Creamed Spinach</b> \$5
<b>Baked Potato</b> \$4	<b>Asparagus</b> \$5
<b>French Fries</b> \$4	<b>Sautéed Mushrooms</b> \$6
<b>Sweet Potato</b> \$4	<b>Lobster Mac &amp; Cheese</b> \$12

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## GRILL

### DESSERTS

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|---|------------|
| <b>Chocolate Peanut Butter Pie</b>  | <b>\$6</b> |
| Layered in creamy peanut butter, chocolate mousse and graham cracker crust. |            |
| <b>Warm Apple Dumpling</b>  | <b>\$6</b> |
| Served with vanilla gelato.   |            |
| <b>Carrot Cake</b>  | <b>\$6</b> |
| Triple layers with cream cheese frosting.                                   |            |
| <b>Kentucky Bourbon Pecan Pie</b>   | <b>\$6</b> |
| Layered in bourbon caramel, pecans and drizzled with chocolate.             |            |
| <b>Chocolate Decadence</b>  | <b>\$7</b> |
| Ultra moist chocolate layer cake and chocolate butter cream.                |            |
| <b>NY Cheesecake</b>  | <b>\$8</b> |
| Junior's world famous cheesecake.   |            |

### CAFÉ

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|---------------------------|------------|
| <b>House Blend Coffee</b> | <b>\$3</b> |
| Regular or Decaf          |            |
| <b>Espresso</b>           | <b>\$4</b> |
| <b>Cappuccino</b>         | <b>\$5</b> |