



Menu Selections Subject to Change

Chef De Cuisine - David Buchanan

JULY 2024

TO TEMPT

DUNGENESS CRAB CAKES

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

ALDERWOOD ROASTED CLAMS

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

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.

SMOKED SALMON PLANK FLIGHT *

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

SWEET WALLA WALLA ONION SOUP

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

SMOKED PORK BELLY

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

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 bleu 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 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.

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CHEF'S ENTRÉE CREATIONS

SEARED JUMBO SCALLOPS

Pan-seared jumbo scallops served over a roasted red pepper coulis with fingerling potatoes, sugar snap peas, fresh corn kernels and a confit of teardrop tomatoes.

STILTON FILET MIGNON

8-oz. filet topped with caramelized onions and Stilton bleu cheese. Served with roasted garlic mashed potatoes, broccolini, honeyed spaghetti squash and a Stilton-red wine demi.

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.

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.

Add Twin Sisters bleu cheese

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.

HAZELNUT-CRUSTED HALIBUT

Pan-seared fresh halibut with a hazelnut crust served with orange beurre blanc and accompanied with Havarti polenta, asparagus and baby carrots.

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 *

Fresh wild Sockeye traditionally prepared and roasted over alder 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
Scallop* | Prawn

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, Stilton bleu demi.

8-OZ. WAGYU MANHATTAN STEAK

Snake River Farms American Wagyu.

JUMBO SCALLOPS *

Flame-grilled, beer-battered or sautéed.

MAINE LOBSTER TAIL

Butter-poached or grilled.

FRESH COPPER RIVER SOCKEYE *

Flame-grilled or sautéed.

FRESH COPPER RIVER KING SALMON *

Flame-grilled or sautéed.

14-OZ. PRIME NY STEAK

Flame-grilled.

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 compliment your entrée.

Each dish is designed to serve two.

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.

CRISP FRENCH FRIES

Served with buttermilk ranch or house tartar.

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 & sour cream.

GOURMET RICE BLEND

Black Pearl rice blend with vegetable stock.

ROASTED ROMANESCO

Roasted and tossed in butter.

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