



## Menu Selections Subject to Change

*Chef De Cuisine - David Buchanan*

### TO TEMPT



#### **DUNGENESS CRAB CAKES**

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

#### **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.

#### **SWEET WALLA WALLA ONION SOUP**

Classic French-style onion soup topped with crostini and gratinéed Gruyère cheese.

#### **SMOKED SALMON PLANK FLIGHT \***

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

#### **SMOKED PORK BELLY**

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

#### **ALDERWOOD ROASTED CLAMS**

Smoked bacon, basil, chives, tomatoes and roasted garlic.

#### **PRAWN MARY**

Jumbo poached and chilled prawns served with diced cucumbers and a spicy horseradish-tomato sauce.

### TO CHILL

#### **HEART OF ROMAINE CAESAR**

Roasted garlic crouton ring, house-made Caesar dressing and shaved Parmesan.

**Grilled Sockeye salmon Caesar**

#### **BLACKFISH DINNER SALAD**

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

**Add Twin Sisters blue cheese**

### OYSTER SELECTIONS \*

Ask your server for today's offerings.

#### **DOZEN OYSTERS**

#### **HALF-DOZEN OYSTERS**

#### **GREY GOOSE SHOOTER**

#### **SINGLE OYSTER**

#### **SEASONAL OYSTER FLIGHT**

Two each from three different regions on the half shell

*Out of respect for other guests, please keep your dining experience to a reasonable time frame. 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 one or more of the nine major allergens – crustacean shellfish, eggs, fish, milk, peanuts, sesame, soybeans, tree nuts and wheat. 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.



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## CHEF'S ENTRÉE CREATIONS



### PRIME NEW YORK STEAK

14-oz. prime center-cut strip loin steak, cracked black pepper, sautéed mushrooms, wild mushroom-Jack Daniel's demi, asparagus and garlic-roasted red potatoes.

### FILET MIGNON WITH PRAWNS

8-oz. filet topped with black garlic-honey glazed prawns. Served with Parmesan fingerling potatoes, broccolini, honeyed spaghetti squash and a black pepper-thyme demi.

### HERITAGE SALMON \*

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

### GRILLED JUMBO PRAWNS

Flame-grilled jumbo prawns served over black barley rice with hazelnut pesto, lemon beurre blanc, sugar snap peas and fresh corn kernels.

### DUNGENESS CRAB MAC & CHEESE

Dungeness crab meat, cavatappi pasta and a blend of sharp cheddar, gouda and Parmesan cheeses. Served with roasted vegetables and garnished with Dungeness meat.

### SEARED FRESH HALIBUT \*

Pan-seared fresh halibut with nasturtium-pistachio pesto, lemon beurre blanc, black pearl medley rice tower, petite green beans and baby carrots.

### BLACKFISH SEAFOOD BOWL

Wild salmon, halibut, prawns, mussels and clams deglazed with chardonnay, served with a house-made lobster-saffron bisque, fingerling potatoes and asparagus.

### ADD TO ANY ENTRÉE

Cold Water Maine Lobster Tail \*

1/2-lb. Dungeness Crab

Jumbo Scallop | Prawn

1-lb. King Crab

## À LA CARTE SEAFOOD & STEAKS

Choose your desired protein and one of our house-made sauces:

lemon beurre blanc, hazelnut pesto, roasted garlic butter, house tartar, whiskey demi, thyme demi.

### FRESH PACIFIC HALIBUT \*

Flame-grilled or sautéed.

### WILD SOCKEYE \*

Flame-grilled or sautéed.

### MAINE LOBSTER TAIL \*

Butter-poached or grilled.

### 8-OZ. FILET MIGNON

Flame-grilled.

### JUMBO SCALLOPS \*

Flame-grilled or sautéed.

### 14-OZ. PRIME NY STEAK

Flame-grilled.

### 1-LB. DUNGENESS CRAB IN-SHELL

Steamed.

### HERITAGE SALMON \*

Prepared on hand-carved ironwood sticks.

## OUR SIGNATURE ACCOMPANIMENTS

These side selections are house-made from quality ingredients to complement your entrée.

### FRESH ASPARAGUS

Tossed in olive oil, salt and pepper.

### ROASTED GARLIC RED POTATOES

Tossed with garlic and herbes de Provence.

### GOLDEN BEETS

Steamed and lightly seasoned.

### SPAGHETTI SQUASH

Tossed in honey and butter.

### CREAMED CORN

Creamy fresh corn and Parmesan.

### BROCCOLINI

Steamed and tossed in olive oil.

### GRILLED BUTTERNUT SQUASH

Tossed in butter and maple syrup.

### ROASTED GARLIC MASHED POTATOES

Yukon Gold potatoes with butter & roasted garlic.

### GOURMET RICE BLEND

Black pearl rice blend with vegetable stock.

### ROASTED ROMANESCO

Roasted and tossed in butter.

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