



TULA BENE

PASTARIA + CHOPHOUSE

APPS



SALUMI + CHEESE BOARD SHAREABLE

Spicy capicola, bresaola, porchetta, prosciutto, duck rillettes, olives, figs, charred Padrón peppers, giardiniera, pork pâté, olive bread, local cheeses and stone ground mustard. 15.

PIZZETTA

Handmade dough topped with roasted mushrooms, sundried tomatoes, Ferndale Farmstead cheeses and rosemary. 11.

CRAB CAKES

Fresh Dungeness crab, citrus beurre blanc, pancetta chip and roasted corn. 13.

SALMON CARPACCIO

Grappa cured King salmon, fennel & watercress salad, pickled red onion and house-made yogurt. 13.

PRAWNS

Pancetta wrapped prawns and sun-dried tomato caper relish. 13.

SAUSAGE D'ANGELO

Custom blend of spiced pork sausages made in house. Pan seared and served with braised white beans and arugula. 14.

SALADS

LOBSTER + HEIRLOOM TOMATO

Maine Lobster salad, heirloom tomatoes, avocado foam, house-made ricotta, spinach and house-made savory granola. 15.

WINTER CAESAR

Artisan romaine, mustard infusion, toasted walnuts and gorgonzola dolce. 8.



SPINACH SALAD

Maple, pancetta, vinaigrette, roasted Delicata squash and red onion. 8.

LEAVES OF THE SEASON

Spinach and arugula tossed with cranberry vinaigrette, toasted pistachio, goat cheese, focaccia croutons, vine-ripened tomatoes, roasted and dehydrated cranberries. 9.

ROASTED BEET SALAD

Roasted beets, fresh grapefruit, house-made yogurt, toasted pistachios, red onions, arugula and orange syrup. 10.

SOUPS

LOBSTER BISQUE

House-made bisque with lobster nuggets. 9.

HOUSE SOUP

Ask your server about today's offering. 7.

PASTAS



CACIO E PEPE PREPARED TABLESIDE

Traditional chitarra pasta tossed with pecorino cheese and black pepper. 18.

PAPPARDELLE

Basil dough pasta, house-made Italian sausage ragu, oregano, parmesan and Ariadne pure extra virgin olive oil. 20.

LOBSTER RAVIOLI

House-made ricotta and citrus beurre blanc. 28.



PAPPARDELLE W/HAZELNUT RAGOUT

Pork, Mushroom, Poached Egg and Marjoram. 22.

CAMPANELLE

Emmer Farro pasta tossed with ramp pesto, chicken confit and house-made goat cheese. 24.

LAMB MEZZALUNA

Braised lamb pasta, fresh peas, walnuts and lamb sauce with pecorino snow. 23.

| SIDE OF SAUSAGE D'ANGELO IN ADDITION TO YOUR PASTA. 7. |



TULA BENE SPECIAL

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. **Parties of 8 or More, 1 Check Required. 18% Gratuity will be added.**



TULA BENE

PASTARIA + CHOPHOUSE

STEAKS + CHOPS



AUTHENTIC WAGYU NEW YORK 8oz
Marrow butter, finishing salt. 49.

30 DAY DRY-AGED NEW YORK 14oz
Medium rare with marrow butter, finishing salt. 48.

NEW YORK STRIP 16oz
Sous vide or grilled to order with marrow butter and finishing salt. 39.

BERKSHIRE PORK CHOP 12oz
Delicata Squash, housemade cranberry conserva. 34.

LAMB CHOP 12oz
Sunchoke purée, crispy farro, micro herbs, Luxardo cherry reduction. 43.

R+R RANCH BEEF FILET 12oz/8oz
Roasted oyster mushrooms, marrow butter, veal demi, tempura parsley sponge. 43/37.



BONE-IN RIBEYE 20oz
Charred Padrón peppers, marrow butter, finishing salt. 48.

SIRLOIN STEAK 10oz
Charred asparagus tips, mint, marrow butter. 34.

24 HOUR RED WINE BRAISED SHORT RIB
Red wine reduction, caramelized onions, gremolata (LIMITED AVAILABILITY). 29.

| ALL STEAKS + CHOPS ARE OFFERED ALA CARTE, ASK YOUR SERVER WHICH SIDES WOULD PAIR BEST. |

ENTRÉES



THE J.T. BURGER
Blend of dry-aged strip loin, brisket, wagyu and oxtail. Topped with pancetta, arugula, tomato jam, pesto aioli and buratta. Served with hand-cut truffle parmesan fries. 22.

HALF-ROASTED CHICKEN
Melted leeks, crimini mushrooms, savory chicken jus, roasted garlic and charred lemon. 25.

BLACK COD
Pan seared and basted with thyme butter, sunchoke puree, crispy thyme and garlic chips. 24.

SIDES



SAUTÉED RAPINI
Fresh rapini sautéed with garlic and spices in a light pork broth. 10.

ROASTED MUSHROOMS
Oven Roasted mushrooms with Pecorino and egg yolk. 10.

POLENTA
Creamy polenta topped with our house-made sausage ragu. 8.

YUKON GOLD MASHED POTATOES
Roasted garlic, Parmigiano-Reggiano and herbs. 7.

ROASTED FALL FRUITS
Honeycrisp apple, Bartlett pear, pancetta, shallots and sage. 8.

SAFFRON RISOTTO
Pecorino, butter and herbs. 8.

FRESH LOBSTER TAIL
Sous vide to order and served with citrus beurre blanc. 20.



PARMESAN FRIES
Hand-cut fries, truffle oil, gremolata and Parmigiano-Reggiano. 7.

BAKED POTATO
Butter, sour cream and chives. 7.



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