

Menu item availability subject to change.

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.

SWEET WALLA WALLA ONION SOUP

Classic French style onion soup, Gruyere cheese and crostini.

PRAWN MARY

Jumbo prawns served with a spicy horseradish tomato sauce.

DUNGENESS CRAB CAKES

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

ALDERWOOD ROASTED CLAMS

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

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

SELECTIONS CHANGE 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 brininess and a mild sweet finish

KUMAMOTA - PUGET SOUND

Medium brininess, creamy, slightly mineral flavor

MIYAGI - SOUTH PUGET SOUND

Mild brininess and a crisp flavor

SAMISH BAY - SAMISH BAY, WA

Firm meats, medium brininess and a mild sweet flavor

SHINSEI - GRAYS HARBOR, WA

Firm meats, medium brininess and a mild sweet flavor

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.

CHEF'S ENTRÉE CREATIONS

HALF DUCK WITH HUNTER SAUCE

Duck Breast and Confit Duck Leg.
Apple-pear potato hash, Brussel sprouts
with boar bacon, hunter's sauce with
chanterelle mushrooms.

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 a Tillamook
cheddar potato pie.

PARMESAN CRUSTED HALIBUT

Fresh Halibut with parmesan crust, over havarti
polenta with assorted mushrooms, artichokes,
roasted red pepper and tomato.

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 and 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.

DAILY SEAFOOD/STEAK BOARD

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

SEAFOOD

KING SALMON

Alaska.

SOCKEYE

Alaska.

HALIBUT

Alaska.

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 w/Bacon
Risotto
Green Beans
Broccolini
Red and Golden Beets
Garlic Roasted Red Potatoes
Tillamook Cheddar
Potato Hash
Cheddar and Havarti
Mashed Potatoes
Gourmet Rice Blend
Spaghetti Squash

Menu item availability subject to change.