



Chef De Cuisine - David Buchanan

TO TEMPT

SWEET WALLA WALLA ONION SOUP

Classic French-style onion soup with Gruyère cheese and crostini.

PRAWN MARY

Jumbo prawns served with a spicy horseradish-tomato sauce.

SMOKED SALMON PLANK FLIGHT*

Smoked King, Coho and Sockeye salmon, served with our traditional house-made frybread.

DUNGENESS CRAB CAKES

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

FRESH OYSTERS*

Ask your server for today's offerings.

DOZEN | **HALF-DOZEN** | **SINGLE OYSTER**

TO CHILL

HEART OF ROMAINE CAESAR

Fresh leaves of crisp romaine, roasted garlic crouton ring and shaved Parmesan.

BLACKFISH DINNER SALAD

Mixed greens, vine tomatoes, Kalamata olives, cucumbers, roasted red pepper and onion strings. Add Twin Sisters bleu cheese.

Out of respect for other guests, please keep your dining experience to a reasonable time. Thank you for your understanding.

Parties of six or more - one check required and 18% gratuity will be added. All menu items subject to 9.4% sales tax.

CHEF'S ENTRÉE CREATIONS

🔪 PRIME NEW YORK STEAK

Prime New York 14-oz. center cut steak, cracked black pepper, wild mushroom-Jack Daniel's demi, asparagus and garlic-roasted red potatoes.
Add Twin Sisters bleu cheese.

FILET MIGNON

8-oz filet topped with a roasted garlic-pecan crust, Twin Sisters bleu cheese and whiskey demi.
Served with Parmesan fingerling potatoes, carrots and broccolini.

BLACKFISH SEAFOOD BOWL

Salmon, halibut, prawns, mussels and clams, with a lobster-saffron bisque, fingerling potatoes and asparagus.

HERITAGE SALMON*

Wild Sockeye traditionally prepared and roasted over alder wood coals on hand-carved ironwood sticks.
Served with asparagus and corn fritter cakes.

DUNGENESS CRAB MAC & CHEESE

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

ADD TO ANY ENTRÉE

Cold Water Maine Lobster Tail
Scallop* | Prawn

DESSERT

Pastry Chef - Nikol Nakamura

FOSTER'S BANANA CREAM PARFAIT

Layered banana custard, brown butter, graham cracker crumbs, banana caramel sauce, candied walnuts, roasted banana cake, whipped cream and banana chips.

24-LAYER CHOCOLATE, CHOCOLATE CAKE

Twelve layers of dark chocolate cake, 12 layers of dark chocolate custard, whipped cream, toasted hazelnuts and blackberries.

THE CARAMEL APPLE

Caramelized Granny Smith apple surrounded by Calvados brandy mousse and dipped in caramel glaze on apple chiffon cake, topped with pecan crumble.

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

FOOD ALLERGY DISCLAIMER: Please be aware that our food may contain or come into contact with common allergens. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur, as factors beyond our control may alter the formulations of the food we serve, or manufacturers may change their ingredients. Please inform your server if you have a food allergy. Tulalip Resort will not assume any liability for adverse reactions. Parties of six or more - one check required and 18% gratuity will be added. All menu items subject to 9.4% sales tax.