

# TO TEMPT



## SMOKED PORK BELLY

Served over fried macaroni & cheese,  
with blackberry-jalapeno jelly and  
pickled vegetables.

## WILD SALMON CHOWDER

Roasted sweet corn, Yukon Gold potatoes,  
wild and house smoked salmon.

## PRAWN MARY

Jumbo prawns served with  
a spicy-horseradish tomato sauce.

## SWEET WALLA WALLA ONION SOUP

Classic French style onion soup,  
Gruyere cheese, and crostini.

## ALDERWOOD ROASTED CLAMS

Smoked bacon, basil, chives, tomatoes  
and roasted garlic.

## SMOKED SALMON PLANK FLIGHT

A trio of three different local fresh caught  
alderwood smoked salmon. Served with  
our traditional house-made frybread.

## DUNGENESS CRAB CAKES

Miso-apple watercress salad and aiolis  
of Meyer lemon, Skagit honey-mustard  
and dill-black pepper.

# TO CHILL

## LOBSTER SALAD

Maine lobster with micro greens,  
shaved beets, cucumbers, teardrop tomatoes  
with an orange vinaigrette.

## BLACKFISH DINNER SALAD

Mixed greens, vine tomatoes,  
kalamata olives cucumber, roasted red  
pepper and onion strings.

## NORTHWEST BERRY SALAD

Fresh mixed greens with candied hazelnuts,  
blackberries, blueberries, raspberries,  
chevre, raspberry vinaigrette.

## HEART OF ROMAINE CAESAR

Roasted garlic crouton ring and  
shaved parmesan..

# OYSTER SELECTIONS

(OYSTERS SELECTIONS ARE CHANGED DAILY)

## DOZEN OYSTERS

## SEASONAL OYSTER FLIGHT

Two each from three different regions  
on the half shell.

## HALF DOZEN

## SINGLE OYSTER

## EFFEN VODKA SHOOTER

## HUMBOLDT GOLD - HUMBLT BAY, CA

Medium brinness and a mild sweet finish.

## KUMAMOTA - PUGET SOUND

Medium brinness, creamy,  
slightly mineral flavor.

## MIYAGI - SOUTH PUGET SOUND

Mild brinness and a crisp flavor.

## SAMISH BAY - SAMISH BAY, WA

Firm Meats, medium brinness  
and a mild sweet flavor.

## SHINSEI - GRAYS HARBOR, WA

Firm Meats, medium brinness  
and a mild sweet flavor.

(MENU ITEMS ARE SUBJECT TO CHANGE UPON AVAILABILITY)

FOOD ALLERGY DISCLAIMER: Tulalip Resort 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. Tulalip Resort will not assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating at any Tulalip Resort 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 undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Parties of 8 or More, 1 Check Required. 18% Gratuity will be added. All Menu Items Subject to 8.5% Sales Tax.

# CHEF'S ENTRÉE CREATIONS

**PARMESAN CRUSTED HALIBUT**  
Fresh Halibut with parmesan crust, over Havarti Polenta with assorted mushrooms, artichokes, roasted red pepper and tomato.

**DUNGENESS CRAB MAC & CHEESE**  
Dungeness leg and body meat, cavatappi pasta, blend of smoked cheddar, gouda and parmesan. Served with roasted vegetables.

**PACIFIC NW BOUNTY BOWL**  
Dungeness and Alaskan King Crab Legs, prawns, mussels, clams, wild salmon, lobster saffron bisque, grilled fingerlings and asparagus.

**NEW YORK STEAK**  
Washington Double R Ranch 14oz. center cut strip loin, cracked black pepper, wild mushroom-Jack Daniel's demi-glace, grilled asparagus and atillamook cheddar potato pie.

**GRILLED PRAWNS WITH STRAWBERRY-HUCKLEBERRY SALSA**  
Grilled Jumbo Prawns laced with a berry salsa of strawberries, huckleberries, and basil accompanied with a gourmet rice bundle, sugar snap peas, asparagus and carrots.

**FILET MIGNON**  
With Twin Sisters Bleu Cheese, crushed hazelnuts, crisp apple bacon, wild boar wrapped asparagus, roasted garlic-cheddar potato fritters, shaved fennel & frisee salad, prickly pear vinaigrette.

**HUCKLEBERRY-ORANGE CHICKEN**  
Roasted Jidori Chicken with a mild honey-spiced rub, topped with a fresh huckleberry-orange salsa, then drizzled with a blood orange glaze. Served with Andouille Sausage blueberry corn muffins, broccolini and carrots.

**SEARED SCALLOPS**  
Jumbo Scallops lightly dusted in a Porcini mushroom powder, seared and served over a cauliflower puree. Accompanied with a roasted red pepper, corn & grilled asparagus succotash.

**HERITAGE SALMON**  
Alaskan Sockeye traditionally prepared, seasoned and roasted over Alderwood coals on ironwood sticks. Served with grilled asparagus spears and corn fritter cakes.

**ADD TO ANY ENTRÉE**  
Coldwater Maine Lobster Tail. | Prawn  
½ lb. Alaskan King Crab | Scallop

## DAILY SEAFOOD/STEAK BOARD

JULY 25 - JULY 29, 2018

Choose your desired protein and your favorite cooking method.  
Then, add a sauce and choice of two side dishes.

### KING SALMON

Alaska.

### SOCKEYE

Alaska.

### HALIBUT

Alaska.

## SEAFOOD

### KING CRAB

Alaska.

### SCALLOPS

Alaska.

### DUNGENESS CRAB LEGS

### JUMBO PRAWNS

### MAINE LOBSTER TAIL

## STEAKS

### FILET MIGNON

### NEW YORK STRIP

## METHOD

**SEAFOOD:**  
Alderwood Grilled  
Sautéed  
Ale Battered  
Slow Roasted  
Poached  
Steamed

**STEAK:**  
Choose your temp

## SAUCE

**SEAFOOD:**  
Lemon Beurre Blanc  
Roasted Garlic Butter  
Wild Mushroom Relish  
Huckleberry Salsa  
House Louis Tartar  
Tropical Fruit Relish  
Blackberry-Jalapeno Jelly

**STEAK:**  
Peppercorn Demi  
Whiskey-Mushroom Demi  
Roasted Garlic Butter

## SIDES

**CHOOSE TWO:**  
Asparagus  
Brussel Sprouts w/Bacon  
Risotto  
Green Beans  
Broccolini  
Red and Golden Beets  
Garlic Roasted Red Potatoes  
Tillamook Cheddar  
Potato Hash  
Cheddar & Havarti  
Mash Potatoes  
Gourmet Rice Blend  
Spaghetti Squash

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