



*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**

**GREY GOOSE SHOOTER**

### **BLACKFISH CLAM CHOWDER**

House-made clam chowder with littleneck clams, apple-bacon, red potatoes and cream. Topped with a crostini, crisp apple-bacon and parsley.

## **TO CHILL**

### **▲ HEART OF ROMAINE CAESAR**

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

**Add salmon**

### **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, sea bass, prawns, mussels and clams, with a lobster-saffron bisque. Served over fingerling potatoes and asparagus.

**Add king crab**

### **SEARED CHILEAN SEA BASS**

Pan-seared sea bass with orange-fennel marmalade, gourmet rice blend, broccolini and yellow beets.

### **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.

### **VENISON OSSOBUOCO**

Beer-braised venison ossobuco with huckleberry-thyme demi, huckleberry-hibiscus gastrique, roasted baby carrots, romanesco and horseradish mashed potatoes.

### **ADD TO ANY ENTRÉE**

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

*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

## DECEMBER 2023

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

**KING\***  
Alaska

**SOCKEYE\***  
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  
Broccoli  
Petite Green Beans  
Garlic Red Potatoes  
Gourmet Rice Blend  
Garlic Mashed Potatoes  
Romanesco  
Honeyed Spaghetti Squash

### **ADD TO ANY ENTRÉE**

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Dungeness Crab 1/2 lb. | 1 lb.  
Scallop\* | Prawn  
King Crab 1/2 lb. | 1 lb.

## 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.

### **NOT YOUR GRANDMOTHER'S BUTTERSCOTCH PUDDING**

Brown sugar and miso custard with pineapple compote, whipped cream and banana ganache filled "Milano Cookie."

### **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.

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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 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.