

Appetizers

Chef's Island Style Sampler

Coconut Shrimp, Asian Barbecue Baby Back Ribs, Sesame Chicken Potstickers

13/26

Maine Lobster Tempura

Sesame Asparagus, Wasabi Tobiko Aioli

16

Asian Barbecue Baby Back Ribs

Pear Ginger Chutney

9

Sesame Chicken Potstickers

Fresh Watercress Greens, Soy Pepper Dipping Sauce

8

Curry Seared Sea Scallops

Edamame, Prosciutto Ham, Radicchio, Leeks, Potato Chips

12

Volcano Seared Ahi Tuna

Soy Cilantro Wasabi Vinaigrette, Tempura Vegetables

13

Soup and Salads

Black Bean Soup

Crème Fraîche, Crispy Lavosh

8

The Tulalip Bay

Organic Greens, Oregon Blue Cheese, Sweet Balsamic Shallot Emulsion

9

Hearts of Romaine

Crostini, Manchego Cheese, Whole Grain Mustard Infusion

8

Pancetta Wrapped Shrimp and Spinach Salad

Toasted Pine Nuts, Cotija Cheese, Creamy Thai Pesto Dressing

11

Dungeness Crab and Avocado

Fresh Mango, Cucumbers, Tomatoes, Taro Chips, Wasabi Horseradish Vinaigrette

13

Matthew Warren, Maitre d'

From the Land

Certified Angus 8 oz. Filet Mignon
Yukon Garlic Potatoes, Seasonal Vegetables, Cabernet Rosemary Demi
50

Black Angus Prime 14 oz. Ribeye Steak
Lyonnaise Potatoes, Whole Grain Mustard Sauce, Natural Jus
42

Honey Mustard Glazed Beef Short Ribs
Horseradish Mashed Potato, Whiskey Peppercorn Sauce, Crispy Leeks
25

Korean Style "Bulgogi" Lamb Chops
Taro Root Cake, Napa Cabbage Kim Chee, Kochujang Sour Cream
35

Oven Roasted Half Duck
Wild Rice Pilaf, White Asparagus, Grand Marnier Fig Reduction
25

From the Sea

Crab Crusted Alaskan Halibut
Wok Vegetables, Wasabi Mashed Potato, Sriracha Chili Sauce
32

Ginger Steamed Chilean Sea Bass
Spicy Shrimp Relish, Jasmine Rice, Sizzling Peanut Oil Soy Fusion
30

Macadamia Nut Crusted Pacific Mahi Mahi
Pesto Mashed Potatoes, Thai Lemongrass Lobster Sauce
26

Maine Lobster Tail
Gruyere Potato Cake, Roasted Vegetable Medley, Citrus Herb Butter
55

Mixed

"Surf and Turf"
Pesto Shrimp with Scallion Butter Sauce, 8oz. Wagyu Top Sirloin with Blue Cheese
40

"The Big Winner"
8 oz Filet Mignon, 7oz. Maine Lobster Tail
75

TULALIP BAY
RESTAURANT

Dean Shinagawa, Chef/GM