



**BLACKFISH**

Wild Salmon Grill & Bar

# MENU

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## PRAWN MARY

Jumbo prawns served with a spicy horseradish-tomato sauce 17.

## SMOKED SALMON PLANK FLIGHT\*

A trio of smoked King, Sockeye and Coho salmon. Served with our traditional house-made frybread 16.

## DUNGENESS CRAB CAKES

Apple-bacon laced crab cakes, miso-apple watercress salad and aiolis of lemon, honey-mustard and dill-black pepper 16.

## 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 18.

## FRESH OYSTERS

Ask your server for today's offerings.

**ONE DOZEN** 36.

**HALF DOZEN** 20.

**SINGLE OYSTER** 4.

**TO CHILL****BLACKFISH  
DINNER SALAD**

Mixed greens, vine tomatoes, kalamata olives, cucumber, roasted red pepper and onion strings 12.

Add Rogue bleu cheese 5.

**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 topped with a roasted garlic-pecan crust, Twin Sisters bleu cheese and whiskey demi.

Served with Parmesan fingerling potatoes, baby carrots and broccolini 53.

**HALIBUT & CHIPS**

Beer battered fried Pacific halibut, house-made cole slaw with champagne vinaigrette and French fries served with house tartar sauce 43.

**BLACKFISH  
SEAFOOD BOWL**

Wild salmon, Chilean sea bass, prawns, mussels, clams, lobster-saffron bisque, grilled fingerlings and asparagus 50.

## **HERITAGE SALMON\***

Wild Sockeye traditionally prepared and roasted over alderwood coals on ironwood sticks. Grilled asparagus and corn fritter cakes 39.

## **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 50.

## **NEW YORK STEAK**

Double R Ranch 14-oz. center cut steak, cracked black pepper, wild mushroom-Jack Daniel's demi, grilled asparagus and garlic-roasted red potatoes. Choice 57. | Prime 60.  
Add Rogue bleu cheese 5.

## **ADD TO ANY ENTRÉE**

**COLDWATER MAINE  
LOBSTER TAIL\*** MARKET PRICE

**PRAWN** 5/ea

**1/2-LB. KING CRAB** 55.

**SCALLOP\*** 8/ea

# SEAFOOD

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

**HALIBUT** Alaska 44.

**SOCKEYE\*** Alaska 39.

**SCALLOPS\*** Alaska 52.

**MAINE LOBSTER TAIL\***  
MARKET PRICE

**HERITAGE SOCKEYE\***  
Prepared on ironwood sticks 39.

**KING CRAB - 1/2 LB** Alaska 67.

**WHOLE  
DUNGENESS CRAB** 43.

**JUMBO PRAWNS** 42.

## COOKING METHOD:

- ALDERWOOD  
GRILLED
- SAUTÉED
- SLOW-ROASTED
- STEAMED
- POACHED

## 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 <sup>53.</sup>

## NEW YORK STRIP

Choice 57. | Prime 60.

### SAUCE:

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

### SIDES (CHOOSE TWO):

- ASPARAGUS \$6
- BABY CARROTS \$5
- BROCCOLINI
- PETITE GREEN BEANS
- GARLIC RED POTATOES
- ROASTED GARLIC MASHED POTATOES
- GOURMET RICE BLEND
- RED AND GOLD BEETS
- DELICATA SQUASH

FOOD ALLERGY DISCLAIMER: Tulalip Resort Casino 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 Casino 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 Casino 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 foodborne illness. Parties of six or more, 18% gratuity will be added.

SHARE YOUR EXPERIENCE:

**#BlackfishTRC**

