

DINNER MENU: 5PM – CLOSE

STARTERS

BABY CLAMS \$16
succulent steamers in a white wine, garlic and butter bath, a hint of chili served with garlic crostini

JUMBO PRAWN COCKTAIL
lemon-poached and chilled served “straight up” with cocktail sauce
5 for \$9 | 8 for \$13

NORTHWEST APPLE CRAB CAKES \$14
two delicate pan-fried crab cakes, diced apple, red and yellow peppers, red onion, and a light bread-crust, served with fresh apple coleslaw

BISON RIBS \$14
cured, braised, glazed and grilled with huckleberry bbq sauce, frybread and coleslaw

THE GRILL

all of our steaks are usda choice grade beef seasoned with coarse black pepper/kosher salt and finished with herb butter, choice of two sides

FILET MIGNON*
our leanest cuts are the most tender and highly prized by steak connoisseurs
6oz.....\$23 | 8oz.....\$27

PORTERHOUSE STEAK*
similar to its cousin, the T-bone, our jewel in the crown boasts two cuts in one, New York on one side, tenderloin on the other
22oz.....\$40

BISON RIBS \$25
cured, braised, glazed and grilled with huckleberry bbq sauce, frybread and coleslaw

PRIME RIB*
slow-roasted, prime beef rib with a spice rub, accompanied by au jus and creamy horseradish

KING 16oz.....\$28

QUEEN 12oz.....\$23

PRINCE 8oz.....\$20

available Thursday – Sunday after 5pm, while supplies last.

SEAFOOD

JUMBO SHRIMP SCAMPI..... \$20
jumbo prawns simmered in butter, garlic, lemon and white wine
choice of two sides

SKEWERED JUMBO PRAWNS \$18
marinated in our premium house-recipe spice-rub and charbroiled
choice of two sides

FISHERMAN'S PLATTER..... \$16
battered, pub-style crispy fried fish, clam strips, oysters, scallops, and prawns, served with seasoned fries, coleslaw, tartar, and cocktail sauce

SIDE DISHES

Selections below available 11am – Close

RICE \$4
MAC & CHEESE \$5
SAUTEED SPINACH..... \$4
SEASONAL VEGETABLE \$4
GREEN BEANS..... \$4
FRENCH FRIES..... \$5
BAKED POTATO (AFTER 5PM) \$5
LOADED BAKED POTATO (AFTER 5PM) \$7
MASHED POTATOES..... \$5
ONION STRAWS..... \$4

DESSERTS

APPLE PIE..... \$6
CHOCOLATE CAKE \$6
NEW YORK CHEESECAKE..... \$6
CARROT CAKE..... \$6
ICE CREAM SUNDAE..... \$6
VANILLA ICE CREAM..... \$2



MUCKLESHOOT RESTAURANT

THE MUCKLESHOOT TRIBE

WHERE WE LIVE

The eastern shores of Puget Sound and the rivers and streams of the Cascade Range that flow into it are the ancestral homeland of the federally-recognized Muckleshoot Indian Tribe. The Muckleshoot Reservation is located south and east of the City of Seattle on a rising plateau between the White and Green Rivers.

WHO WE ARE

The Muckleshoot Indian Tribe is comprised of the descendants of the area's original Coast Salish peoples. The Tribe has lived in this area for thousands of years, possibly since the last glaciers receded. The Tribe's ancestral homeland, now known as the Muckleshoot Usual & Accustomed Area, consists of a vast area stretching along the eastern and southern reaches of Puget Sound and the western slope of the Cascade Range.

PEOPLE OF THE SALMON

During the millennia that preceded their displacement by American settlers and industrial interests, Tribes living in the Northwest Coastal Region were among the most prosperous on the continent. At the base of their prosperity was the Salmon, which – then as now – the people regarded with great reverence.

RELOCATION TO THE MUCKLESHOOT INDIAN RESERVATION

After a brief period of armed resistance, the ancestors of today's Muckleshoot people settled on their current reservation, which was set aside for them pursuant to the Treaties of Point Elliott and Medicine Creek. It is located at a place called Muckleshoot Prairie. Northwest Native Peoples are generally named after the locations of their villages. Thus, within a few years, those who relocated there, who had called themselves by the name like Stkamish, Yilalkoamish, Skopamish, Smulkamish and Tkwakwamish came to refer to themselves by the name of their new home: "Muckleshoot."

TODAY'S MUCKLESHOOT TRIBE

Through the Indian Reorganization Act, the Tribe adopted its constitution in 1936. It provides for a nine-member council serving rotating three-year terms. With the advice and input of the General Council, which is comprised of all community members, the Muckleshoot Tribal Council provides a full range of governance services to the reservation.

Today's Muckleshoot Indian Tribe is one of Washington State's larger Tribes, with an on, or near Reservation population of about 3,300. Over the years, in common with other Northwestern Tribes, the Muckleshoots have been active in asserting their rights and defending their traditional freedoms.

LUNCH: 11AM – CLOSE

STARTERS

- HOT WINGS OR CHICKEN STRIPS**..... \$9
deep fried goodness, with or without the bone, plain, bbq, or buffalo sauce, fresh celery and carrot sticks, blue cheese or ranch for dipping
- CLAM CHOWDER** CUP \$4 | BOWL \$5
- SOUP OF THE DAY**..... CUP \$3 | BOWL \$4

SANDWICHES

sandwiches come with a choice of fresh fruit, french fries, coleslaw, or chips

- THE GRILL BURGER*** \$13
1/3lb beef, turkey, or garden patty, lettuce, tomato, onion on a bakery fresh roll
ADD cheese and bacon \$15
- CHICKEN AVOCADO BURGER**..... \$11
chicken breast, avocado, swiss cheese, lettuce, tomato, onion on a bakery fresh roll
ADD bacon \$13
- CLUB** \$11
triple-layered, then quartered with smoked ham, lean turkey breast, hickory-cured bacon, cheddar and swiss cheese, lettuce, tomato on your choice of toast

SALADS

- SEAFOOD LOUIE SALAD**..... \$19
northwest crab, jumbo shrimp, avocado, diced tomato, olives, leafy greens, hard-boiled egg
crab only \$22
- MANDARIN CHICKEN SALAD**..... \$12
grilled chicken, roasted cashews, spinach, crispy chow mein noodles, mandarin oranges, sweet red peppers, green onions tossed with sesame vinaigrette
- STRAWBERRY CHAMPAGNE SALAD**..... \$10
fresh strawberries, feta cheese, sliced almonds, red onion, and spring lettuce mix, tossed in our champagne vinaigrette
ADD chicken \$12 | shrimp \$14

BREAKFAST ANYTIME

served with hash browns, french fries or fruit, choice of toast

- ALL AMERICAN*** \$8
two eggs any style
ADD hickory-cured bacon or savory sausage links \$2.25 each
- NY STEAK AND EGGS***..... \$12
6oz New York steak with two eggs, any style
- CHICKEN FRIED STEAK*** \$11
triple-punched cube steak, breaded and fried, smothered in country pork sausage gravy with two eggs, any style
- DESIGN YOUR OWN OMELET*** \$11
three-egg omelet, choose from ham, bacon, sausage links, cheese, onion, peppers, mushrooms, olives, tomatoes, and jalapeños

A gratuity of 18% will be added for parties of 8 or more.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

LUNCH: 11AM – CLOSE

THE GRILL

all of our steaks are usda choice grade beef and seasoned with coarse black pepper/kosher salt and finished with herb butter, choice of two-sides, bread upon request

- 12OZ NEW YORK***\$25
highly esteemed for its light marbling and superior flavor
- 16OZ RIB EYE***\$25
generous marbling instills buttery character to this king of cuts
- CEDAR PLANK SALMON***\$22
tender fillet baked on a cedar plank

ACCOMPANIMENTS

- LOBSTER TAIL**.....\$MARKET PRICE
- BUTTERED GARLIC PRAWNS**.....\$9
- 1/2LB SNOW OR DUNGENESS STEAMED CRAB**.....\$MARKET PRICE
- SAUTÉED ONIONS AND BUTTON MUSHROOMS**\$3

COMFORT FOOD

- FETTUCCHINE ALFREDO** \$12
fettuccine tossed in a creamy white sauce, served with garlic baguette
chicken \$14 | shrimp \$18 | salmon \$16
- CRAB MACARONI AND CHEESE** \$16
crab in a rich, artisan white cheddar sauce over fusilli pasta and brought to a bubbling finish
- CHICKEN FRIED CHICKEN** \$12
battered, fried crispy, boneless chicken breast, smothered in country pork sausage gravy, with mashed potatoes and vegetables
- ALE-BATTERED FISH AND CHIPS** \$14
crispy, ale-battered, pub-style fish fillets, fried golden, served with French fries, coleslaw, and tartar sauce
- SPAGHETTI BOLOGNESE** \$13
rustic tomato and red wine meat sauce over spaghetti served with garlic baguette
ADD meatballs \$17
- FRY BREAD TACO**..... \$10
beef chili, lettuce, cheddar cheese, tomato, sour cream, and salsa
- CHICKEN & WAFFLE** \$12
a soul food classic of crispy, breaded chicken tenders on a Belgian-style waffle, served with warm maple syrup and house-made huckleberry butter

ASIAN SELECTIONS

- SWEET & SOUR CHICKEN**..... \$13
tempura chicken, pineapple, green pepper, sweet & sour sauce, served with Jasmine rice
- FRIED RICE**
egg, peas, scallions, rice
vegetable \$11 | chicken \$13 | beef \$14 | seafood \$15
- MONGOLIAN BEEF OR CHICKEN** \$16
onions, scallions, chili peppers, Mongolian sauce, rice stick noodles, served with Jasmine rice
- HONEY WALNUT PRAWNS** \$18
prawns, candied walnuts, sweet honey sauce, served with Jasmine rice
- CHOW FUN**..... \$14
green and white onions, bean sprouts, chow fun noodles
chicken \$14 | beef \$16 | seafood \$18
- PHO TAI*** \$12
rare sliced beef, green and yellow onions, cilantro, rice noodles in a flavorful pho broth, served with bean sprouts, jalapeño, fresh basil, lime
- PHO GA** \$12
chicken, green and yellow onions, cilantro, rice noodles in pho broth, served with bean sprouts, jalapeño, fresh basil, lime

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