



Chef De Cuisine - David Buchanan

Menu Subject to Change

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

MOZZARELLA-TOMATO SALAD

Fresh vine-ripened tomatoes, sliced mozzarella, capers, fresh basil, extra virgin olive oil and balsamic glaze.

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.



CHEF'S ENTRÉE CREATIONS



DUSTED SCALLOPS

Jumbo scallops lightly dusted in porcini mushroom powder served over roasted cauliflower purée with a succotash of corn, roasted red pepper, asparagus, truffle oil and lemon beurre blanc.

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.

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.

SEARED FRESH HALIBUT

Pan-seared fresh halibut with Rainier cherry fruit salsa, black pearl medley rice tower, broccolini and golden beets.



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.

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 crab meat.

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.

BEER-BATTERED HALIBUT

Beer-battered and deep-fried halibut served with our crispy French fries, coleslaw with vinegar dressing and our house tartar sauce.

HERITAGE SALMON *

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

ADD TO ANY ENTRÉE

Cold Water Maine Lobster Tail *
1/2-lb. Dungeness Crab
Prawn | Jumbo Scallops

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 WILD SOCKEYE SALMON *

Flame-grilled or sautéed.

8-OZ. FILET MIGNON

Flame-grilled. 54

MAINE LOBSTER TAIL *

Butter-poached or grilled.

14-OZ. PRIME NY STEAK

Flame-grilled.

FRESH WILD KING SALMON *

Flame-grilled or sautéed.

HERITAGE SALMON *

Prepared on hand-carved ironwood sticks.

1-LB. DUNGENESS CRAB IN-SHELL

Steamed.

FRESH PACIFIC HALIBUT

Flame-grilled or sautéed.

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.

ROASTED BABY CARROTS

Tossed in garlic butter.

ROASTED GARLIC MASHED POTATOES

Yukon Gold potatoes with butter & roasted garlic.

PETITE BALSAMIC GLAZED GREEN BEANS

Steamed and drizzled with balsamic glaze.

ROASTED ROMANESCO

Roasted and tossed in butter.

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