



# MENU

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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**

8 oz. filet mignon with our signature Dungeness crab mix, served with herb-lemon beurre blanc and a spicy apple dipping sauce. Accompanied with broccolini and truffle-parmesan French fries 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.

**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
- BUTTERNUT SQUASH RAVIOLI
- DELICATA SQUASH

## 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.

### TRIPLE VANILLA CHEESECAKE

Brown butter graham cracker crust, sweetened sour cream and mixed berry compote 9.

### 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 6 or More, 18% Gratuity will be added.

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