



Chef De Cuisine - David Buchanan

TO TEMPT

KING CRAB MERUS

Butter poached King Crab Merus with lemon Beurre blanc and cucumber relish. 4 oz.

ALDERWOOD ROASTED CLAMS

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

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.

SMOKED PORK BELLY

Maple-sugar cured pork belly with apple-bourbon glaze served with butternut squash puree and a fresh kimchi laced with Granny Smith apples.

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

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

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.

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.

DUSTED SCALLOPS

Jumbo scallops lightly dusted in Porcini mushroom powder, seared and served over roasted cauliflower puree. Accompanied with a succotash of corn, roasted red pepper and asparagus.

BLACKFISH SEAFOOD BOWL

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

With King Crab

PESTO HALIBUT

Pan-seared Halibut with toasted hazelnut pesto, roasted garlic mashed potatoes, petite green beans, and honeyed spaghetti squash.

HERITAGE SALMON*

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

ADD TO ANY ENTRÉE

Cold Water Maine Lobster Tail
1/2 lb. Dungeness Crab
Scallop* **ea.** | Prawn **ea.**
1/2lb King Crab | 1lb King Crab

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.

DAILY SEAFOOD BOARD

SEPTEMBER 2023

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

SOCKEYE*

Alaska

HALIBUT

Alaska

SCALLOPS*

Alaska

MAINE LOBSTER TAIL

DUNGENESS CRAB LEGS

JUMBO PRAWNS

HERITAGE SOCKEYE*

Prepared on hand-carved ironwood sticks.



METHOD

Alder Wood Grilled
Ale-Battered
Sautéed
Slow-Roasted

SAUCE

Hazelnut Pesto
House Tartar
Lemon Beurre Blanc
Roasted Garlic Butter

SIDES

Choose Two:

Asparagus
Broccolini
Petite Green Beans
Garlic Red Potatoes
Gourmet Rice Blend
Garlic Mashed Potatoes
Romanesco

ADD TO ANY ENTRÉE

Cold Water Maine Lobster Tail
Scallop* ea. | Prawn ea.
1/2lb King Crab | 1lb King Crab

DESSERT

Pastry Chef - Nikol Nakamura

24-LAYER CHOCOLATE, CHOCOLATE CAKE

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

BAKED WASHINGTON FROZEN S'MORE

Brown butter graham cracker crust, dark chocolate frozen mousse with a fudge swirl, toasted meringue "marshmallow" and a triple berry compote.

BURNT BASQUE CHEESECAKE

Crustless cheesecake with a caramelized exterior and a dense interior complemented with an orange-vanilla sauce and phyllo crisp.

OLD-FASHIONED BOURBON BUTTER CAKE

Buttery pound cake soaked in a bourbon glaze, served warm with a sour cherry sauce, pistachio tuile and vanilla bean ice cream.

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

*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 Casino 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.