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PRAWN MARY

Jumbo prawns served with a spicy horseradish-tomato sauce 16.

SMOKED SALMON PLANK FLIGHT*

A trio of smoked King, Sockeye and Coho salmon.
Served with our traditional house-made frybread 14.

SMOKED PORK BELLY

Smoked pork belly served over fried mac and cheese with a huckleberry jam and pickled julienne vegetables 13.

DUNGENESS CRAB CAKES

Apple-bacon laced crab cakes, miso-apple watercress salad and aiolis of lemon, honey-mustard and dill-black pepper 15.

SWEET WALLA WALLA ONION SOUP

Classic French style onion soup, Gruyere cheese and crostini 10.

ALDERWOOD ROASTED CLAMS

Smoked bacon, basil, chives, white wine, tomatoes and roasted garlic 17.

FRESH OYSTERS

Ask your server for today's offerings.

ONE DOZEN 33.

HALF DOZEN 19.

SINGLE OYSTER 4.

TO CHILL

BLACKFISH DINNER SALAD

Mixed greens, vine tomatoes, kalamata olives, cucumber, roasted red pepper and onion strings 11.

HEART OF ROMAINE CAESAR

Fresh leaves of crisp Romaine, roasted garlic crouton ring and shaved parmesan 12.

ENTRÉES *Chef de Cuisine - David Buchanan*

FILET MIGNON

Roasted garlic-pecan crust, Twin Sisters bleu cheese, roasted garlic mashed potatoes, wild boar wrapped asparagus 47.

HALIBUT & CHIPS

Beer batter fried Pacific halibut, house-made cole slaw with champagne vinaigrette and French fries served with house tartar sauce 37.

SEARED SCALLOPS*

Jumbo scallops dusted in porcini mushroom powder, seared and served over roasted cauliflower puree with a succotash of roasted red pepper, corn, asparagus, and lemon beurre blanc finished with a truffle oil drizzle 40.

HERITAGE SALMON*

Wild Sockeye traditionally prepared and roasted
over Alderwood coals on ironwood sticks.
Grilled asparagus and corn fritter cakes 35.

DUNGENESS CRAB MAC & CHEESE

Dungeness crab meat, cavatappi pasta, blend of
smoked gouda, sharp cheddar and parmesan.
Served with roasted vegetables and garnished
with snow crab claws 43.

NEW YORK STEAK

Double R Ranch 14oz. center cut steak, cracked black
pepper, wild mushroom-Jack Daniel's demi,
grilled asparagus and garlic-roasted red potatoes 50.

ADD TO ANY ENTRÉE

**COLDWATER MAINE
LOBSTER TAIL*** 44.

PRAWN 5/ea

1/2 LB. KING CRAB 42.

1/2 LB. SNOW CRAB CLAWS 39.

SCALLOP* 6/ea

SEAFOOD

CHOOSE YOUR DESIRED PROTEIN AND
YOUR FAVORITE COOKING METHOD.
THEN, ADD A SAUCE AND CHOICE
OF TWO SIDES.

HALIBUT British Columbia 39.

SOCKEYE* Alaska 35.

SCALLOPS* Alaska 40.

MAINE LOBSTER TAIL* 55.

HERITAGE SOCKEYE*

Prepared on Ironwood Sticks 35.

KING CRAB - 1/2 LB Alaska 49.

**WHOLE
DUNGENESS CRAB** 39.

JUMBO PRAWNS 32.

COOKING METHOD:

- ALDERWOOD
GRILLED
- SAUTÉED
- ALE BATTERED
- SLOW ROASTED
- STEAMED

SAUCE:

- LEMON BEURRE
BLANC
- ROASTED GARLIC
BUTTER
- HOUSE TARTAR

STEAKS

CHOOSE YOUR DESIRED CUT
AND FAVORITE COOKING TEMP.
THEN, ADD A SAUCE AND CHOICE
OF TWO SIDE DISHES.

FILET MIGNON 47.

NEW YORK STRIP 50.

SAUCE:

- WHISKEY-MUSHROOM DEMI
- ROASTED GARLIC BUTTER
- THYME DEMI

SIDES (CHOOSE TWO):

- ASPARAGUS \$5
- BROCCOLINI
- PETITE GREEN BEANS
- GARLIC RED POTATOES
- ROASTED GARLIC MASHED POTATOES
- GOURMET RICE BLEND
- RED AND GOLD BEETS

SWEET FINALE

NINE TEXTURES OF CHOCOLATE

Devil's food chocolate cake, dark chocolate whipped cream, chocolate crunch, chocolate filled raspberries, milk chocolate covered hazelnuts, chocolate meringue disks, chocolate caramel, chocolate crème anglaise and hazelnut & cocoa nib streusel 9.

Take the jar home! 11.

GRANNY SMITH APPLE BUNDT CAKE

Crown Apple Whiskey caramel sauce and fresh blackberries 8.

KAHLÚA ESPRESSO MARTINI

Crafted with Arabica roasted coffee, Kahlúa liqueur and a dash of grain vodka 8.

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 under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Parties of 8 or More, 18% Gratuity will be added.

SHARE YOUR EXPERIENCE:

#BlackfishTRC

