

TO TEMPT



PRAWN MARY

Jumbo prawns served with a spicy horseradish tomato sauce.

SMOKED SALMON PLANK FLIGHT

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

WILD SALMON CHOWDER

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

SMOKED PORK BELLY

Smoked pork belly served over fried mac & cheese with a blackberry jam and apple orange laced kimchee.

ALDERWOOD ROASTED CLAMS

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

HAZELNUT SHRIMP FRITTERS

Fried hazelnut-crusted shrimp fritters with a lemony tartar sauce and a petite cucumber salad.

SWEET WALLA WALLA ONION SOUP

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

DUNGENESS CRAB CAKES

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

TO CHILL

LOBSTER SALAD

Maine lobster salad 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

HALF DOZEN

SINGLE OYSTER

EFFEN VODKA SHOOTER

SEASONAL OYSTER FLIGHT

Two each from three different regions on the half shell.

PURPLE MOUNTAIN - TEKIU POINT, WA

Firm meats, moderate brininess with a hint of minerality and a sweet finish.

WILLAPA BAY - WILLAPA BAY, WA

firm meats with mild salinity, mildly sweet with cucumber finish.

MIYAGI - SOUTH PUGET SOUND

Full meats with crisp flavor and a mild brininess.

PENN COVE SELECT - SAMISH BAY, WA

Bright, crisp flavor with high salinity and a light cucumber finish.

KUMAMOTO - PUGET SOUND

Medium brininess, creamy texture, sweet flavor & a honeydew finish.

KUSSHI - DEEP BAY - VANCOUVER ISL.

Deep cups, very meaty with clean 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



NEW YORK STEAK

Double R Ranch 14oz. center cut steak, cracked black pepper, wild mushroom-Jack Daniel's demi, grilled asparagus and Tillamook cheddar potato pie.

FILET MIGNON

With roasted garlic-pecan crust, Twin Sisters bleu cheese, Tillamook Cheese potato hash laced with apples, wild boar wrapped asparagus.

PACIFIC NW BOUNTY BOWL

Dungeness & Alaskan king crab, prawns, mussels, clams, wild salmon, lobster-saffron bisque, grilled fingerlings & asparagus.

HERITAGE SALMON

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

SEARED SCALLOPS

Jumbo scallops lightly dusted in porcini mushroom powder, seared & served over roasted cauliflower puree with a succotash of roasted red pepper, corn & grilled asparagus, beurre blanc.

FRIED CHICKEN BREAST

Buttermilk marinated 10 oz Jidori chicken breast, breaded and deep fried, with honey-mustard dip, fresh corn fritters, creamed rainbow chard and compressed watermelon.

DUNGENESS CRAB MAC & CHEESE

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

HALIBUT WITH CHERRY SALSA

Fresh Pacific Halibut grilled & topped with fresh Cherry Salsa, Jade Blend gourmet rice tower, broccolini and baby carrots.

ADD TO ANY ENTRÉE

Coldwater Maine lobster tail | Prawn
½ lb. King Crab | Scallop

DAILY SEAFOOD/STEAK BOARD

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

SEAFOOD

SOCKEYE

Alaska

KING SALMON

Sitka, Alaska

HALIBUT

British Columbia

SCALLOPS

Alaska

MAINE LOBSTER TAIL

JUMBO PRAWNS

KING CRAB - 1/2 LB

Alaska

DUNGENESS CRAB LEGS

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 Compote
House Louis Tartar

STEAK:
Whiskey-Mushroom Demi
Roasted Garlic Butter
Thyme Demi

SIDES

CHOOSE TWO:
Asparagus
Mushroom Risotto
Broccolini
Petite Green Beans
Red and Golden Beets
Roasted Red Potatoes
Tillamook Cheddar Hash
Roasted Garlic Mash Potatoes
Gourmet Rice Blend
Fried Potato Fritters